

le bar
à huîtres



Aperi-Oyster	8,80 €
<i>1 "belon" and 2 hollow-shell oysters and a glass of Bordeaux Sauvignon</i>	
Glass of Rosé Champagne "Déhu"	10 cl 10,50 €
Glass of Brut Champagne "Déhu"	10 cl 9,50 €
Glass of Jacquart Cuvée Extra Brut	10 cl 12,00 €
Glass of 1 st Cru Chardonnay by Maison Brice.....	10 cl 11,00 €
Kir Royal with Brut Champagne "Déhu"	10 cl 9,50 €
Pineau des Charentes white or rosé	6 cl 7,80 €
Kir for Connoisseurs	5,00 €
<i>Burgundy Aligoté Félix with Cartron blackcurrant liqueur</i>	
Kir with Bordeaux Sauvignon.....	4,00 €
<i>Cartron blackcurrant, raspberry, blackberry, peach liqueur</i>	

Seasonal Hors d'œuvres

Seafood Tapas with summer flavours	7,80 € *
Squid and monkfish a la plancha	9,00 €
Spanish mussels, fennel gratin	9,00 €
Fish soup with spicy "rust" sauce and croutons	7,70 €
Large Burgundy snails	per half dozen 8,00 € *
.....	per dozen 16,00 € *
Duck foie gras, seasonal fruit chutney	15,50 €
glass of Gewurztraminer Vendanges Tardives Clos Zisser	7,20 €

Carpaccio of sea bass with olive oil	17,00 €
<i>Vanilla-flavoured</i>	
Smoked salmon Scandinavian style, blinis and dill cream.....	14,00 €
Tuna tartare (chopped, raw) with sea flavours	19,90 €

Today's Market dish

Summer Salads

Nice style flaked crab.....	12,00 €
Vegetarian Salad	9,00 €
Toasted Chavignol goat cheese with tomato basil sorbet	12,00 €
Three variations for tuna	12,00 €
Pan-fried prawns with basil and braised onion chutney	11,00 €
Marinated mild anchovies with crunchy vegetables	9,00 €

Children's Menu– 12,80 € *

for under 12s

inclusive of service – not including drinks

Grilled slice of salmon with fresh pasta

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Dessert chosen from the Deep Sea menu

Classic:
on a bed of ice

Natural:
presented on a
bed of seaweed

Seafood Platters

The content of the oyster and seafood platters is subject to change
depending on the catch

"Bar à Huîtres" platter

30,00 € *

(1 pers.)

½ crab or 1 spider crab,
whelks, winkles, 12 Carpet shell clams,
shrimps and prawns, oysters, 6 belon n° 0 oysters, 6 spéciale
4 Spanish mussels, n° 2 oysters, 6 n° 2 hollow-shell oysters,
4 dog cockles, 1 clam, velvet swimming crabs, whelks,
8 hollow-shell no. 4 oysters,
2 "belon" no. 5 oysters

Prestige platter

99,50 €

(for two people)

1 lobster, Dublin bay prawns,
6 fines de claires n° 2
oysters, 6 belon n° 0 oysters, 6 spéciale
n° 2 hollow-shell oysters,
1 crab, prawns

Giant platter

53,00 €

(for two people)

1 crab or spider crab,
whelks, winkles,
shrimps and prawns,
6 Spanish mussels,
6 dog cockles, 2 clams,
11 hollow-shell no. 4 oysters,
5 "belon" no. 5 oysters

Royal platter

90,00 € *

(for two people)

2 lobster, 1 crab,
1 spider crab, velvet
swimming crabs,
Dublin Bay prawns,
shrimps and prawns

Shellfish

Selection of 36 Oysters.....	71,40 €	Carpet shell clams.....	6 of	8,70 €
"Fines de Claire" no. 2.....	6 of 14,70 €	Dog Cockles.....	6 of	6,00 €
"Fines de Claire" no. 4.....	6 of 8,10 € *	Spanish Mussels.....	6 of	6,00 €
		Clam.....	each.	2,60 €
Special no. 2.....	6 of 19,20 €	Whelks or winkles.....	per serving	7,00 €
Special "Papillon" oysters.....	6 of 13,20 € *	Crab or spider crab, mayonnaise sauce.....	each	15,50 €
Special no. 2 oysters Grand Banc...	6 of 19,20 €	Prawns.....	per serving	15,00 €
"Belon" no. 0.....	6 of 23,70 €	Velvet swimming crabs.....	each	1,20 €
"Belon" no. 3.....	6 of 19,20 €	Shrimps.....	per serving	8,65 €
"Belon" no. 5.....	6 of 12,00 €	Purple sea urchin.....	each	2,90 €

Our Seawater Tank

Your choice of lobster: steamed, grilled or coldper 100 g 11,90 €
We recommend 400 to 500 g

Your choice of Dublin Bay prawns: grilled with spices or cold with mayonnaise approx 400 g 27,50 €

