



## OYSTERS

Today offer please ask your waiter!

MUIRGEN 2 (80-120g) / Ireland+Cancale-St.Michele <i>Gentle, neutral taste</i> .....	
PERLE BLANCHE 2 (80g) / France (Normandie) <i>Delicate and sweet taste</i> .....	
CREUSES TG (100g) / France (Cancale/St.Michele) <i>Salty with high iodine flavor and sweet aftertaste</i> .....	
BELON 00 (100g-120g) / France (Cancale/St.Michele) <i>Taste of iodine, nuts, and with a touch of iron</i> .....	
BRETAGNE 2 (80g) / France (Bretagne) <i>Salty, with a light taste of iodine and sweet aftertaste</i> .....	
TSARSKAYA 2 (80-120g) / France (Cancale/St.Michele) <i>Fatty, gentle and distinct taste</i> .....	
FINES GRAND CRU 2 (80-100g) / France (Marenne Oleron) <i>Fatty, gentle and distinct taste</i> .....	
GILLARDEAU 2(80-100g) <i>Rich, saturated taste</i> .....	
CREUSES MEDITERANEE PINK (80g) / France <i>Rich, saturated taste</i> .....	
PIED DE CHEVAL (150g+) / France (Cancale/St.Michele) <i>Fresh taste with a scent of cedar nuts</i> .....	
BOUZIGUE, (80-100g) / France <i>Salty with a light taste of iodine and sweet aftertaste</i> .....	
 POUSSEN CLARE (80-100g) / France (Marenne Oleron) <i>Salty, with a light taste of iodine</i> .....	
 FINE DE CLAIRE VERTE LABLE ROUGE, 2 (80-100g) <i>Balanced taste, sweet aftertaste</i> .....	
SP FLEUR DES EAUX 2 (80) <i>Slightly sweet, spicy taste, fleshy</i> .....	
FINE DE CLAIRE DE MERENNE 2(80) <i>Juicy, exquisite sea flavor</i> .....	

**PERLE BLANSHE OYSTERS** (4 pcs.) **26.00 €**  
with champagn *Moët & Chandon* sorbet and marinated pearl onions

## SEAFOOD ON ICE

 <b>Seafood platter for 1 or 2 persons</b> <span style="float: right;"><b>35.00 € / 63.00 €</b></span>
Oysters <i>Creuses TG</i> and <i>Bretagne</i> , pink shrimp, langoustines, Spanish mussels, mussels <i>Razor, Bulot, Amandes</i> and <i>Cockles</i> (2;14)
 <b>Royals seafood platter, recommended for 2 persons</b> <span style="float: right;"><b>110.00 €</b></span>
Oysters <i>Creuses TG</i> and <i>Bretagne</i> , Canadian lobster, pink shrimp, Spanish mussels, mussels <i>Razor, Bulot, Amandes</i> and <i>Cockles</i> (2;14)
<b>Molluscs platter</b> <span style="float: right;"><b>35.00 €</b></span>
Oysters <i>Creuses Special</i> , mussels <i>Cockles, Amandes, Bulot, Razor</i> (14)
<b>Shellfish platter</b> <span style="float: right;"><b>40.00 €</b></span>
Pink shrimps, langoustines, Kamchatka crab legs (2)

### CREATE YOUR OWN SEAFOOD PLATTER!

Kamchatka crab legs 100 g	14.50 €	Molluscs:	
Lobster (~500 g) - 100g	9.80 €	<i>Razor</i> 100g	4.40 €
Pink shrimps 4 pcs.	3.90 €	<i>Bulot</i> 100g	3.50 €
Langoustines 2 pcs.	7.40 €	<i>Amandes</i> 100g	1.90 €
Spanish mussels 100g	1.90 €	<i>Cockles</i> 100g	2.90 €

## TARTAR AND CARPACCIO

<b>Scallops</b> with mango and red chili salsa	13.00 €
<b>Scottish salmon</b> with <i>Terre del'Abbazia</i> olive oil, capers and rucola leaves	8.70 €
<b>Sea bass</b> with tomato salsa and fresh basil	9.90 €
<b>Bigeye tuna</b> with sesame oil, lime, cedar and mango	9.90 €
<b>Tartar trio</b> Bigeye tuna with mango and sesame oil; South American shrimp with fresh coriander and lime cedar; Scottish salmon with sun dried tomatoes, quail eggs and crispy rye crumbs	15.00 €
<b>Mix carpaccio</b> Bigeye tuna with <i>Parmigiano Reggiano</i> cheese and rucola, Scottish salmon with lemon olive oil and dill, Tiger prawn with olive oil and basil, sea bass with tomato salsa and mango (7)	13.90 €

