

SEAFOOD ON ICE

Always fresh oysters! Please ask your waiter!

TARTARE AND CARPACCIO

Carpaccio is served with tomato salsa.

Tartare is served with olives, capers and quail egg yolk.


	100g	
 Tuna	9.30 €	
 Sea scallops	9.00 €	
Sea bass	10.00 €	
 Arctic cod	6.70 €	
 Scottish salmon	6.70 €	
MIX carpaccio: tuna, Scottish salmon and sea bass (7)	11.80 €	
Tartar of Vannamei shrimps and avocado with lime juice, rucola and basil (3,9,10,11)	7.60 €	
MIX tartar of Atlantic salmon, yellowfin tuna, South American shrimps and avocado (4,7,9,11,13)	11.50 €	
 Avocado tartar with tomatoes, Chia and sunflowers seeds and Parmigiano Reggiano chips (8,11)	6.50 €	


SALADS / STARTERS

Cold seafood platter: Holland oyster, Vannamei shrimps
and tartar of Scottish salmon, yellowfin tuna, sea scallops
and avocado (4,9,11,13) **13.60 €**

Hot seafood platter: Creuses oyster, New Zealand mussel,
giant squid fillet and Vannamei shrimps (7,11) **13.60 €**

Octopus carpaccio with lightly dried cherry tomatoes,
potatoes and olive oil **8.50 €**

 **Baby squids** grilled with ginger, garlic and chili pepper,
with plum sauce and greens (2,8,9,11,13) **9.90 €**


 **Sea scallops** with green asparagus, lemon
sauce and Parmigiano Reggiano chips (7) **11.90 €**


Gastronome "Sushi Nigiri": North Atlantic shrimps, fresh
cream cheese with tarragon, roasted pistachios
4 pcs. (3,6,7,8,13) **8.80 €**

Caesar salad (3,4):

- classic **6.00 €**
- with chicken fillet **7.00 €**
- with tiger shrimps **9.90 €**

Green salad with slow food salmon, green asparagus,
mango, grapefruit and chives **9.50 €**

 **Green salad** with grilled oyster mushrooms and cream of
Ricotta cheese and celery **6.50 €**


 **Green salad** with pineapple grilled in dark rum and
fresh vanilla, red chili and pineapple marmalade,
sunflower seeds and fried almonds (3,4,7) **6.60 €**

Chef's salad with octopus, potatoes, home-made dried
tomatoes and sheep cheese Manchego (7)..... **15.50 €**


Baked oysters with spinach, cheese Parmigiano Reggiano
and truffle oil, 4 pcs. (7) **11.80 €**

Escargot Burgundy snails shell-on /meat: baked with
garlic-parsley butter, half dozen /dozen **4.80 € /9.20 €**

Mussels in white wine sauce with
fried potatoes (7,12) **9.70 €**

 **Potato croquettes** with mozzarella, sun-dried tomatoes,
parsley and sauce Pomodarino (7,9,13) **7.30 €**


SOUPS

 **Canadian lobster Bisque** (2,7,9,12) **11.70 €**

Home-made Bouillabaisse with tiger shrimps
and catch of the day (2,4,9,13) **8.50 €**

Consomme with duck breast, fennel, home-made dried
tomatoes, cannellini beans and Tofie Tricolori (7) **9.60 €**


Homemade fish soup (2,4,9) **5.80 €**

 **Creamy pumpkin soup** with dried quince
and feta cheese (7,8,9,11) **5.50 €**

PASTA

Taglierini with shrimps Vannamei, sun-dried tomatoes,
ginger, fresh basil, Gran Moravia cheese
and sesame oil (7,11)..... **10.60 €**


Papardelle with octopus, baby squids, sea scallop
and Spanish mussels in wine-cream sauce
and sheep cheese Pecorino (7,12) **13.50 €**


 **Conchiglioni** with fresh cheese mozzarella, cherry tomatoes,
fresh basil and Parmigiano Reggiano cheese (7)..... **7.70 €**


Tagliatelle with beef meat, wild mushrooms, sun-dried
tomatoes and Gran Moravia cheese (7) **11.30 €**


Grilled homemade bread


with olive tapenade (2,4,8,9,11,12,13) **1.50 €**

 **Vegetarian dishes** - May
contain milk and eggs!
For more information
please ask your waiter.

 **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.








GRILLED SEAFOOD

Select a product from Gastronome FISH MARKET.

