



5 July 2025



MANDATORY ALLERGEN INFORMATION TO CONSUMERS FOR NON PRE-PACKED FOOD



Gluten



Shellfish
Soy
Mustard
Molluscs



Eggs
Milk
Sesame



Fish
Nuts
Sulphite

Seafood Treasures

Our Platters

1/2 lobster,

3 langoustines, 3 Isigny oysters, whelks, 6 organic prawns, 1 sea urchin



Oyster sampling platter

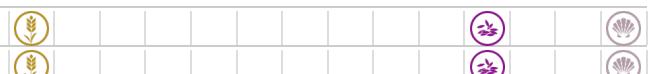
Cancale Spéciale N°3 - Fleshy - 3 pieces

Gillardeau N°3 - Nutty - 3 pieces

Fine d'Isigny N°3 - Iodized - 3 pieces

"St-Vaast" N°3 -

Iodic



Shellfish and Crustacean

4 langoustines, 3 Isigny oysters, 6 prawns, whelks.



Create your own plate

Whelks - 200g



Pink shrimp price per piece



Organic prawns - 6 pieces



Whole lobster - 500/600 g (shelled)



"Fine d'Isigny" N°3 oyster - Iodized - 6 pieces



Gillardeau N°3 oyster price per piece



Isigny N°3 oyster price per piece



Cancale Prestige N°3 oyster price per piece



Langoustine price per piece



Langoustines - 6 pieces



Sea urchin one piece



Brown crab claw price per piece



Starters

Fritters

Essential langoustine fritters, hollandaise sauce													
---	--	--	--	--	--	--	--	--	--	--	--	--	--

Starters

Green asparagus, wild garlic vinaigrette, hollandaise sauce													
---	--	--	--	--	--	--	--	--	--	--	--	--	--

Salmon center-cut with dill

Truffled foie gras, cherry chutney, homemade brioche													
--	--	--	--	--	--	--	--	--	--	--	--	--	--

Foie gras, cherry chutney, Port wine reduction

Tomato gazpacho, focaccia with anchovies													
--	--	--	--	--	--	--	--	--	--	--	--	--	--

Green beans, mayonnaise with ginger, fresh herbs

Essential langoustine fritters, hollandaise sauce													
---	--	--	--	--	--	--	--	--	--	--	--	--	--

Billy By's legend, creamy Bouchot mussels

Soft-boiled egg, Parmesan cheese, Iberian ham														
---	--	--	--	--	--	--	--	--	--	--	--	--	--	--

Heirloom tomatoes, peaches, feta cheese

--	--	--	--	--	--	--	--	--	--	--	--	--	--	--

Raw

Raw food assortment														
---------------------	--	--	--	--	--	--	--	--	--	--	--	--	--	--

The Line-caught Sea Bream · basil

Saint-Jacques medallions, citrus fruits													
---	--	--	--	--	--	--	--	--	--	--	--	--	--

The Seabass thin slices, coconut, ginger

The Tuna · soy, citrus fruits													
-------------------------------	--	--	--	--	--	--	--	--	--	--	--	--	--

Main Courses

Meat

Lamb, slow-braised shoulder, grilled rib Grilled zucchini with mint and dill														
--	--	--	--	--	--	--	--	--	--	--	--	--	--	--

Crispy suckling pig, sweet and sour sauce

Grilled lamb chops, homemade harissa														
--------------------------------------	--	--	--	--	--	--	--	--	--	--	--	--	--	--

Japonese Wagyu beef A5 "Kagashima" sirloin steak

Norman beef fillet, béarnaise sauce, puffed potatoes													
--	--	--	--	--	--	--	--	--	--	--	--	--	--

Skin-seared fillet of poultry, iodized condiment

French Wagyu beef from Emmanuel Rialland, "Les Prés d'Ejeu"														
---	--	--	--	--	--	--	--	--	--	--	--	--	--	--

Price for 100gr:

Beef sirloin steak 40€

Beef rib steak 50€

Fish & Veggie

Grilled eggplant, harissa, taggiasche olives											
Line-caught Sea Bass, girolle mushrooms, crushed tomatoes											
Salt-crusted Sea Bass * - pour 2 personnes											
Salt-crusted Sea bass for 2* price per person											
Ciro's bouillabaisse											
Add Lobster +45											
Cod, french-style green peas and morels											
Skin-seared fillet of poultry, iodized condiment											
Gnocchi, seasonal vegetable fricassee											
Creamy linguine pasta, roasted lobster											
Skin-seared Meagre Fish, babaganoush, taggiasche olives											
Grilled octopus, almonds, sweet peppers, smoked chili pepper											
Sole meunière * - 800g											
Sole meunière * - 400/500 gr											
Grilled turbot, artichokes, Parmesan cheese											
Turbot, shellfish, homemade gnocchis											

Garnish

Homemade gnocchi											
Green beans "en persillade"(with parsley and garlic)											
Spinach sprouts, Parmesan cheese											

Cheese

Cheese

Cheese platter											
-----------------------	--	--	--	--	--	--	--	--	--	--	--

Camembert, Pont-l'Évêque, Neufchâtel, Livarot, Goat cheese and Normandy Tome,

Ice creams & Sorbets

1 scoop											
2 scoops											
3 scoops											
Ice cream and sorbet selection											

Ice creams : vanilla, salted butter caramel, chocolate, coffee, pistachio, coconut

Sorbets : strawberry, raspberry, passion fruit, orange, lemon

Our Cheeses & Desserts

Desserts

Apricot, lavender, yogurt ice cream									
Bucket of warm mini-madeleines for dipping chocolate, exotic and vanilla-flavoured milk sauces									
Bucket of warm mini madeleines to dip for 2 chocolate, caramel and fruit jelly sauces.									
Price per person									
Cherry, almond, sage									
Large fresh fruit bowl									
The Baba Agrumes Rhum Diplomatico (2cl). 8€ supp Rhum Clément Cuvée Homère (2cl). 15€ supp									
Soufflé Grand Marnier									
Les Planches de Deauville Giant iced chocolate and raspberry bar									
Les Planches de Deauville chocolate hazelnut									
Deauville's boards for 2 Chocolate and raspberry ice cream bar. Price per person									
Meringue, strawberry, wild strawberry, basil									
Napoleon Bourbon vanilla, runny caramel									
soufflé Komuntu 80% Grand Cru Chocolate									

Special Event Menus

Napoleon Madagascar vanilla, melting caramel									
soufflé 80% Grand Cru Chocolate									