

GIRAFE

OYSTERS

(½ dozen)

FINES DE CLAIRE D.HERVÉ N°4 CHARENTE MARITIME, MILD TASTE	— 19
SPÉCIALES GILLARDEAU N°2 OLÉRON, FATTY	— 24
SPÉCIALES GILLARDEAU N°5 OLÉRON, NUTTY	— 24
SPÉCIALES KRYSTALES N°3 NORMANDY, TASTY	— 38
PLATES DE BELON CADORET N°0 BRITTANY, SALTY	— 39

CAVIAR FROM SOLOGNE

CAVIAR (1 oz)	— 90
CAVIAR (3.5 oz)	— 280
HOMEMADE BLINIS, ISIGNY CRÈME FRAICHE	

SEA FOOD

ORGANIC SHRIMP FROM MADAGASCAR	— 21
BROWN SHRIMP	— 15
CRAYFISH FROM GUILVINEC	— 38
CRAB'S CLAW	— 22
WHELKS	— 9
SEA URCHINS (UPON DELIVERY)	— 10
DOG COCKLES (6)	— 18
1/2 BLUE LOBSTER	— 28

PLATTERS

TASTING PLATTER OYSTER SELECTION (6), DOG COCKLES, SHRIMPS, CRAYFISH, WHELKS	— 55
TASTING PLATTER OYSTERS	— 85
SEAFOOD PLATTER 1/2 LOBSTER, CRAYFISH, SHRIMPS, BROWN SHRIMP, CRAB CLAWS, WHELKS	— 115
ROYAL GIRAFE (2 people) OYSTER SELECTION (18), DOG COCKLES, WHELKS, BROWN SHRIMP, SHRIMPS, CRAB CLAWS, CRAYFISH, WHOLE LOBSTER	— 250

RAW

YELLOW TAIL SASHIMI, SESAME OIL, TOSAZU SAUCE	— 25
TUNA SASHIMI, JALAPENOS, YUZU	— 23
SEA BASS CARPACCIO, STRACCIATELLA, RASPBERRIES, BASIL OIL	— 22
SEA BREAM CEVICHE, COCONUT, LIME	— 22
FISH OF THE DAY TARTARE	— 23
GAMBERO ROSSO OLIVE OIL, SEA SALT	— 25
SEA SCALLOPS CARPACCIO, BLACK TRUFFLE, CAVIAR BLACK PEPPER	— 29
SCOTTISH SMOKED SALMON	— 31

SALADS

PURPLE ARTICHOKES, TOMATOES CONFIT PINE NUTS, PARMESAN CHEESE	— 17
FRESH HERBS, GREEN, CUCUMBER, AVOCADO, GRAPEFRUIT, ORANGE AND POMEGRANATE SALAD	— 19
ROOT VEGETABLES, RAW MILK RICOTTA, AGED BALSAMIC	— 17
KING CRAB, LETTUCE, AVOCADO	— 39

APPETIZER

CLAMS MARINIÈRES, WOODFIRE, GRATINÉES WITH SEAWEED BUTTER	— 23 — 23
CRAYFISH RAVIOLES, MUSHROOMS, DASHI-CURRY BROTH	— 25
SQUID PAN ROASTED IN OLIVE OIL, RED PEPPER CONFIT, ESPELETTE PEPPER, CHORIZO	— 21
CODFISH ACCRAS, SPICY CONDIMENTS	— 19
CAVIAR ORGANIC SOFT BOILED EGGS, CRÈME FRAICHE, CHIVES	— 45
SHRIMP SOUP, GINGER, LEMONGRASS	— 18

FISH

OCTOPUS GRILLED, AÏOLI, SEASONAL VEGETABLES	— 35
LOBSTER LINGUINE, TOMATOES, HERBS	— 35
COD ROASTED WITH MORELS & CHANTERELLES	— 37
SAUMON HOT CEVICHE	— 26
CRAYFISH ROASTED WITH LEMONGRASS, GINGER	— 53
TUNA TATAKI, SEAWEED-SESAME, AVOCADO-SUCRINE	— 33
SOLE MEUNIÈRE OR DRY	— 59
VEGETEABLES STEWED LIKE A BLANQUETTE OLIVE OIL FROM PROVENCE	— 25 — 25
SEA SCALLOPS ROASTED, HERB PESTO	— 35

MEAT

BEEF TENDERLOIN TRADITIONAL BLACK PEPPER SAUCE OR BÉARNAISE, FRENCH FRIES	— 32
FARM RAISED CHICKEN (2 people) ROASTED WITH HIS JUS WITH MORELS	— 27 (per pers) — 38 (per pers)

WHOLE FISH

SEA BASS, SEA BREAM, TURBOT,
JOHN DORY, RED PORGY, CAPON FISH,
WHITING, RED MULLET

STYLE

ROASTED, GRILLED, MEUNIÈRE,
SALT CRUST, SAUTEED

SAUCE

MELTED BUTTER, BÉARNAISE,
VIRGIN SAUCE

SIDE

STRING BEANS	— 7
SAUTEED SPINACH	— 7
FRENCH FRIES	— 7
MESCLUN SALAD	— 7
RIVIERA VEGETABLES	— 7
MASHED POTATOES	— 7
WARM VEGETABLE	— 7
AVOCADO, SUCRINE	— 7
SPINACH SALAD	— 7

CHEESE

ASH GOAT CHEESE FROM FABRE	— 14
COMTÉ 36 MONTHS	— 16

DESSERTS

VANILLA CREAM FILLED CHOUX, WARM CHOCOLATE SAUCE	— 13	FRESH MADE WAFFLE, PRALINE	— 14
CHOCOLATE CARAMEL SALTED BUTTER TART	— 14	THIN FRESH CLEMENTINE TART	— 14
FRESH VANILLA NAPOLEON	— 14	COFFEE GOURMAND	— 13
THIN CRUST APPLE TART, CARAMELIZED SALTED BUTTER	— 15	DECONSTRUCTED LEMON TART	— 14
ROSE-LITCHI-RASPBERRIES PAVLOVA	— 15	BABA WITH AGED RUM	— 14
PETITS POTS DE CRÈME (VANILLA, COFFEE, PISTACHIO)	— 14	ICE CREAM AND SORBETS (COFFEE, CARAMEL, SALTED BUTTER, CHOCOLATE, PISTACHIO, VANILLA, LEMON, RASPBERRY, STRAWBERRY, MANGO, WHITE PEACH)	— 13
		FRUIT PLATE TO SHARE	— 32