Our selection of wild fish

A la plancha

Swordfish with olive oil and foamy lemon sauce.....22,00€
Monkfish medallion with Mediterranean flavours.....22,00 € *
Thick slice of salmon cooked on the skin side,
or grilled.....18,50 €
Sole meunière.....27,00 €

Squid, monkfish and shrimp Fricassee19,90 €

Sea bass fillet in a salt crust, with tapenade.....25,00 €

Giant roasted prawns with summer flavours.....25,00 €

Steamed

Skate with lemon foamy butter 17,80 €
Fresh cod with traditional aioli 16,50 € *

Fine steamed fish with spring vegetables..... 22,80 € *

Grilled

Red mullet fillets with tapenade 20,00 €
Grilled tuna steak with preserved tomatoes..... 19,50 €
Sardines with Provence herbs..... 11,50 €
Loin of turbot – approx 330 g..... 28,00 €
Sole with tapenade 27,00 €

Your favourites

Simmental Rib steak with Grenaille potatoes ..20,50 € Duck breast and monkfish with spicy lacque.....22,00 €

Our Garnishes

All our fish and meat dishes can be served with your choice of garnish:
fresh spinach with butter, steamed French beans with butter, sweet peppers with Espelette pimento, Basmati rice,
crushed potatoes with virgin olive oil, fresh pasta, sautéed potatoes.

Cheques in euros accepted only if accompanied by proof of identity (identity card).

“Blue Lobster” Menu

inclusive of service – not including drinks

43,00 €

a choice of

*9 Fines de Claire no. 4 oysters
or Fresh tuna salad in olive oil*

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*Grilled lobster, white butter sauce
or Steamed lobster, basil oil*

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Your choice of dessert from the à la carte menu

"Deep Sea" Menu

inclusive of service – not including drinks

1 STARTER + 1 MAIN DISH OR 1 MAIN DISH + 1 DESSERT

*= 18,50 €**

1 STARTER + 1 MAIN DISH + 1 DESSERT

*= 22,00 €**

A choice of

*Rock fish soup
or Succulent salad with smoked salmon
or Seafood platter
or Potted fish with chives
or 6 Fines de Claire no. 4 oysters*

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*Slice of salmon grilled on the skin side, with fresh pasta
or Fillet of gurnard, spring "coulis" sauce
or Pan of squid a la plancha
or Rib steak, sautéed potatoes
or Grilled sardines with Provence herbs*

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*Fruit mousse
or "Madeleine" Cup with hot chocolate sauce
or Fresh fruit Crumble
or Crème brûlée Bourbon Vanilla
or Assortment of ice cream*

“Special of the Day” Menu

inclusive of service – not including drinks

16,80 €*

At lunchtime, From Monday to Friday (except bank holiday)

*Meal of the day + glass of Gros Plant (12cl) or ½ Mineral water
(Free coffee)*

*We would like to inform you that the contents of the menu cannot be changed.
SERVICE INCLUDED 15% OF THE PRICE BEFORE VAT*

Cheese

<i>Chavignol goat cheese</i>	6,50 €
<i>Selection of cheeses</i>	7,30 €
<i>Mixed greens and herbs with grape tomatoes</i>	4,60 €

Desserts

7,50 € * (all one price)

Succulent sweets

1, 2, 3... Fruit mousse! passion fruit, raspberry, mango
Red fruit shortbread tart
Crunchy biscuit with raspberries
Bourbon vanilla-flavoured crème brûlée
Mixed chopped fresh fruit salad with green tea
Pan-fried seasonal fruit with salted caramel

Ice Cream Cups

Pistachio financier cake with mango sorbet and sauce
Coffee or chocolate ice cream with whipped cream
Mixed ice creams or sorbets
Chocolate tartlet and soft fresh cream cheese sorbet
Lemon sorbet with matching lemon liqueur
Pear sorbet served with matching pear brandy

Coffee, Tea and Herb Tea

<i>The Ultimate in Coffee</i>	7,00 €	<i>A choice of tea:</i>	2,40 € *
<i>Coffee dessert: cream, ice cream and espresso coffee</i>		<i>Ceylon - Darjeeling - Earl Grey - Green with mint - Vanilla</i>	
<i>Espresso Coffee Arabica and Robusta</i> ...	2,20 € *	<i>A choice of herb tea:</i>	2,40 € *
<i>Irish Coffee</i>	8,50 €	<i>Lime blossom - Camomile - Verbena</i>	

After dinner drinks (4 cl)

<i>Calvados - Armagnac – Cognac</i>	8,00 €
<i>Vieille Pruno X.O. Cognac</i>	9,00 €
<i>Cognac Fine Champagne Hine</i>	10,00 €
<i>Grand Marnier 100 year Cuvée du centenaire</i>	14,00 €
<i>Calvados 1965 – Marquis de la Pomme</i>	15,00 €
<i>Bas Armagnac 1964 - Delord</i>	15,00 €
<i>Williamine Pear spirits - Morand</i>	15,00 €

Overall Head chef: Bernard Croce

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