

## Menu 52€

12 Cancale bay N°3 creuses oysters

Big seafood platter

Grilled scampis with vanilla and orange

Carpaccio of scallops caviar powder

Duet Home-made duck foie gras

Salad scallops and foie gras

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John Dory with smoked fish roe sauce

Turbot roasted with sea urchin coral

Chef's suggestion

Veal sweetbreads with scampis, baby vegetables

Grilled fillet Béarnaise sauce

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Platter of ripened cheeses

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Dessert

## Lobster Menu 86€

In the choice in the card

Stater

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Whole lobster

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Platter of ripened cheeses

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dessert

## Fine fish, depending on cath €34.00

### JOHN DORY, SEA BASS, SOLE

Create your own dish: select your fish, cooking method, sauce and garnish

**Cooking Method** Steaming, grilling, à la plancha

**Sauce** Beurre Blanc, Olive Oil, Champagne sauce, smoked fish roe sauce, seurchin coral sauce

**Garnish** Puréed potato, Risotto, Green vegetables, Baby lettuce salad

### Fish

Dover sole, meunière	€34.00
Roast cod fillet, chitterling sausage sauce	€20.00
Crab parmentier, lobster oil and baby lettuce salad	€20.00
Pollack roads, smoked fish roe sauce	€20.00
Scallops plancha, olive oil	€25.00
Risotto of scallops with scampis sauce	€25.00
Sauerkraud of fine fish with beurre blanc	€26.00
Fillets of dover sole in Champagne sauce	€34.00

### Meat

Lightly fried calves' kidney with violet mustard	€23.00
Grilled fillet tournedos Béarnaise sauce	€25.00
Veal sweetbreads with scampis, baby vegetables	€26.00
Duck breast fillet balsamique vinegar sauce	€20.00
Grilled piece of beef béarnaise sauce	€17.00

Platter of ripened cheeses €8.00

Selection of vegetables €6.00

Green salad €4.00

Platter of French fries €3.50

## Starters

Home-made fish soup	€12.00		
Millefeuille buckwheat crispy of crab	€19.00		
Tatar Scallops and salmon with oyster	€16.00	Mussels Marinières	€12.00
Home-smoked salmon	€20.00	Mussels with cream	€12.00
Rabbit terrine with foie gras	€20.00	Mussels with chorizo	€12.00
Crab and scallop pressé	€22.00	Mussels with cream curry	€12.00
Home-made duck foie gras	€23.00		
Carpaccio of scallops caviar powder	€24.00	Platter of French Fries	€3.50
Salad scallops and foie gras	€25.00		
Salad of bellota ham and foie gras	€25.00		

## Seafood

Seafood platter	€16.00	6 Cancale bay N°3 creuses oysters	€12.00
Small seafood platter/1pers	€27.00	9 Cancale bay N°3 creuses oysters	€15.00
Seafood platter/1pers	€50.00	12 Cancale bay N°3 creuses oysters	€18.00
Seafood platter/2pers	€95.00	6 warm Cancale bay N°3 creuse oysters	€15.00
Royal seafood platter ½ lobster 1/pers	€85.00		
Royal seafood platter 1 lobster 2/pers	€150.00		
Platters of winkles	€11.00	Crab or spider with mayonnaise	€18.00
Platters of whelks mayonnaise	€14.00	Scampis with mayonnaise	€30.00
Platter of clams	€18.00	Grilled scampis with cream	€33.00
Platter of 3 oysters and whelks	€11.00	Grilled scampis with vanilla and orange	€33.00

## The blue lobsters of our fishpond(pool) per 100gr €11.00

Grilled lobster with cream sauce flambéed in Fine Champagne Cognac

Roast lobster with thyme-infused semi-salted butter

Lobster stew with champagne and baby vegetable

## Menu 25€

6 Cancale bay N°3 creuse oyster

Mussels marinières

Home-made fish soup with mayonnaise flavoured with garlic and croutons

Millefeuille buckwheat crispy of spider crab

Tatar scallops and salmon with oyster

Salad of bellota ham and foie gras

Rabbit terrine with foie gras

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Sauerkraut of fish with beurre blanc

Cod stew with végétébale Noilly sauce

Chef's suggestion

Duck breast fillet balsamique vinegar sauce

Grilled piece of beef béarnaise sauce

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Selection of cheeses

or

dessert

Only in the week 18.50€ Set Menu

Starter –Maine Course

Or

Main Course- Dessert

From the 25€ set Menu

## Menu €36.00

8 Cancale bay N°3 creuses oysters

6 warm Cancale bay N° creuse oysters

Seafood platter

Mussels sauce in the choice has the card

Crab and scallops pressé

Trilogy between earth and sea oils of lobster

Home-made duck foie gras

Rabbit terrine with foie gras

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Pollack roads ,smoked fish roe sauce

Risotto of scallops with scampis sauce

Chef's suggestion

Lightly fried calves'kidney with violet mustard

Grilled beef tournedos in peppers of Madagascar sauce

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Platter of ripened cheeses

Or

dessert