Price in grill-bar: price of the fish market, without garnish.

+7.00 € from person for fish or seafood cooking and serving.

+15.00 € from person for lobster cooking and serving.

	Canadian lobster 400-500g /1pc.	
	Canadian lobster 650-750g /1pc.	
	with truffle oil /Swiss taste /Thermidor /Armagnac	
	/Normandy taste	
		100g
	Dorada (300-400)	
	Dorada (600-800)	
	Sea Bass (300-400)	
	Sea Bass (600-800)	
	Place (400-600)	
	Pink trout (200-300)	
	Scottish salmon fillet	
	Norwegian salmon fillet	
	Turbot	
	Dover sole (300-400)	
	Lemon sole (300-400)	
	Arctic cod fillet	
	Chilean Sea Bass fillet	
	Tuna fillet	
	Sea scallops	
	Red mullet	
	Monkfish fillet	
	Atlantic halibut steak	
	Nile perch fillet	
	Pike-perch fillet	
	Octopus	
	South American shrimp	
	Shrimp Vannamei	
	Madagascar shrimp	
	Senegal shrimp	

Choose sauce for fish: white wine /olive with dried tomatoes and capers /French lemon sauce (7,10) **1.50 €**

*With numbers 1-13 are marked allergic components in food.
Explanation: 1-gluten, 2-crustacean, 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-molluscs.*

FISH DISHES

Gastronome grilled platter №1: South American shrimps, yellowfin tuna and sea scallops with white and green

asparagus and olive and caper sauce (9,11) **24.90 €**

Gastronome grilled platter №2: three kinds of South American shrimps with baked beets, muscatel pumpkin, potatoes Ratte, walnuts, pumpkin and sunflower seeds, olive and baked tomato sauce (8,9,11) **21.00 €**

Gastronome grilled platter №3: baby squids, Vannamei shrimps and octopus with celery root puree and olive sauce (4,9,11,13) **21.00 €**

MEAT DISHES

Lamb ribs baked with Provence herbs and Dijon mustard with julienne of chanterelles and potato croquettes with mozzarella (7,9,11) **26.00 €**

Baked duck fillet with potato Gratin, forest berries and Bordeaux sauce (7,9,11) **16.50 €**

SIDE DISHES

Mixed vegetable salad **5.50 €**

Vegetables: blanched /steamed /grilled **4.90 €**

Blanched spinach **5.50 €**

Mashed potatoes (7) **3.55 €**

Mashed potatoes with black truffles (7) **7.70 €**

French fries **3.90 €**

Blanched green or white asparagus **6.50 €**

Cherry tomatoes with red onions and lemon olive oil **4.00 €**

Celery root puree (7,9) **3.55 €**

Roasted beetroots with muscatel pumpkin and feta cheese (3,7,8,11) **6.00 €**

DESSERTS

Cheesecake with passion fruit, mango sauce, fresh raspberries and Sables Bretons biscuits (1,3,5,7,8) **6.30 €**

Chocolate Fondant with vanilla ice cream (1,3,5,7,8) **6.30 €**

Vanilla Creme Brulee with fresh berries (3,7) **6.30 €**

Marzipan cake Gastronome with fresh berries and cranberry sauce (1,3,5,7,8) **6.50 €**

Assorted sorbet (France) lime /mango /strawberry /raspberry (7) **5.50 €**

Assorted ice cream (France) vanilla /pistachio /caramel /dark chocolate (7) **5.50 €**