

## SEAFOOD

### OYSTERS

6 PIECES

#### GILLARDEAU

N°5	21
N°3	29,5
N°2	32,5

#### FINE FATTENED OYSTER

N°3	18
-----	----

#### SPECIALS IMPÉRATRICE

N°3	23
-----	----

#### HOLLOW FROM BRITTANY

N°3	16
-----	----

#### FLAT FROM BELON

N°2	29
-----	----

#### SPECIALS

N°3	23
-----	----

## SEAFOOD PLATTERS

### OYSTERS TASTING

**FOR ONE 40**  
12 PIECES

3 HOLLOW FROM BRITTANY N°3  
3 BELONS N°2  
3 FINE FATTENED N°3  
3 GILLARDEAU N°3

**FOR TWO 79**  
24 PIECES

6 HOLLOW FROM BRITTANY N°3  
6 BELONS N°2  
6 FINE FATTENED N°3  
6 GILLARDEAU N°3

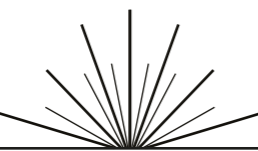
### PLATTERS

**L'ATLAS 73**  
FOR ONE

9 HOLLOW OYSTERS N°3  
1/2 BROWN CRAB  
3 SHRIMPS  
COMMON SHRIMPS  
WHELKS  
3 NORWAY LOBSTER  
3 CARPET SHELL  
3 SPANISH MUSSELS

**LE ROYAL 165**  
FOR TWO

4 HOLLOW OYSTERS N°3  
4 SPECIALS OYSTERS N°3  
4 FLAT FROM BELON N°2  
4 SPECIALS IMPERATRICE OYSTERS N°3  
1 LOBSTER  
4 CARPET SHELL  
8 SHRIMPS  
COMMON SHRIMPS  
6 SPANISH MUSSELS  
WHELKS  
6 NORWAY LOBSTER



## SHELLFISH

CARPET SHELL (X6)	17	LOBSTER, homemade mayonnaise	31	1/2 whole	60
SPANISH MUSSELS (X12)	14	BROWN CRAB	13	whole	22
WHELKS (200GR)	10				
SHRIMPS (X8)	17,5	HARD CLAMS, CLAMS AND URCHINS	<i>depending on arrivals</i>		
COMMON SHRIMPS (100GR)	11,5				
NORWAY LOBSTER (X6)	22,5				



NET PRICE IN EUROS / SERVICE INCLUDED / HOUSE DOES NOT ACCEPT CHEQUE / DRINKS NOT INCLUDED  
DEPENDENT ON ARRIVALS. SOME PRODUCTS MIGHT BE OUT OF STOCK

## SHARING PLATES

HOMEMADE GUACAMOLE, corn chips	13	CHEESE BOARD	22,5
HUMMUS, pita bread	13	CHARCUTERIE & CHEESE BOARD	23,5
FRIED CALAMARI	11,5	BURRATA PUGLIESE (300gr), tomatoes and toasts	28,5
CHARCUTERIE BOARD de la maison conquet	20,5		

## STARTERS

SALMON TARTARE, ginger and soy sauce	17,5	AVOCADO / CRAB CARPACCIO	19,5
EGGS MIMOSA	9,5	BURGUNDY SNAILS xxL (X6) 20 (X12)	39,5
AVOCADO TOAST shrimp / grapefruit / pickles	16,5		

*Our speciality*

**BURGUNDY BEEF  
AND PAN FRIED FOIE GRAS 33**

## SALADS

QUINOA & GRILLED TOFU, brocoli and almonds	17
CAESAR SALAD	21
BURRATA, tomatoes	18
SEABREAM CEVICHE, vinegar rice	26

## MAIN COURSES

CROQUE-MONSIEUR	18,5	FRENCH CALF'S LIVER, mashed potatoes	29,5
RISOTTO WITH SUMMER TRUFFLE, seasonal vegetables	24	BEEF TARTARE, french fries	23
OMELETTE with comté	17	FLANK STEAK with shallots	22
LEAN FISH PAVE "Antiboise", pilaf rice	30	BACON CHEESEBURGER	24,5
SPAGHETTI "Marco Ardiri" ALLE VONGOLE	23,5	VEAL BLANQUETTE, pilaf rice	23
LEMON LINGUINE with poutargue	22,5	LEMON CHICKEN PAILLARD	24,5
OMELETTE with summer truffle	29,5	BEEF CARPACCIO	22
MUSSELS marinières	22	VEAL CUTLET à a normande by "le Drakkar Deauville"	30
creamy sauce	23,5	ENTRECÔTE "Angus" (300gr), béarnaise sauce	31,5
		TRUFFLE RAVIOLI by maison "Perrin"	30,5

## CHEESES & DESSERTS

CHEESE PLATE	22,5		
CRÈME CARAMEL	11	2 SCOOPS*	12,5
CHOCOLATE MOUSSE	11	3 SCOOPS*	14
CRÈME BRÛLÉE	11	COFFEE LIEGOIS	15
RED FRUITS PLATE	11	CHOCOLATE LIEGEOIS	15
SALTED BUTTER CARAMEL ECLAIR	11	FRUIT MELBA	16
TATIN TART	11	COLONEL CUP	16

\* CHOCOLATE, MOKA, VANILLA, HAZELNUT, SALTED BUTTER CARAMEL, LEMON, RASPBERRY, PEAR, MANGO, COCONUT



NET PRICE IN EUROS / SERVICE INCLUDED / HOUSE DOES NOT ACCEPT CHEQUE / DRINKS NOT INCLUDED  
DEPENDENT ON ARRIVALS. SOME PRODUCTS MIGHT BE OUT OF STOCK