

Shellfish & Crustaceans

Build your own platter

	6 portions	12 portions
Bouzigues oysters n°3: Fresh and briny	9,00 €	18,00 €
Fleshy, delicate shrimps	8,00 €	16,00 €
Raw mussels: A pure delight	5,00 €	10,00 €
"Escargots de l'Étang de Thau" whelks: A unique flavor	6,00 €	12,00 €

Special oysters

	3 portions	6 portions
"Prieur" exposed oysters: Remarkable finesse	9,00€	18,00€
Gillardeau oysters (depending on arrival)	12,00€	24,00€

Tasting Platter - 20€

4 Bouzigues oysters - 4 raw mussels - 4 whelks - 4 shrimps:
Perfect for a first taste or to share, a nice balance of marine flavors.

Gourmet Platter - 37€

12 Bouzigues oysters - 6 raw mussels - 6 shrimps - 6 whelks:
A generous assortment to enjoy alone or to share, savor the
freshness and quality.

♥ Discovery Platter : 9€ (1 person)

1 Bouzigues oyster - 1 Gillardeau oyster - 1 Bryan Prieur exposed oyster:
A journey through the oyster terroirs.

Lemon, traditional aioli, and butter are provided with your platter.
Ask for shallot vinegar if desired. Full allergen information available upon request.

Starters

4 Homemade Crispy Prawns	19,00 €
Hand-wrapped and freshly fried: perfect blend of crunch and melt.	
12 Gratinated Mussels	12,00 €
Perfect balance between tender mussels and creamy homemade parsley butter.	
6 Gratinated Oysters	14,00 €
Homemade parsley butter enhances these pearls of the lagoon	
Beef Heart Tomato & Creamy Burrata Carpaccio	14,00 €
Tomatoes seasoned with olive oil, pesto, and creamy burrata.	
Sea Bream Tartare	18,00 €
Fresh and fine, simply served with salad.	
Oyster Tartare	13,00 €
Knife-cut n°0 oyster, marinated with olive oil, lime and condiments.	
Tuna Tataki	18,00 €
Line-caught tuna, lightly seared, with creamy citrus mayo.	
Fisherman's Salad, Our Way	15,00 €
Tender octopus, potatoes, homemade aioli.	
 Wild Mediterranean Prawn Carpaccio (75g)	19,00 €
Exceptionally fresh, served raw with organic extra virgin olive oil, fresh lemon juice, and passion fruit.	
Iberian Ham (90g)	18,00 €
Bellota ham served with pan con tomate.v	
Egg Mimosa	11,00 €
The classic revisited with delicacy.	

Fish

Small Fried Squid	24,00 €
Served with black aioli, baby potatoes, Bellota chorizo & seasonal vegetables.	
Grilled Royal Sea Bream Fillet	26,00 €
Crunchy vegetables, baby potatoes, and basmati rice.	
Clam Linguine	27,00 €
Enhanced with Bellota chorizo and spinach.	
Prawn Linguine:	26,00 €
Gambas bisque, grilled prawns & prawn tartare.	
 Lobster Roll	26,00 €
Toasted brioche bun generously filled with fresh lobster, house sauce, carrot and potato chips, and fresh salad.	
Sole Meunière	32,00 €
Golden sole with brown butter, served with just-roasted seasonal vegetables.	

Meats

Argentinian Ribeye Steak (330g)	29,00 €
House bone marrow brown sauce, buttered baby potatoes, crunchy vegetables, and salad.	
Ibérico Pork Pluma (180g)	24,00 €
Grilled vegetables & roasted potatoes.	

Desserts

Brioche perdue

9,00 €

The must-have French toast, whipped cream & salted butter caramel.

Giant Profiterole

11,00 €

Dark chocolate, whipped cream & vanilla-infused milk ice cream.

Chocolate Lava Cake

10,00 €

Prepared by our pastry chef, a classic for chocolate lovers



Pistachio Lava Cake

12,00 €

Prepared by our pastry chef, a refined delight for lovers of new flavors.

French Cheese Platter

12,00 €

Artisan Ice Creams :

Made with French cream and free-range eggs.

6 flavors to choose from :

vanilla - chocolate - rum raisin - raspberry - lemon - coconut

1 scoop : 3,00€

2 scoops : 6,00€

3 scoops : 9,00€

Homemade toppings (+€0.50):

whipped cream, caramel, dark chocolate, grilled pine nuts.

Le Colonel

8,00 €

2 scoops of lemon sorbet & 2cl of vodka

Le nuage de douceur

10,00 €

1 scoop of chocolate, 1 scoop of coconut, 1 scoop of vanilla with chocolate sauce, whipped cream.