

MENU

3 course

375

Set by the kitchen

OYSTERS

*Oysters are served with vinaigrette,
lemon and toasted malt bread - 6 pcs / 12 pcs*

Fine de Claire No 3 - 145 / 265

Fine de Claire No2 Special - 155 / 295

Fine de Claire Gillardeau - 245 / 485

Selection - 185 / 365

Grilled oysters,
Worcester and bacon - 3 pcs - 95

FRUITS DE MER

Grilled langoustines
with garlic, parsley and lemon - 145

1/2 boiled lobster
with toasted bread, mayo and lemon - 185

Rosé shrimps, toasted bread, mayo and lemon - 115

Caviar Gold 30g
With blinis, creme fraiche and shallots 445

PLATEAU FRUITS DE MER

Lobster - Oysters - Crab Claws - Langoustines - Rose shrimp

Served with vinaigrette, mayo, lemon and toasted malt bread

Grande 445 / Royale 895

STARTERS

BOUILLABAISSÉ - 145

Fish soup with fish and shellfish.
Served with aioli and croutons

SCALLOPS - 125

Fried scallops with apple purée, crispy jerusalem
artichokes and brown butter

MUSSELS - 95

Steamed mussels with fennel,
rosemary, garlic and parsley

LANGOUSTINES BISQUE - 145

Langoustines bisque with langoustines, cognac and
chives

HALIBUT - 135

Raw marinated halibut with grapefruit, pistachio,
mint and green chili

SALMON - 115

Raw marinated salmon with tomato, red onion,
avocado, coriander and ginger

LEMON SOLE - 125

Steamed lemon sole with cabbage, parsley purée
and mussel cream

MAIN

COD - 225

Baked cod with chard, chestnut and sauce made from chicken stock and cornichons

LEMON SOLE - 245

Meunière fried lemon sole with brown butter, capers and potatoes
(Served on the bone)

HALIBUT - 285

Fried halibut with wild broccoli, glazed onions, mustard seeds and turbot sauce

MUSSELS - 185

Steamed mussels with fennel, rosemary, garlic and parsley

LOBSTER - 375

1/1 grilled lobster with chili, garlic, lemon and green salad

BOUILLABAISSE - 295

Fish soup with fish and shellfish.
Served with aioli and croutons

BEEF TENDERLOIN - 285

Beef tenderloin with glazed beetroot, sweetbread and sauce "bordelaise"

DESSERT & CHEESE

PEAR - 95

Poached pear with white chocolat, hazelnuts and milk jam

PROFITEROLES - 95

With vanilla ice cream and chocolate sauce

CRÈME BRÛLÉE - 85

The classic with vanilla

CHOCOLAT - 95

Chocolate blinis with milk ice cream, caramel and hazelnut praline

EN SURPRISE - 95

"Danish apple pie"

PETIT FOURS - 65

Madeleines and Financiers

CHEESES - 125

Selection of cheeses