

SEAFOOD

OYSTERS

6 PIECES

GILLARDEAU

N°5	21
N°3	29,5
N°2	32,5

FINE FATTENED OYSTER

N°3	18
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SPECIALS IMPÉRATRICE

N°3	23
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HOLLOW FROM BRITTANY

N°3	16
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FLAT FROM BELON

N°2	29
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SPECIALS

N°3	23
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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

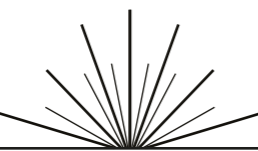
PLATTERS

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		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				

SHARING PLATES

HOMEMADE GUACAMOLE, corn chips	13	FRENCH ONION SOUP	11,5
HUMMUS, pita bread	13	CLAMS à la Catalane	16,5
SEMI-COOKED FOIE GRAS for two	28,5	SALMON / GINGER & soy sauce tartare	17,5
EGGS MIMOSA	9,5	CROQUE-MONSIEUR by l'Atlas	17,5
CHARCUTERIE BOARD by maison conquet	20,5	AVOCADO / CRAB CARPACCIO	19,5
CHEESE BOARD PDO	22,5	BURGUNDY SNAILS xxL (X6) 20 (X12)	38,5
CHARCUTERIE & CHEESE BOARD	23,5		

MAIN COURSES

Our specialities

BURGUNDY BEEF AND PAN FRIED FOIE GRAS 33
LINGUINE WITH MORELS AND CRISPY SWEETBREADS 36

BURRATA, grilled eggplant	18	TRUFFLE RISOTTO, seasonal vegetables	24
QUINOA & CARAMELIZED TOFU salad	17	FLANK STEAK with shallots	22
CAESAR SALAD	21	BEEF TARTARE	23
OMELETTE with comté cheese	17	VEAL CUTLET à la normande by "le Drakkar Deauville"	30
SEA BREAM CEVICHE, vinegared rice	26	BACON CHEESEBURGER	24,5
SPAGHETTI "Marco Ardiri" ALLE VONGOLE	24	TRUFFLE RAVIOLI by maison Perrin	30,5
GRILLED OCTOPUS, tomatoes	23	LEMON CHICKEN PAILLARD	24,5
COD FILLET with clams	27	VEAL LIVER with mashed potatoes	29,5
SCALLOPS à la plancha roasted leek	25	TRUFFLE OMELETTE	29,5
FRENCH SOLE MEUNIÈRE	50	ENTRECÔTE "Angus" (300gr), béarnaise sauce	31,5
MUSSELS			
marinières	22		
creamy sauce	23,5		

CHEESES & DESSERTS

CHEESE BOARD DOP	22,5
CRÈME CARAMEL	11
CHOCOLATE MOUSSE	11
CRÈME BRÛLÉE	11
VÉRITABLE FONTAINEBLEAU by la ferme d'Alexandre	10
SALTED BUTTER CARAMEL ECLAIR	11
TATIN TART	11

ICE CREAM *Berthillon*

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

2 SCOOPS*	12,5
3 SCOOPS*	14
COFFEE LIEGOIS	15
CHOCOLATE LIEGEOIS	15
FRUIT MELBA	16
COLONEL CUP	16

