

OYSTERS & SEAFOOD

(Depending on arrival Served with rye-bread from Valais with butter, vinegar with shallots and lemon)



Fine de Claire (Marennes-Oléron – Viaud)	N° 3	5.00 pc
Firm, not creamy, balanced in flavours and marvellously perfumed		
Spéciale Ancelin « Perle Blanche » (Bourcefranc – Oléron)	N° 4	5.90 pc
Fleshy, greedy, in the multiple flavors of the ocean		
Spéciale Gillardeau (Marennes-Oléron -M. Gillardeau)	N° 2	7.70 pc
Voluptuous and firm, aromatic delicacy and persistence	N° 3	7.00 pc

Mareyeur Tray 62.00

3 Spéciales Ancelin **N°4**, 3 Fines de Claire **N°3**, 3 Spéciales Gillardeau **N°3**,
3 pc shrimps bouquet, 50 gr. gray shrimps, 200 gr. bulots, 100 gr. Periwinkles
3 pces cooked mussels

Shellfish Tray & Shellfish cooked 103.00

1 edible crab, 6 pces of shrimps bouquet, 100 gr. Gray shrimps,
100 gr. periwinkles, 200 gr. bulots, 4 pces cooked mussels,
3 pce Dublin Bay prawns,

Lipp Tray 128.00

6 Spéciales Ancelin **N°4**, 6 Fines de Claire **N° 3**, 200gr. Bulots, 100gr. periwinkles,
1 edible crab, 6pc cooked mussels, 6 pc shrimps bouquet, 50gr gray shrimps

Shellfishes *(detailed)*

Bulots (FR)	200gr	16.50
Periwinkles (FR)	100gr	10.20
Gray shrimps (NL)	100gr	14.50
Shrimps bouquet (Atlantic-Center/East)	6 pc	30.80
Dublin Bay prawn (FAO 27)	environ 125 gr/pc	16.00
Brittany lobster (FR) served whole		63.00
Half Brittany lobster (FR)		32.50
Edible crab (IRL) with mayonnaise served whole		38.00
Half edible crab (IRL) with mayonnaise		20.00

Our shellfish and crustaceans can sometimes be lacking depending on the arrivals