



SEAFOOD

OYSTERS

6 PIECES

GILLARDEAU

N°5	22
N°3	31
N°2	34

FINE FATTENED OYSTER

N°3	19
N°2	23

SPECIALS IMPÉRATRICE

N°3	24
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HOLLOW FROM BRITTANY

N°3	17
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FLAT FROM BELON

N°2	30
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SPECIALS

N°3	25
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SEAFOOD PLATTERS

OYSTERS TASTING

FOR ONE 42
12 PIECES

FOR TWO 80
24 PIECES

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

PLATTERS

L'ATLAS 75 **L'IMPÉRATRICE** 290 **LE ROYAL** 175

FOR ONE

FOR TWO/THREE

FOR TWO

9 HOLLOW OYSTERS N°3	2 LOBSTERS	4 HOLLOW OYSTERS N°3
1/2 BROWN CRAB	1 BROWN CRAB	4 SPECIALS OYSTERS N°3
3 SHRIMPS	10 NORWAY LOBSTERS	4 FLAT FROM BELON N°2
COMMON SHRIMPS	14 SHRIMPS	1 LOBSTER
WHELKS	WHELKS	4 CARPET SHELL
3 NORWAY LOBSTER	COMMON SHRIMPS	8 SHRIMPS
3 CARPET SHELLS	8 SPANISH MUSSELS	COMMON SHRIMPS
3 SPANISH MUSSELS	8 CARPET SHELLS	6 SPANISH MUSSELS
	5 GILLARDEAU N°3	WHELKS
	5 BELON N°2	6 NORWAY LOBSTERS
	5 SPECIALS IMPÉRATRICE N°3	
	5 HOLLOW OYSTERS N°3	

SHARING PLATES

HOMEMADE GUACAMOLE	14	FRIED CALAMARI, creamy spicy	18
HUMMUS, pita bread	14	SEA BASS AVOCADO CEVICHE	28
SEMI-COOKED FOIE GRAS for two	30	leche de tigre	
CREAMY RICOTTA	19	FRENCH ONION SOUP	13
honey and truffle, toast		CHARCUTERIE BOARD	22
SALMON TARTARE, QUINOA, lime	22	by maison conquest	
SMOKED SALMON, BLINIS	27	CHEESE BOARD PDO	24
and lemon caviar		CHARCUTERIE & CHEESE BOARD	25
CRAB CAKE, LITTLE GEM LETTUCE	22	BURGUNDY SNAILS xxL	
tomato coulis		(X6) 21 (X12) 39	

Our Specialties

BURGUNDY BEEF and pan fried foie gras 36

LE CORDON BLEU BY L'ATLAS 35
homemade, with 10 month aged comté cheese

Saturdays & Sundays

PEPPERCORN BEEF FILLET 40

MAIN COURSES

CRAB MEAT / AVOCADO, lettuce heart	27
CAESAR SALAD	24
OMELETTE with comté cheese	17
SPAGHETTI ALLE VONGOLE	25
TRUFFLED RISOTTO with green asparagus	31
PENNE ALL'ARRABBIATA, stracciatella, basil	26
TRUFFLE RAVIOLI by maison Perrin	32
GIANT GAMBAS, garlic parsley, pilaf rice	35
GRILLED OCTOPUS, hummus, olive oil sauce	30
GRILLED SALMON FILLET, bearnaise sauce	30
COD COOKED ON THE SKIN, olive oil and relish	33
FRENCH SOLE MEUNIERE	53
MUSSELS	
marinières	22
creamy sauce	25
FLANK STEAK with shallots	27
BACON CHEESEBURGER	25
BEEF TARTARE BISTROT (egg yolk)	25
LEMON CHICKEN PAILLARD	27
TRADITIONAL VEAL STEW, pilaf rice	29
VEAL LIVER with mashed potatoes	32
ENTRECÔTE (300gr), bearnaise sauce	34

SHELLFISH

	1/2	whole
LOBSTER, homemade mayonnaise	34	62
BROWN CRAB	17	30
HARD CLAMS, CLAMS AND URCHINS	depending on arrivals	
CARPET SHELL (X6)	17	
SPANISH MUSSELS (X12)	15	
WHELKS (200GR)	10	
SHRIMPS (X8)	18	
COMMON SHRIMPS (100GR)	12	
NORWAY LOBSTER (X6)	25	

CHEESES & DESSERTS

CHEESE BOARD DOP	24
HOMEMADE PASTRY on our platter	12
CHOCOLATE MOUSSE	12
RED FRUITS PLATE	12
CRÈME BRÛLÉE	12
SALTED BUTTER CARAMEL ECLAIR	12
TATIN TART	12
TROPEZIENNE	12
CHOCOLATE PROFITEROLES	13

ICE CREAM



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

2 SCOOPS*	13
3 SCOOPS*	14,5
COFFEE LIEGOIS	16
CHOCOLATE LIEGEOIS	16
COLONEL CUP	17

