



suffren

84 AVENUE DE SUFFREN - 75015 PARIS - RÉSERVATIONS AU +33 1 45 66 97 86

SEAFOOD

OYSTERS SERVED BY 6

FINES DE CLAIRES	
Fines de Claires n°4 per 6	13
Fines de Claires n°3 per 6	16
Fines de Claires n°2 per 6	19
NORMANDES	
Creuses n°3 per 6	16
Spéciales n°3 de Veules les Roses les 6	22
QUIBERON (KING SIZE)	
Quiberon n°0 (large) per 6	16
Flat oysters n°3 from Belon per 6	20
GILLARDEAU	
Gillardeau n°5 (small) per 6	19
Gillardeau n°3 (médium) per 6	24
Gillardeau n°2 (large) per 6	28

SHELLFISH AND CRUSTACEANS

Shrimps portion	10
Large prawns per 6	20
Dublin bay prawns per 6	22
Big crab	22
half crab	11
Whelks Periwinkles portion	11
Raw mussels per 6	8
Round clams, Carpet shell, Dog cockles per 6	14
Clam unit	5
Urchin piece according to delivery	6.5

Vente d'huîtres et plateaux sur place ou à emporter
Arrivage quotidien de fruits de mer,
en provenance des meilleurs lieux d'élevages

SEAFOOD PLATTERS

LE MAREYEUR 39

4 Fines de Claires n°4, 1 Dublin bay prawns, 3 prawns,
1 round clam, whelks, periwinkles, shrimps

GOGUETTE 49

5 Spéciales "Gillardeau" n°5, 5 Fines de Claires n°4,
5 Quiberon 0, 5 Normandes n°3, 2 prawns

LE SUFFREN 84

3 Spéciales Gillardeau n°5, 3 Fines de Claires n°4,
3 Normandes n°3, 3 raw mussels, half crab, 3 round clams,
3 dog cockles, 3 Dublin bay prawns, 3 prawns,
shrimps, whelks, periwinkles

SUPER 94

4 Spéciales Gillardeau n°5, 6 Fines de Claires n°4
6 Normandes n°3, 3 Dublin bay prawns, 1 crab, 3 round
clams,
3prawns, whelks, periwinkles, shrimps

THE GIANT 129

5 Fines de Claires n°4, 5 Fines de Claires n°3
3 Fines de Claires n°2, 3 Spéciales Gillardeau n°5
5 Quiberon n°0, 6 Dublin bay prawns, 1 crab
6 prawns, 6 round clams, 6 dog cockles
shrimps, whelks, periwinkles, 6 raw mussels

STARTERS

Hard-boiled eggs with mayonnaise salad	8
Marinated herring fillets steamed potatoes	9
warm goat's cheese on toasted bread salad and nuts	11
Parma ham toasted bread & pickles	15
Duck foie gras toasted bread and fig chutney	25
Scottish smoked salmon toasted bread and herbal cream	25
Mixed charcuteries board for 2, 3, 4	30
6 large Burgundy snails	12
12 large Burgundy snails	24
Onion soup with smelted cheese and croutons	12
Fish soup croutons	11

LARGE SALADS

Copacabana avocado, prawns, pink grapefruit, tomato, raspberries	19
César salad, crispy chicken, parmesan, croutons, ceasar sauce	17
Poke bowl avocado, corn, tomato, cucumber, quinoa, crispy chicken, pineapple	19
Périgourdine Duck foie gras smoked duck breast, bacon, tomato, potatoes	23

TRADITIONAL "BRASSERIE" DISHES

Beef tartare french fries and salad	23
Beef tartare with parmesan shaves french fries and salad	24
Grilled 5A chitterling sausage (tripe) with mustard sauce french fries	23
Roasted veal liver with balsamic sauce Potato gratin	26
Duck leg confit sautéed potatoes	23
Roasted duck breast with honey and sweet spices sautéed potatoes	28
Flamed fillet of beef with pepper and cognac french fries	40

FISH

Roasted salmon steak, pesto sauce tagliatelle	27
Roasted sea bass fillet, olive oil sauce pan-fried zucchini with candied tomatoes	27
Steamed fish fillet basket mixed fresh vegetables, aioli sauce	27
Roasted gambas flambéed with whiskey creamy risotto	30
Sole meunière steamed potatoes and gourmet peas	42

ON THE GRILL

Burger with cheddar cheese french fries and salad	21
Grilled Angus flank steak with shallot sauce french fries and salad	23
Grilled rib steak roasted potatoes and salad, béarnaise or pepper sauce	30
Grilled beef tenderloin roasted potatoes and salad, béarnaise or pepper sauce	38
Grilled beef rib (400g.) Roasted potatoes with mushrooms	39

DESSERTS

Baba with rum whipped cream	10
Caramelized apple tart "Tatin" vanilla ice cream or fresh cream	11
Crème brûlée with vanilla with brown sugar	10
Chocolate soft cake vanilla ice cream	10
Chocolate profiteroles vanilla ice cream	12
Floating island with pink pralines	9
Fresh fruits salad	9
Fresh mango (according to market) with sorbet, raspberry coulis	15
Gourmet coffee with small pastries	9.5

ICE CREAMS & SORBETS

Ice cream (3 scoops) vanilla, chocolat, coffee, pistachio, rum-grapes, caramel, minth-chocolat, strawberry	10
Sorbet (3 scoops) raspberry, blackcurrant, apricot, lime, pear, apple, mango	10
Sorbet with fresh alcool Sorbet (2 b.) with fresh alcool (2cl)	12
Coupe Aubrac coffee ice cream, chestnut cream, walnuts, whipped cream	12