## STARTERS AND SALADS

<b>Salmon caviar</b> with potato pancakes, sour cream and chives (1;3)	15.50 €
<b>Sturgeon caviar</b> with fried <i>Brio</i> , boiled egg yolk and shallots (1)	79.00 €
<b>White sturgeon caviar</b> with rye flour pancake, fresh dill and lemon <i>Crema Fresh</i> (1;3;7)	111.00 €
<b>Chef's salad</b> with octopus, potatoes, home-made dried tomatoes and sheeps cheese <i>Manchego</i> (7)	19.00 €
<b>Steamed Kamchatka crab</b> with white asparagus, avocado cream, lettuce and pistachio nuts (2;8)	22.00 €
<b>Octopus carpaccio</b> with semi-dry cherry tomatoes, potatoes and olive oil	9.90 €
<b>Scallops</b> with green asparagus, lemon sauce and chips of <i>Parmigiano Reggiano</i> (7)	14.10 €

<b>Oysters baked in shell</b> with spinach, <i>Parmigiano Reggiano</i> cheese, truffle oil and <i>Pomodorino</i> sauce (7)	<b>15.50 €</b>
<b>Beef carpaccio</b> with truffle oil, roasted pine nuts, tomatoes, rucola leaves and <i>Parmigiano Reggiano</i> (7;8)	<b>10.50 €</b>
<b>Fresh spinach salad</b> with basil, Greek cheese <i>Feta</i> , cherry tomatoes, chia, sunflower and linseeds with lemon sauce	<b>7.00 €</b>
<b>Blanched green asparagus</b> with white asparagus cream, egg yolk, black truffles and <i>Parmigiano Reggiano</i> chips (7)	<b>10.70 €</b>
<b>Lightly oven baked Scottish salmon</b> with sun-dried tomatoes, goat cheese <i>Bush</i> , rucola leaves, mustard seeds, lemon oil and dried olives	<b>9.50 €</b>
<b>Escargot half dosen/ dosen</b> Burgundy snails baked with garlic - parsley butter	<b>6.00 €/ 11.00 €</b>
<b>Escargot with garlic half dosen/ dosen</b> Burgundy snail meat baked with garlic - parsley butter	<b>6.00 €/ 11.00 €</b>

## SOUPS

<b>Canadian lobster <i>Bisque</i></b> (1;2;4;7;9)	<b>14.00 €</b>
<b>Home-made Bouillabaisse with catch of the day</b> (2;4;9;10;14)	<b>10.00 €</b>
<b>Consommé with duck brest,</b> fennel, dry tomatoes, spinach, snow beans and <i>Trofje Tricolori</i> (1)	<b>9.60 €</b>
<b>Gazpacho with Greenland shrimps,</b> vegetable salsa, fresh basil, rucola leaves and chia seeds (1;2;9;10)	<b>6.50 €</b>

## PASTA








<b><i>Taglierini</i></b> with shrimps <i>Vannamei</i> , sun-dried tomatoes, ginger, fresh basil, <i>Gran Moravia</i> cheese and sesame oil (7)	<b>12.40 €</b>
<b><i>Papardelle</i></b> with octopus, baby squid, sea scallop and Spanish mussels in wine - cream sauce with <i>Pecorino</i> cheese (2;7;14)	<b>15.30 €</b>
<b><i>Conchiglioni</i></b> with fresh cheese <i>Mozarella</i> , cherry tomatoes, fresh basil and <i>Parmigiano Reggiano</i> cheese (7)	<b>8.90 €</b>




## CANADIAN LOBSTERS FROM THE AQUARIUM

Preparation time ~ 25min  
~500g / ~700g

 Canadian lobster (classic) with truffle oil (2)	51.00 € / 69.00 €
 Canadian lobster <i>TERMIDOR</i> with Comte cheese, black truffles, béchamel sauce (1;2;3;7)	54.00 € / 73.00 €
 Canadian lobster (Normandy taste) in calvados with apples and cream (2;7)	51.00 € / 69.00 €
 Canadian lobster (Aquitaine taste) with cognac sauce, red pepper and cheese <i>Gruyere</i> (2;7)	51.00 € / 69.00 €

