



.OYSTERS.

BISQUE
creamy lobster bisque
[9,00]

SCALLOP
boudin noir, Granny Smith
[12,50]

LOBSTER RAVIOLI
buttermilk, hazelnut,
mascarpone, marjoram
[12,50]

**SMOKED STEAK
TARTARE & CRAB**
toast, crème fraîche,
Madame Jeanette mayonnaise
[13,50]

PRAWN
jumbo prawn gratinated in
chili butter, polenta
[15,00]

TARTUFO
vongole, beurre blanc,
fennel bread, lemon
[17,50]

Daily fresh selection of 6
different oysters
{Available per piece}
[Daily price]

OYSTER TASTING
6 different oysters
[FOR 1 / 20,00]
[FOR 2 / 39,00]

PULPO
grilled pulpo,
chicken broth reduction,
butter bean mousseline,
roasted leek, chili pepper
[18,50]

SOLE MEUNIÈRE
roasted potato, beurre noisette
[22,50]

HALF LOBSTER
fennel tarte tatin
[22,50]

CAVIAR {10^{Gr}}
Baeri caviar, brioche,
crème fraîche, lemon
[22,50]

KING CRAB
roasted king crab leg,
beurre noisette, roasted potato,
spring onion,
yoghurt-garlic mayonnaise
[30,00]

FRIES
[4,00]

GREEN SALAD
[3,00]

CHEESE PLATTER

5 DIFFERENT KINDS
OF CHEESE
[12,50]

Fruits de Mer



HOUSE PLATTER OF
VARIOUS WARM SHELL FISH,
FOR 2
[75,00]



ASK YOUR WAITER FOR THE
DAILY FRESH FISH

DESSERT

ASK YOUR WAITER FOR THE
DAILY DESSERT
[8,00]