



HUÎTRES & CREVETTES

Oysters «Fine de Claire» ^{5,25}	3,50 each		
crab claws	6,50 each		
Prawns (unpeeled)	24 Pcs 33,90	12 Pcs 17,50	6 Pcs 8,90
Shrimps	16 Pcs 39,00	8 Pcs 22,50	4 Pcs 12,50

TARTARE

Beef tartar (150g) prepared at the table, capers, anchovies, gherkins, shallots, egg yolk ^{5,8,15,21,24}	
with salad	15,90
with home made fries	17,50

HORS D'ŒUVRES

Fish soup «Marseille» with croutons, rouille and cheese ^{1,5,8,15,18,19,21,23}	8,90
6 snails from Burgundy with parsley and garlic butter ^{8,25}	9,90
Battered goat cheese with Tomato marmalade ^{8,19,24}	10,90
Salmon tartare with cilantro, Wasabi mayonnaise and bread chip ^{6,8,19,21}	11,90
Onion soup au gratin with swiss cheese and croutons	12,90
Lobster soup «Ganymed» with prawns ^{1,5,8,18,23}	13,90
Niçoise Salad with tuna, anchovies, green beans, potatoes, organic egg, arugula and pesto ^{6,8,15,20,21}	14,50
Fried scallops with sweet potato cream, Bayonne chip and beurre blanc ^{1,5,8,15,19,2}	14,90
Duck liver terrine, passion fruit and brioche ^{1,5,18,19}	17,90

VIANDES

Bœuf Bourguignon with vegetables and rosemary potatoes	14,90
Coq au vin with burgundy sauce, oyster mushrooms and truffled mashed potatoes ^{1,5,8,14,18,19,24}	18,00
Rump steak with Baked tomato, hand-cut fries and herbed butter	19,50
+ Pommery mustard sauce	+ 3,90
Pink fried breast of a Barbary duck with glazed beetroot, cream of pea and mint	21,90
Roast rack of lamb served on Cassoulet de Castelnaudary and thyme sauce ^{1,5,8,18,19}	24,50
Entrecôte (200g) with baked tomato and hand-cut fries	26,90
+ Pommery mustard sauce	+ 3,90
Beef fillet with ratatouille, truffled mashed potatoes 200g and Pommery mustard sauce ^{5,8,18,19,20,24}	36,00
300g	45,00

POISSONS & HOMARD

Tagliolini with fried king prawns and a sauce of tomato, Ricard and herbs	15,90
Fried zander on sautéed cucumber and octopus risotto	19,50
Salmon trout fillet with orange fennel, beetroot risotto and Beurre Blanc ^{1,5,8,18,19,21}	21,90
Grilled cod fillet with sautéed herbed mushrooms, baby spinach and potato mousseline ^{1,5,8,15,16,17,18,19,21}	24,50
Baby turbot with roasted vegetables, rosemary potatoes and beurre blanc	39,00
Grilled lobster served with tagliolini pasta, tossed in lobster bisque	Half: 29,90 Whole: 54,90

EXTRAS

Bread basket	2,00
Side salad	3,90
Pommery mustard sauce	3,90
Herbed butter	2,60

FOR TWO AND MORE PERSONS

HORS D'ŒUVRE POUR 2-10 PERSONNES

Salmon tatar, goat cheese, duck liver and octopus ^{1,7,8,16,19,21,23}
12,50 PER PERSON

BOUILLABAISSE POUR 2-10 PERSONNES

Saffron bouillabaisse with pike-perch, mussels, cod, shrimp, rouille and croutons
26,90 PER PERSON

CHÂTEAUBRIAND POUR 2 PERSONNES

Unbelievably tender double steak from the center of the beef fillet, served with Cassoulet de Castelnaudary, rosemary potatoes and Pommery mustard sauce ^{5,8,18,19,20}
35,00 PER PERSON

LES PLATEAUX POUR 2-10 PERSONNES

«La Mer»

Grilled half lobster, fried scallops, roasted king prawns, served with Rouille, cocktail sauce and rosemary potatoes ^{1,2,5,8,15,18,19,23,25}
45,00 PER PERSON

«Surf and Turf»

Grilled corn-fed chicken, grilled lamb chops, roasted rainbow trout, roasted pike-perch fillet, served with Mediterranean vegetables, potato wedges, Beurre Blanc and Pommery mustard sauce
40,00 PER PERSON

LES PLATEAUX POUR 2 PERSONNES

«Classique»

4 oysters, 6 shrimps, 6 prawns, 6 shrimp, 2 crab claws, 2 Black Tiger shrimp ^{2,8,16,17,18,19,21,23,25}
59,00

«Royal»

1 lobster, 4 oysters, 6 prawns, 6 shrimps, 2 Black Tiger shrimp, 2 crab claws, 2 scallops, fried octopus, salmon tartar ^{2,8,16,17,18,19,21,23,25}
139,00

Additives / Allergens: 1. Food coloring, 2. Preservatives, 3. Antioxidant, 4. Flavor enhancer, 5. Sulfite, 6. Blackened, 7. Phosphate, 8. Lactose, 9. Caffeine, 10. Quinine, 11. Waxed, 12. Taurine, 13. Aspartame, 14. Sweetener, 15. Eggs 16. Sesame, 17. Soy, 18. Celery, 19. Gluten, 20. Mustard, 21. Fish, 22. Peanuts, 23. Crustaceans, 24. Nuts, 25. Mollusks, 26. Lupine

MENU À TROIS PLATS «BERLIN» 29,50

ENTRÉES AU CHOIX

6 unpeeled prawns ^{1,5,15,23}

Fish soup «Marseille» with croutons, rouille and cheese ^{1,5,8,15,18,19,21,23}

PLATS AU CHOIX

Bœuf Bourguignon with vegetables and potatoes

Tagliolini with fried king prawns and a sauce of tomato, Ricard and herbs

DESSERTS AU CHOIX

Crème brûlée with Bourbon vanilla ^{8,15}

Black chocolate mousse with cardamom and mint-berries ^{1,5,8,15}

MENU À TROIS PLATS «PARIS» 49,50

ENTRÉES AU CHOIX

Salmon tatar with cilantro and Miso mayonnaise ^{1,8,15,19,21}

Lobster soup «Ganymed» with cray fish tails ^{1,5,8,18,23}

Battered goat cheese with pomegranate and raspberry vinaigrette ^{8,19,24}

PLATS AU CHOIX

Roast rack of lamb on Cassoulet de Castelnaudary and thyme sauce ^{5,8,18,19,26}

Grilled half lobster served with tagliolini pasta, tossed in lobster bisque

Entrecôte (200g) with baked tomato and hand-cut fries

DESSERTS AU CHOIX

Black chocolate mousse with cardamom and mint-berries ^{1,5,8,15}

Selección de quesos franceses