

SOUP

Lobster soup € 13
cognac | cream | chives

COLD STARTERS

6 pieces | Fines de premier oyster € 23
6 pieces | Gillardeau € 25
6 pieces | Oysters mix € 24
3 pieces | Oysters mix & sashimi € 25
Salmon sashimi € 9
Tuna sashimi € 10
Scallop sashimi € 9
Sashimi mix € 15
Carpaccio € 14
Aberdeen Angus | truffle mayo | parmesan

WARM STARTERS

Vongole € 12
white wine | leaf parsley | shallot
Gratinated oysters € 13
3 pieces | Parmesan
Scallops € 14
3 pieces | celeriac | lobster sauce
Lobster half € 18
½ | baked | garlic
Octopus € 13
stewed | white wine | potato
Gamba's € 16
fennel | garlic | chives

MAIN COURSE FISH

Turbotine € 24
lemonbutter | sea lavender | 500 grams
Dorade € 24
salt crust | thyme | 500 grams
Tuna steak € 20
from the grill | tomato | capers
Salmon € 22
sous vide | mirin | soy sause
Sole € 24
2 pieces | baked in butter
Corvina € 23
lobster sauce | crawfish
Lobster € 33
baked | whole lobster | garlic
Bouillabaisse € 22
shellfish | fresh fish | rouille

SURPRISE MENU

Menu's are only available for the whole table

3- courses € 37
4- courses € 42
5- courses € 47

Fruits de mer menu 5 courses € 55 3 pieces oysters lobster soup 2 pieces scallops 4 pieces gamba half lobster
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Fruits de mer warm (for 2 persons) € 78
schell fish | gamba's | whole lobster | scallops
gratinated oysters | € 39,00 per person

MAIN COURSE MEAT

Black Angus Rib Eye € 27
Clare Valley | grain fed | 250 grams

SIDE DISHES

Thick fries with rosemary € 3.5
Fresh pasta € 4.5
Sweet potato fries € 4.5
Salad € 3.5
Seasonal vegetables € 3.5
Bread with 3 spreads € 6.5

DESSERTS

Moelleux Au Chocolat € 8
pure | home made vanilla ice cream
Mascarpone € 8
Frangelico | raspberry sorbet | Amaretti
Macadamia cake € 8
pure chocolate mousse | white chocolate ice cream
Crème Brûlée € 8
almond ice cream

Cheese | 3 kinds € 9
Cheese | 5 kinds € 13

Do you have an allergy? Please let us know