

## CHEESE

ASH GOAT CHEESE FROM DOMINIQUE FABRE — 14

COMTÉ 24 MONTHS — 16

## DESSERTS

VANILLA CREAM FILLED CHOUX, WARM CHOCOLATE SAUCE	— 13	WILD STRAWBERRIES, VERBENA, LIME	— 23
CHOCOLATE CARAMEL SALTED BUTTER TART	— 14	FRESH MADE WAFFLE, PRALIN	— 14
FRESH VANILLA NAPOLEON	— 15	COFFEE GOURMAND	— 13
STRAWBERRY SHORTCAKE	— 15	DECONSTRUCTED LEMON TART	— 14
MIX BERRY PAVLOVA	— 16	ICE CREAM AND SORBETS (COFFEE, CARAMEL, SALTED BUTTER, CHOCOLATE, PISTACHIO, VANILLA, LEMON, RASPBERRY, STRAWBERRY, MANGO, WHITE PEACH)	— 13
		FRUIT PLATE TO SHARE	— 32

## GIRAFE

## OYSTERS

(½ dozen)

FINES DE CLAIRE D.HERVÉ N°3 CHARENTE MARITIME, MILD TASTE	— 20
SPÉCIALES GILLARDEAU N°5 OLÉRON, NUTTY	— 24
SPÉCIALES KRYSTALES N°2 NORMANDY, TASTY	— 38
PLATES DE BELON N°0 BRITTANY, SALTY	— 39

## SEA FOOD

ORGANIC SHRIMP FROM MADAGASCAR	— 21
NORWAY LOBSTER	— 38
WHELKS	— 9
1/2 BLUE LOBSTER	— 28
KING CRAB	— 40

## CAVIAR FROM AQUITAINE

CAVIAR (1 oz)	— 90
CAVIAR (1.75 oz)	— 150

HOMEMADE BLINIS, ISIGNY CRÈME FRAICHE

## PLATTERS

<b>TASTING PLATTER</b> OYSTER SELECTION (6), SHRIMPS, NORWAY LOBSTER, WHELKS	— 60
<b>TASTING PLATTER OYSTERS</b> (18)	— 85
<b>SEAFOOD PLATTER</b> 1/2 LOBSTER, NORWAY LOBSTER, SHRIMPS, KING CRAB CLAWS, WHELKS	— 115
<b>ROYAL PLATTER</b> (2 people) OYSTER SELECTION (18), WHELKS, SHRIMPS, KING CRAB CLAWS, NORWAY LOBSTER, WHOLE LOBSTER	— 250

<b>GIRAFE PLATTER</b>	— 450
<b>WITH CAVIAR</b> (1 oz)	— 540
2 GLASSES OF CHAMPAGNE PERRIER-JOUËT, RAW ASSORTIMENT, OYSTERS SELECTION (18), LOBSTER, KING CRAB, NORWAY LOBSTER, SHRIMP, WHELKS	

PRICES IN EUROS / TAX AND SERVICE CHARGE INCLUDED

## RAW

<b>SEA BREAM</b> CEVICHE, COCONUT, LIME	— 22
<b>TUNA</b> SASHIMI, JALAPENOS, YUZU	— 23
<b>SEA BASS</b> CARPACCIO, STRACCIATELLA, RASPBERRIES, BASIL OIL	— 24
<b>FISH TARTARE OF THE DAY</b>	— 24
<b>YELLOWTAIL</b> SASHIMI, SESAME OIL, TOSAZU SAUCE	— 25
<b>GAMBERO ROSSO</b> OLIVE OIL, SEA SALT	— 26

**FISH ASSORTMENT** (2 people) — 60

## SALAD

TOMATO FROM PROVENCE AND BASIL SALAD	— 17
PURPLE ARTICHOKEs, PARMESAN CHEESE	— 19
FRESH HERBS, CUCUMBER, AVOCADO, FETA, GRAPEFRUIT, ORANGE AND POMEGRANATE SALAD	— 19
MOZZARELLA DI BUFALA	— 23
GREEN ASPARAGUS, COLONNATA BACON, CRISPY PARMESAN CHEESE	— 27
CRABMEAT, AVOCADO, FRESH HERBS	— 33

## APPETIZER

<b>CODFISH</b> ACCRAS, SPICY CONDIMENTS	— 19
<b>SQUID</b> PAN ROASTED IN OLIVE OIL, RED PEPPER CONFIT, ESPELETTE PEPPER, CHORIZO	— 22
<b>MUSSELS</b> MARINIÈRES, LIGHTLY SPICY	— 23
<b>NORWAY LOBSTER</b> RAVIOLES, MUSHROOMS, DASHI-CURRY BROTH	— 25

## FISH

<b>SAUMON</b> HOT CEVICHE, QUINOA	— 26
<b>TUNA</b> TATAKI, SEAWEED-SESAME, GRILLED AVOCADO SALAD	— 33
<b>OCTOPUS</b> GRILLED, AÏOLI, SEASONAL VEGETABLES	— 35
<b>BLUE LOBSTER</b> LINGUINE, TOMATOES, HERBS	— 40
<b>COD</b> ROASTED WITH MORELS, SEASONAL VEGETABLES	— 39
<b>CRAYFISH</b> COAL ROASTED, LEMONGRASS, GINGER	— 55
<b>VEGETABLES (V)</b> CONFIT VEGETABLES TIAN	— 21

## CATCH OF THE DAY

### UPON ARRIVAL

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

### STYLE

ROASTED, GRILLED, MEUNIÈRE,  
SAUTEED

### SAUCE

WHITE BUTTER SAUCE,  
BÉARNAISE, VIRGIN SAUCE

## MEAT

<b>BEEF</b> ORGANIC BLACK ANGUS ENTRECÔTE (ORIGIN IRLAND)	— 40
<b>BABY LAMB</b> ROASTED RACK WITH THYM (ORIGIN FRANCE)	— 35

## SIDE

GRILLED AVOCADO SALAD	— 7
STRING BEANS	— 7
SAUTEED SPINACH	— 7
FRENCH FRIES	— 7
TOMATO FROM PROVENCE AND BASIL SALAD	— 7
MASHED POTATOES	— 7
SPINACH SALAD	— 7
GREEN VEGETABLES	— 8