

SEAFOOD PLATTERS

ROYAL

King crab legs, 1 pcs  
Sea scallop, 1 pcs  
Argentine prawns, 3 pcs  
Oysters Creuses Krystale, 2 pcs  
(2,7)

49.00 €

GOLD

Oysters Creuses Krystale, 3 pcs  
Langoustines, 2 pcs  
Vannamei shrimps, 3 pcs  
Razor mussels, 130 g  
Bulots mussels, 130 g  
Cockles mussels, 130 g  
Blue mussels, 130 g  
(1,2,7,9,12,13)

45.00 €

KING

Canadian lobster, 1 pcs  
Oysters Perle Blanche, 8 pcs  
Langoustines, 4 pcs  
Argentine prawns, 6 pcs  
Razor mussels, 250 g  
Bulots mussels, 350 g  
Cockles mussels, 250 g  
Blue mussels, 250g  
(1,2,7,13)

2 pers./109.00 €

QUEEN

Oysters Perle Blanche, 2 pcs  
Oysters Creuses Krystale, 2 pcs  
Vannamei shrimps, 2 pcs  
Scottish salmon tartare  
Tuna tartare  
(1,2,4,7,13)

36.30 €




SPECIAL

Argentine prawns, 4 pcs  
Tiger shrimps, 4 pcs  
South American shrimps, 4 pcs  
Shrimp tartare  
(2)



18.90 €

POKE, CEVICHE, TARTARE AND CARPACCIO




POKE

	Octopus, sesame oil, honey, sun-dried tomatoes, potatoes, chili pepper, paprika (2,6,9,11)	11.00 €
	Scottish salmon, avocado, mango, cucumber, sunflower and black sesame seeds, celery, red onion (4,6,9,11)	11.00 €
	Yellowfin tuna, cucumber, onion, chili pepper, avocado, tarragon, hazelnut, Wakame seaweed (4,6,11)	11.00 €




CEVICHE

	Sea scallop, mango, chili pepper, lime, green onion, cucumber, arugula (2)	11.00 €
	Sea bass, lime, paprika, chili pepper, mint, coriander, marinated red onions (4)	11.00 €
	Yellowfin tuna, lime and coconut milk sauce, mango, apple, coconut crumbs (4,8)	11.00 €

TARTARE

	Yellowfin tuna, sesame oil, mango, chili pepper, coriander (4,11)	8.80 €
	Scottish salmon, sun-dried tomatoes, onion, dill, lemon butter (4)	8.50 €
	Atlantic salmon, yellowfin tuna, South American shrimps, avocado (2,4,7,11)	11.50 €
	Avocado, tomatoes, Chia and sunflower seeds, Parmigiano Reggiano chips (4,7,9,11,13)	6.50 €

CARPACCIO

	Sea bass, baked tomato salsa, basil, roasted cannabis seeds (4)	11.00 €
	Sea scallop, mango, shrimp butter (2)	10.50 €
	Yellowfin tuna, Parmigiano Reggiano cheese, maple syrup, lightly dried cherry tomatoes (4,7)	11.00 €
	Tuna, Scottish salmon and sea bass (4,7,9,11,13)	11.80 €
	Octopus, lightly dried cherry tomatoes, potatoes, olive oil (2)	8.50 €



SALADS AND STARTERS

	<b>Salad with Sous Vide Argentine prawns</b> , cheese Buffalo Mozzarella, grapefruit, baked tomatoes, basil and garlic baguette (1,2,7)	9.60 €
	<b>Chef's salad with octopus</b> , potatoes, home-made dried tomatoes and sheep cheese Manchego (2,7)	15.50 €
	<b>Caesar salad</b> (1,4,7):	
	- with tiger shrimps (2)	9.90 €
	- with sea scallops (2)	11.20 €
	- with chicken fillet and rosemary	7.00 €
	<b>Fresh spinach salad</b> with avocado, pears, Jerusalem artichoke, sweet potato chips, peanuts and pesto sauce (8)	6.90 €
	<b>Sea scallops</b> with green asparagus, lemon sauce and Parmigiano Reggiano chips (2,7)	11.90 €
	<b>Fresh cheese Burrata</b> with Ranise anchovies, arugula and Terre dell'Abbazia olive oil (4,5,7,8,9,11)	11.00 €
	<b>Mussels in coconut milk</b> with lime juice, sesame oil, fennel, chili pepper and fresh coriander (2,7,8,11,12)	9.80 €
	<b>Mussels in white wine sauce</b> with fried potatoes (2,7,12)	9.70 €
	<b>Escargot Burgundy snails</b> baked in garlic and parsley butter, shell-on /meat, half dozen /dozen (2,7)	4.80 €/9.20 €