## SEAFOOD ON GRILL

Kamchatka crab 100g, whole (2-3kg)	16.00 €
Kamchatka crab 100g	14.50 €
 Argentinian shrimps 100g	6.30 €
South American shrimps <i>Vannamei</i> 100g	6.00 €
Madagascar shrimps 100g	16.00 €
Senegal shrimps 100g	17.00 €
  Turbot whole 100g , (from 1kg)	6.00 €
 Lemon sole 100g	4.50 €
 Baby squid 100g	3.30 €
 Dover sole 100g	7.00 €
 Flounder 100g	2.60 €
Dorada 100g	4.00 €

	Sea Bass 100g	4.00 €
	White seabream fillet 100g	7.80 €
	Scallops 100g	12.40 €
	Arctic cod fillet 100g	13.00 €
 	Turbot steak or fillet 100g	27.00 €
	Monkfish fillet	23.00 €
	Chilen Sea Bass fillet	21.00 €
	Tuna steak	19.90 €
	Scottish salmon fillet	15.50 €
	Atlantic halibut steak	27.00 €
	Octopus	25.00 €
	<b>Seafood platter Gastronome</b> Scallops, Madagascar shrimp, tuna, octopus	27.00 €
	<b>Sea Bass in salt crush</b> with warm season vegetable tartar and tomato fondue, prep. time ~40 min (9)	29.00 €
	<b>Turbot in salt crush, 2 pers.</b> (~1kg), prep. time ~40 min	62.00 €

## HOT FISH DISHES

	<b>Sea Bass fillet</b> with Bio rye flour crepe, cauliflower puree and sturgeon caviar (7)	21.00 €
	<b>South American shrimps, small squids and vegetables</b> in light tempura dough with sauce <i>Rui</i> (1;3;7)	12.00 €
	<b>Atlantic cod cheeks</b> with green asparagus, <i>Ratte</i> potatoes and French cream dressing (3;7)	13.70 €

<b>White seabream fillet</b> with steamed mango, chilli, fresh basil, potatoes <i>Ratte</i> , pear puree and Creme Fresh sauce (7)	25.00 €
<b>Spanish mussels in coconut milk</b> with fresh chili, coriander, fennel, oven baked baguette and fresh spinach and radish salad	11.50 €
<b>Mussels in white wine sauce with French fries</b> (3;7)	11.50 €

## MEAT DISHES

<b>Oven baked duck breast</b> with wild berries in red wine, potato Gratin and fried chanterelles (3;7)	16.50 €
<b>Australian beef steak</b> with garlic, rosemary, truffle - potatoes puree, fresh thyme and <i>Bordeaux</i> sauce (7;1)	31.00 €

## SIDE DISHES

<b>Blanched, steamed, grilled season vegetables</b>	4.90 €
<b>Cherry tomatoes with red onions and lemon olive oil</b>	4.00 €
<b>Baked new beets and carrots</b> with Greek cheese <i>Feta</i> , sunflower and pumpkin seeds and roasted walnuts	6.00 €
<b>Blanched spinach</b>	4.50 €
<b>Mashed potatoes</b> (3;7)	3.50 €
<b>Mashed potatoes with black truffles</b> (3;7)	9.00 €
<b>French fries</b>	3.50 €
<b>Jasmin rice</b>	3.50 €
<b>Blanched green or white asparagus</b>	7.50 €
<b>Potato Gratin</b> (3;7)	4.50 €

## DESSERTS

<b>Marzipan cake Gastronome</b> with fresh berries and cranberry sauce (3;5;7;8)	6.50 €
<b>Berry Creme Fresh</b> with raspberry marmalade and mint sauce (3;5;7)	6.50 €
<b>Cheesecake</b> with passion fruit, mango sauce, fresh raspberries and <i>Sables Bretons</i> biscuit (1;3;7)	6.50 €
<b>Refreshing merengue cake</b> with caramel and fresh raspberries (3;7;8)	6.50 €
<b>Black Chocolate Crème Brule</b> with fresh forest berries	6.50 €
<b>Assorted sorbet</b> lime / mango / strawberry / raspberry (7)	5.50 €
<b>Assorted ice cream</b> vanilla / pistachio / caramel / dark chocolate (7)	5.50 €



### Wild fish

Indicates that seafood grew and has been caught in a natural environment.



### Label Rouge

Confirms compliance with the strict standards of the French government for fish farming.



### MSC

Guarantees that fishery was carried out environmentally friendly.



### Friend of the Sea

Means that fishing was carried out within the limits and using only green methods.

With numbers 1-14 are marked allergic components in food. Explanation: 1-gluten, 2-crustacea, 3-eggs, 4-fish, 5-peanuts, 6-soybeans, 7-milk, 8-nuts, 9-celery, 10-mustard, 11-sesame seeds, 12-sulfur dioxide and sulphites, 13-lupine, 14-mussels.