

CHEESE

ASH GOAT CHEESE FROM DOMINIQUE FABRE — 14
COMTÉ 24 MONTHS — 16

DESSERTS

VANILLA CREAM FILLED CHOUX, WARM CHOCOLATE SAUCE	— 13	VERY TASTY CUP, SEASONAL FRUITS, MERINGUE, SORBETS, CARAMELIZED HAZELNUT AND PISTACHIO	— 17
CHOCOLATE CARAMEL SALTED BUTTER TART	— 14	FRESH MADE WAFFLE, PRALIN	— 14
FRESH VANILLA NAPOLEON	— 15	COFFEE GOURMAND	— 13
FRESH RASPBERRY PAVLOVA	— 16	DECONSTRUCTED LEMON TART	— 14
DESSERT OF THE DAY	— 14	ICE CREAM AND SORBETS (COFFEE, CARAMEL, SALTED BUTTER, CHOCOLATE, PISTACHIO, VANILLA, LEMON, RASPBERRY, STRAWBERRY, MANGO, WHITE PEACH)	— 13
AFFOGATO GIANDUIA-COFFEE	— 14	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 KRYSIALES 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	— 38
WHELKS	— 9
DOG COCKLES (6)	— 10
1/2 BLUE LOBSTER	— 28

PLATTERS

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

RAW

SEA BREAM CEVICHE, COCONUT, LIME	— 22
TUNA SASHIMI, JALAPENOS, YUZU	— 23
SEA BASS CARPACCIO, STRACCIATELLA, RASPBERRIES, BASIL OIL	— 24
YELLOWTAIL SASHIMI, SESAME OIL, TOSAZU SAUCE	— 25
GAMBERO ROSSO OLIVE OIL, SEA SALT	— 26
SEA SCALLOPS CARPACIO, TRUFFLE	— 28
FISH TARTARE OF THE DAY	— 24

FISH ASSORTMENT (2 people)	— 60
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SALAD

FRESH SPINACH, CRISPY PARMESAN, TRUFFLE SALAD	— 18
PURPLE ARTICHOKEs, PARMESAN CHEESE	— 19
FRESH HERBS, CUCUMBER, AVOCADO, FETA, GRAPEFRUIT, ORANGE AND POMEGRANATE SALAD	— 19
CRABMEAT, AVOCADO, FRESH HERBS	— 33

APPETIZER

BROWN SHRIMP SOUP, GINGER, LEMONGRASS	— 18
SQUID PAN ROASTED IN OLIVE OIL, RED PEPPER CONFIT, ESPELETTE PEPPER, CHORIZO	— 22
MUSSELS GRAITINÉ, HERBS	— 23
PRAWNS, CALAMARIES, SMELT FRITTO MISTO	— 23
CLAMS MARINIÈRES, LIGHTLY SPICY	— 23
LANGOUSTINES RAVIOLES, MUSHROOMS, DASHI-CURRY BROTH	— 25

FISH

SAUMON HOT CEVICHE, QUINOA	— 26
TUNA TATAKI, SEAWEEED-SESAME, GRILLED AVOCADO SALAD	— 33
OCTOPUS GRILLED, AÏOLI, SEASONAL VEGETABLES	— 35
LOBSTER LINGUINE, TOMATOES, HERBS	— 35
SEA SCALLOPS ROASTED, PESTO, FRESH HERBS	— 35
COD ROASTED WITH MORELS, SEASONAL VEGETABLES	— 39
CARYFISH COALS-ROASTED, LEMONGRASS, GINGER	— 55
VEGETABLES (V) CONFIT VEGETABLES TIAN	— 21

MEAT

BEEF CHARCOAL GRILLED SKIRT WAGYU STEAK	— 40
BABY LAMB ROASTED RACK WITH THYM	— 35

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,
SALT CRUST, SAUTEED

SAUCE

WHITE BUTTER SAUCE,
BÉARNAISE, VIRGIN SAUCE

SIDE

STRING BEANS	— 7
SAUTEED SPINACH	— 7
FRENCH FRIES	— 7
ROASTED CAULIFLOWER	— 7
MASHED POTATOES	— 7
SPINACH SALAD	— 7
GREEN VEGETABLES	— 8
TRUFFLE MASHED POTATOES	— 8
SAUTEED SALICORNIA, GARLIC, FRESH BUTTER	— 8