<b>"HOT CLASSIC" platter</b>	<b>"HOT TRENDY" platter</b>
Baked langoustines with wine cream and Parmigiano Reggiano cheese Baked Razor mussels with garlic butter and Parmigiano Reggiano cheese Baked oysters with truffle oil and Parmigiano Reggiano cheese Green mussels with tomato sauce and Parmigiano Reggiano cheese (2,7,12)	Tuna in black sesame seeds Scottish salmon in seaweed Wakame South American shrimps with garlic Grilled octopus with greens and smoked paprika (2,4,11)
	1 pers./2 pers.
23.00 €	19.00 €/35.00 €

<b>"4 SAUCES" oyster platter</b>
Oyster with Parmigiano Reggiano cheese and truffle oil Oyster with Parmigiano Reggiano cheese and garlic oil Oyster with Parmigiano Reggiano cheese and smoked butter Oyster with Parmigiano Reggiano cheese and sun-dried tomato oil (2,7,12)
11.80 €


SOUPS

 <b>Canadian lobster Bisque</b> (2,7,9,12)	11.70 €
<b>Home-made Bouillabaisse</b> with tiger shrimps and catch of the day (2,4,9,13)	8.50 €
<b>Consomme</b> with duck breast, fennel, home-made dried tomatoes, cannellini beans and Tofie Tricolori (7)	9.60 €
<b>Homemade fish soup</b> (2,4,9)	5.80 €
 <b>Jerusalem artichoke Veloute</b> with chanterelles, Gran Moravia chips and truffle oil (7,12)	6.00 €

PASTA

<b>Taglierini</b> with Vannamei shrimps, sun-dried tomatoes, ginger, fresh basil, Gran Moravia cheese and sesame oil (7,11)	10.60 €
 <b>Conchiglioni</b> with fresh cheese Mozzarella, cherry tomatoes, fresh basil and Parmigiano Reggiano cheese (7)	7.70 €
<b>Risotto Rustichella d`Abruzzo</b> with grilled South American shrimps and Parmigiano Reggiano cheese (1,2,3,7)	10.90 €
<b>Tagliatelle</b> with lobster meat, bisque sauce, fennel, celery and truffle oil (1,3,7,6,9,11)	22.30 €
<b>Penne</b> with beef, wild mushrooms, sun-dried tomatoes and Gran Moravia cheese (1,2,7,12)	11.30 €

FISH AND SEAFOOD DISHES

<b>Gastronome grilled platter №1:</b> South American shrimps, yellowfin tuna, sea scallops, white and green asparagus, olive and caper sauce (9,11)	24.90 €
<b>Gastronome grilled platter №2:</b> three kinds of South American shrimps, roasted beetroots, muscatel pumpkin, Ratte potatoes, walnuts, pumpkin and sunflower seeds, olive and baked tomato sauce (8,9,11)	21.00 €
<b>Gastronome grilled platter №3:</b> baby squids, octopus, Vannamei shrimps, celery root puree, olive sauce (4,9,11,13)	21.00 €
 <b>Dover sole Mignon</b> with butter and parsley and lemon juice sauce (4,7,12)	39.00 €
 <b>Turbot fillet Beurre Blanc</b> with apple and anise puree, Ratte potatoes and white wine sauce (4,7,12)	29.00 €
 <b>Steamed Scottish salmon</b> with parsnip puree, pear, grilled tomatoes, Ratte potatoes and white wine sauce (4,7,12)	16.80 €
 <b>Baked sea scallops</b> with chestnut Veloute, maple syrup, roasted chestnuts, apple and dried Pancetta (2)	19.90 €
<b>Baby squids</b> with mango, chili pepper, basil, Ratte potatoes, pear puree and cream sauce (1,7,12)	14.80 €
 <b>Octopus</b> with blanched spinach, Ratte potatoes, grilled tomatoes and white wine sauce (2,7,12)	21.60 €

## MEAT DISHES

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

16.50 €

**Marbled beef** Ribeye WAGYU, Australia (10)  
**Marbled beef** Ribeye, Australia (10)  
**Marbled beef** Ribeye, USA (10)  
**Marbled beef** Ribeye, Argentina (10)

**100g**  
21.40 €  
12.00 €  
13.20 €  
7.30 €

Served with blanched spinach, baked potatoes,  
green pepper and Dijon mustard sauce

4.70 €

## 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 €

Roasted beetroots with muscatel pumpkin and Feta cheese (3,7,8,11)

6.00 €

Parsnip, pear and fennel puree (7)

6.00 €

Potato Gratin with Comte cheese (7)

6.00 €

## DESSERTS

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

6.30 €

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

6.50 €

**Sorbet** (Italy): raspberry /orange (7)

5.50 €

**Ice cream** (Italy):  
chocolate /creamy /pistachio /lemon /strawberry (7,8)

5.50 €

**Tiramisu** with fresh berry sauce (7)

6.00 €


**Chocolate trio:** milk chocolate Brulee,  
white chocolate Bavaois and dark chocolate Jelly (7)


7.00 €


**Berry soup** with hazelnuts,  
butter biscuit and lemon ice cream (1,7,8)


6.50 €

 **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.

*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.*