

## CHEESE

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

## DESSERTS

VANILLA CREAM FILLED CHOUX, WARM CHOCOLATE SAUCE	— 13	VERY TASTY CUP, FRESH BERRIES, MERINGUE, SORBETS, CARAMELIZED HAZELNUT, PISTACHIO	— 17
CHOCOLATE CARAMEL SALTED BUTTER TART	— 14	FRESH MADE WAFFLE, STRAWBERRY, RASPBERRY, WHIPPED CREAM, MINT, BASIL	— 14
FRESH VANILLA NAPOLEON	— 14	COFFEE GOURMAND	— 13
THIN CRUST SEASONAL FRUIT TART	— 15	DECONSTRUCTED LEMON TART	— 14
MIX BERRY PAVLOVA	— 16	STRAWBERRY SHORTCAKE	— 14
STRAWBERRY AND RASPBERRY PLATE, MASCARPONE WHIPPED CREAM	— 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°4 CHARENTE MARITIME, MILD TASTE	— 19
SPÉCIALES GILLARDEAU N°3 OLÉRON, FATTY	— 33
SPÉCIALES GILLARDEAU N°5 OLÉRON, NUTTY	— 24
SPÉCIALES KRISTALES N°2 NORMANDY, TASTY	— 38
PLATES DE BELON N°0 BRITTANY, SALTY	— 39

## CAVIAR FROM AQUITAINE

OSCIETRA IMPERIAL (100% GREEN) 30 GRS	— 90
50 GRS	— 150
HOMEMADE BLINIS, ISIGNY CRÈME FRAICHE	

## SEA FOOD

ORGANIC SHRIMP FROM MADAGASCAR	— 21
BROWN SHRIMP	— 15
LANGOUSTINES FROM GUILVINEC WHELKS	— 38 — 9
DOG COCKLES (6)	— 10
1/2 BLUE LOBSTER	— 28

## PLATTERS

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

## 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 ASSORTMENT</b> (2 people)	— 60
<b>YELLOWTAIL</b> SASHIMI, SESAME OIL, TOSAZU SAUCE	— 25
<b>GAMBERO ROSSO</b> OLIVE OIL, SEA SALT	— 26
<b>FISH TARTARE OF THE DAY</b>	— 24
<b>DENTI</b> CARPACCIO, WILD FENNEL, EXTRA OLIVE OIL	— 28
<b>JUMBO SHRIMP</b> CARPACCIO WITH CAVIAR AQUITAINE	— 45

## SALAD

TOMATO FROM PROVENCE AND BASIL SALAD	— 16
PURPLE ARTICHOKEs, FRESH ANCHOVIES, PARMESAN CHEESE	— 19
FRESH HERBS, CUCUMBER, AVOCADO, FETA, GRAPEFRUIT, ORANGE AND POMEGRANATE SALAD	— 19
KING CRAB, LETTUCE, AVOCADO	— 42

## APPETIZER

<b>TOMATO</b> STRAWBERRY GAZPACHO, WATERMELON, MELON, BLACK OLIVE CONDIMENTS	— 18
<b>CODFISH</b> ACCRAS, SPICY CONDIMENTS	— 19
<b>SQUID</b> PAN ROASTED IN OLIVE OIL, RED PEPPER CONFIT, ESPELETTE PEPPER, CHORIZO	— 22
<b>MOZZARELLA DI BUFALA</b> TOMATO FROM PROVENCE, STRAWBERRY, BASIL	— 22
<b>CLAMS</b> GRATINÉ WITH HERB BUTTER	— 23
<b>LANGOUSTINES</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>LOBSTER</b> LINGUINE, TOMATOES, HERBS	— 35
<b>COD</b> ROASTED WITH MORELS, SEASONAL VEGETABLES	— 39
<b>LANGOUSTINES</b> ROASTED WITH LEMONGRASS, GINGER	— 53
<b>SOLE</b> MEUNIÈRE OR DRY	— 59
<b>VEGETABLES (V)</b> GRILLED RIVIERA VEGETABLES	— 25

## MEAT

<b>BEEF</b> MARINATED ORGANIC BLACK ANGUS SIRLOIN	— 31
TENDERLOIN, TRADITIONAL BLACK PEPPER SAUCE OR BÉARNAISE, FRENCH FRIES	— 33
<b>BABY LAMB</b> ROASTED RACK WITH THYM, CONFIT VEGETABLES LIKE A RATATOUILLE	— 35

## CATCH OF THE DAY

### UPON ARRIVAL

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

### STYLE

ROASTED, GRILLED, MEUNIÈRE,  
SALT CRUST, SAUTEED

### SAUCE

WHITE BUTTER SAUCE,  
BÉARNAISE, VIRGIN SAUCE

## SIDE

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