PANCAKES

Sugar	7	Suzette	14
Nutella, jam or chestnut cream	9	Flambéed in Grand-Marnier	12

APÉRITIFS

Ricard, Pastis 51, Suze 2cl	6
Martini, Porto, Muscat 5cl	6
Kir & cassis 15cl	8
Sancerre aoc & c. de cassis 15cl	10
Champagne Pommery Brut Silver 10cl	15
Lillet rosé ou blanc Tonic 6cl	12
Apérol Spritz 4cl	12
Américano préparé maison 6cl	12

WHISKIES

J&B	10	4cl
Jameson	12	
Johnnie Walker Red Label	12	
Bourbon Four Roses	12	
Jack Daniel's, Chivas Regal	15	
Johnnie Walker Black Label	15	
Glenmorangie, Knockando	16	
Glenfiddich, Glenlivet	16	
Aberlour	18	
Oban, Lagavulin	20	

BEERS

DRAUGHT BEERS	25cl	50cl
1664 de Kronenbourg	6	12
Carlsberg	6	12
Grimbergen Blanche	6	12
Abbaye de Leffe	6	12
Chouffe Blonde	6	12
Brooklyn IPA	6	12
BOTTLE		
Heineken 00 33cl alcohol-free	6	

SOFTS

Schweppes Tonic 25cl	6
Perrier 33cl	6
Orangina 25cl	6
Coca-Cola, Coca-Zero 33cl	6
Fuzetea pêche 25cl	6
7 UP 33cl	6
Fruits juice Granini 25cl	6
Strawberry, mixed fruits, apple, pineapple, apricot	

MINERAL WATERS

Vichy St-Yorre 33cl	6
Chateldon 75cl	9
Evian, Badoit 50cl	7
Evian, Badoit 100cl	9
Vittel, San Pellegrino 25cl	6
Vittel, San Pellegrino 50cl	7
Vittel, San Pellegrino 100cl	9

COFFEE AND TEA

Café express Bio, Café décaféiné	3
Double café Bio, Double café Bio au lait	6
Cappuccino	6.2
Thés & Infusions	5.7
Vert, Earl Grey, Darjeeling, Verveine, Camomille	



RED WINES

Chinon aop Jean Maurice Raffault	6	15CL	18.4	30
Brouilly aop Château de Corcelles	7		21.5	35
Côtes du Rhône aop Réserve, Famille Perrin	7		21.5	35
Saint-Joseph aop Maison Brotte	10		30.7	50
Pic Saint-Loup aop Domaine des Rocs	8		24.5	40
Sancerre aop Domaine Reverdy	9		27.6	45
Hautes-Côtes de Nuits aop Domaine Pansiot	11		33.7	55
Médoc aop Château Lacombe Noaillac	8		24.5	40
Bordeaux aop Mouton Cadet Héritage, Philippe de Rothschild	9.5		29.1	47.5
Syravissante igp Rhône Louis Chèze				47
Montagne Saint-Émilion aop Vieux Château Saint-André				52
Margaux aop Marquis de Mons	10,3		42	59
Pomerol aop Duo du château La Conseillante 2017				175

WHITE WINES

Chardonnay igp Sable de Camargue Domaine Royal de Jarras BIO	6	15CL	18.4	30
Muscadet Sèvre & Maine sur lie aop Famille Lieubeau Confluent	7		21.5	35
Menetou-Salon aop Le Grand Cerf	7		21.5	35
Sancerre aop Domaine Reverdy	9		27.6	45
Chablis aop Les Meurots	9		27.6	45
Monbazillac aop Château Beautrand	8		24.5	40
Riesling, Alsace aop Domaine Hugel	7		21.5	35
Montagny aop "Millebuis"	8		24.5	40
Roseblood d'Estoublon aop Coteaux d'Aix-en-Provence				45
Condrieu aop Maison Brotte				87
Meursault aop Les Clous, domaine Prunier-Damy				135

ROSÉ WINES

Roseblood d'Estoublon igp Méditerranée	9	15CL	27.6	45
Source de Roseblood igp Méditerranée	8		24.5	40
Estoublon Cuvée 1489 aop Baux de Provence				85

CHAMPAGNES

Ruinart Brut "Blanc de Blancs"		10CL		195
Pommery Brut Silver			15	110
Pommery Rosé				115
Vranken Diamant bleu, Blanc de blancs				145
Vranken Zero dosage millésimé 2012				175
Pol Roger				130



AFTER DINNER DRINKS

Rhum Diplomatico		4CL		16
Vieille Prune "Souillac"				18
Poire Williams BRANA				18
Bas Armagnac Laubade 12 ans				14
Cognac XO Delamain				20
Grand Marnier, Cointreau				10
Vodka, Rhum, Calvados, Cognac				10
Manzana, Amaretto, Limoncello, Grappa, Sambuca				10
Marie-brizard, Baileys, Get 27				10
Framboise, Poire Williams, Mirabelle, Quetsche				12
Vieux Calvados vsop, Cognac vsop Rémy Martin				14
Irish Coffee au Whiskey Irlandais Jameson				14

Net prices in Euros, taxes and service included. We do not accept checks any longer.
Alcohol abuse is damaging to your health. Please drink responsibly.