

PLATEAU ROYAL

King Crab, 2 poached red prawns, 6 Special de Claire oysters, 4 Gillardeau oysters, 2 langoustines, 2 red prawns, 2 gobbetti prawns, 2 natural scallops, 2 razor clams and bulots . €220 x2

PLATEAU (x2 pers.)

4 Special de Claire oysters, 2 Gillardeau oysters, 2 langoustines, 2 red prawns, 4 gobbetti prawns, 2 natural scallops, 4 razor clams and bulots . €55 . €110 x1 x2

OYSTERS			RAW		
Tarbouriech	each	. €7	Red Prawn	each	. €9
Gillardeau	each	. €7	Langoustine	each	. €9
Regal Selection Or	each	. €7	Scallop	each	. €7
David Herve Speciale	each	. €7	Razor Clam	each	. €5
Pusse En Claire	each	. €7	Sea urchin	each	. €7
Prat ar coum (Belon 00)	each	. €7	Bulots	portion	. €7

CAVIALE

Caviar served with blinis, whipped butter e sour cream	30g	50g	125g
Oscietra V20	. €90	. €140	. €300
Beluga	. €160	. €270	. €700

RAW BAR

Red tuna tartare, capers, sweet and sour red onion, lemon	. €27
Amberjack tartare, celery, avocado, radish, mango sauce	. €27
Red shrimps, fennels, yuzu, chily	. €31
Red mullet carpaccio, spring onions, green peppers, basil vinaigrette, caviar	. €35
Red sea bream carpaccio, green asparagus, salmon caviar, citronette	. €37

TO SHARE

Roasted brioche bread, butter, Cantabrian anchovies, lemon	. €15
Faroe salmon croutons, lemon cream cheese, smoked caviar	. €23
Mais croutons, creamed cod, caramelized onion	. €23
Red prawns, langoustines, squids and caught fish tempura served with citrus mayonnaise and wasabi mayonnaise	. €33
Blue lobster catalana, camoni tomatoes, celery, Tropea onion, tomato and basil vinaigrette (x2 Persons)	. €75

Based on local market availability some products are frozen or deep-frozen at the origin.
Fish served raw or not fully cooked is preserved and processed when fresh according with EC 853 2004 regulation
Kindly inform our colleagues about any of your allergies or intolerances.

CREATIONS

Poached red prawns, razor clams, squid, prawns, octopus, with lemon oil and parsley emulsion	. €27
Octopus, celery, black olives, potatoes, basil	. €29
Poached purple shrimps, asparagus, tomatoes, lemon	. €29
Browned langoustines, Zolfini beans, rosemary panure	. €31

SEA

Brill, asparagus, potatoes, lemon	. €39
Tuna belly, watercress, radish, jalapeno, soy sauce	. €39
Chilean seabass, shellfish sauce, chilli cress, nori seaweed	. €45
Dover sole alla Mugnala 1957 – Tribute to Pablo Picasso (x2 Persons)	. €75
Catch of the day (per kg/in various preparations)	. €120

LAND

Frech chicken supreme, potatoes mille-feuille, brown stock	. €33
Veal filet, baby carrots, snow peas, lemon brown stock	. €37
The wagyu: Grilled noble Japanese beef, mustard and vegetable stock from the garden	. €70

PASTA

Tortelli with artichokes, "Vacche Rosse" Parmesan, majoram	. €29
Gnocchi, fave beans, mussels, Provolone del Monaco cheese	. €31
Classic Benedetto Cavalieri spaghetti with clams, Trikalinos bottarga	. €33
Tagliolini, garlic, olive oil, and chili pepper, sea urchins, langoustines, herring caviar	. €37
Mezzi paccheri Gerardo di Nola with lobster, basil, lemon	. €45

VEG GARDEN

Chilli cress	. €9	Vegetable stock from the garden	. €11
Roasted potatoes	. €9	Asparagus with butter	. €13
Salad from the field	. €9		
Water 75cl	. €5	Soft drinks	. €7
Beer 35cl	. €10	Digestive	. da €7
Beer 75cl	. €18	Espresso	. €3

Cover charge . €5