



.OYSTERS.

BISQUE

creamy lobster bisque with lobster butter

[9,00]

WARM OYSTERS

chef's special, 2 pcs

[12,00]

SCALLOP

silken tofu, lamb's lettuce, sesame, chili, crispy garlic

[12,50]

STEAK TARTARE

Breton shortbread with Comté cheese, poached egg, seaweed

[13,50]

MACKEREL CEVICHE

rhubarb, apple, coriander, chili, grapes, ginger

[13,50]

TARTUFO

clams, beurre blanc, fennel bread, lemon

[16,00]

SMOKED CRAB SALAD

mango, avocado-kiwi cream, spinach, crème fraîche, curry dressing

[17,50]

DESSERT

ASK YOUR WAITER FOR THE DAILY DESSERT

[8,00]

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]

PRAWN

jumbo prawn, labne, sweet corn, sea aster, samphire, bell pepper baba ganoush, za'atar

[18,00]

PICAÑA

beef, ricotta gnocchi, sea aster, samphire, tomato-anchovy salsa

[18,50]

LOBSTER ROLL

half lobster, English muffin, fennel, radish, lobster butter

[20,00]

CAVIAR {10 GR}

Baeri caviar, crème fraîche, potato waffles

[28,00]

KING CRAB

pommes dauphine, aioli, shallot confit, beurre noisette

[30,00]

VEGETARIAN SPECIAL

weekly changing vegetarian dish

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 WILD FISH