

SEAFOOD PLATTERS

Always fresh oysters! Please ask your waiter!

Seafood platter: oysters Creuses TG and Bretagne, shrimps Vannamei, langoustines, Spanish mussels, Razor, Bulot and Cockles, 1 pers./2 pers.	35.00 € /63.00 €
King seafood platter: oysters Creuses TG and Bretagne, shrimps Vannamei, langoustines, Canadian lobster, Spanish mussels, Razor, Bulot and Cockles, recommended for 2 pers.	110.00 €
Mollusks platter: oysters Creuses Special, Razor, Bulot and Cockles	35.00 €
Crustacean platter: shrimps Vannamei, langoustines, king crab legs	40.00 €

TARTARE AND CARPACCIO

Carpaccio is served with tomato salsa. Tartare is served with olives, capers and quail egg yolk.

	100g
 Tuna	9.30 €
 Sea scallops	9.00 €
Sea bass	10.00 €
 Arctic cod	6.70 €
 Scottish salmon	6.70 €
MIX carpaccio: tuna, Scottish salmon and sea bass (7)	11.80 €
Tartar of Vannamei shrimps and avocado with lime juice, rucola and basil (3,9,10,11)	7.60 €
MIX tartar of Atlantic salmon, yellowfin tuna, South American shrimps and avocado (4,7,9,11,13)	11.50 €
 Avocado tartar with tomatoes, Chia and sunflowers seeds and Parmigiano Reggiano chips (8,11)	6.50 €

SALADS / STARTERS

Cold seafood platter: Holland oyster, Vannamei shrimps and tartar of Scottish salmon, yellowfin tuna, sea scallops and avocado (4,9,11,13)	13.60 €
Hot seafood platter: Creuses oyster, New Zealand mussel, giant squid fillet and Vannamei shrimps (7,11)	13.60 €
Octopus carpaccio with lightly dried cherry tomatoes, potatoes and olive oil	8.50 €
 Baby squids grilled with ginger, garlic and chili pepper, with plum sauce and greens (2,8,9,11,13)	9.90 €
 Sea scallops with green asparagus, lemon sauce and Parmigiano Reggiano chips (7)	11.90 €
Caesar salad (3,4):	
• classic	6.00 €
• with chicken fillet	7.00 €
• with tiger shrimps	9.90 €
Green salad with slow food salmon, green asparagus, mango, grapefruit and chives	9.50 €
 Green salad with grilled oyster mushrooms and cream of Ricotta cheese and celery	6.50 €
Chef's salad with octopus, potatoes, home-made dried tomatoes and sheep cheese Manchego (7)	15.50 €
Baked oysters with spinach, cheese Parmigiano Reggiano and truffle oil, 4 pcs. (7)	11.80 €
Escargot Burgundy snails shell-on /meat: baked with garlic-parsley butter, half dozen /dozen	4.80 € /9.20 €
Mussels in white wine sauce with fried potatoes (7,12)	9.70 €
 Potato croquettes with mozzarella, sun-dried tomatoes, parsley and sauce Pomodarino (7,9,13)	7.30 €
Rabbit Liver in Calvados brandy with apples, cowberry, chili pepper, rye and Parmigiano Reggiano chips and walnuts (3,7,8)	7.90 €
Fresh cheese Burrata with Ranise anchovies, rucola and Terre dell'Abbazia olive oil (4,5,8,9,11).....	11.00 €

Grilled homemade bread with olive tapenade (2,4,8,9,11,12,13)	1.50 €
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SOUPS

-  **Canadian lobster Bisque** (2,7,9,12) 11.70 €
- Home-made Bouillabaisse** with tiger shrimps and catch of the day (2,4,9,13) 8.50 €
- Consome** with duck breast, fennel, home-made dried tomatoes, cannellini beans and Tofie Tricolori (7) 9.60 €
- Homemade fish soup** (2,4,9) 5.80 €
-  **Creamy pumpkin soup** with dried quince and feta cheese (7,8,9,11) 5.50 €

PASTA

- Taglierini** with shrimps Vannamei, sun-dried tomatoes, ginger, fresh basil, Gran Moravia cheese and sesame oil (7,11) 10.60 €
- Papardelle** with octopus, baby squids, sea scallop and Spanish mussels in wine-cream sauce and sheep cheese Pecorino (7,12) 13.50 €
-  **Conchiglioni** with fresh cheese mozzarella, cherry tomatoes, fresh basil and Parmigiano Reggiano cheese (7) 7.70 €
- Tagliatelle** with beef meat, wild mushrooms, sun-dried tomatoes and Gran Moravia cheese (7) 11.30 €
- Risotto Rustichella d`Abruzzo** with grilled South American shrimps and Parmigiano Reggiano cheese (1,2,3,7) 10.90 €

GRILLED SEAFOOD

Select a product from GASTRONOME FISH MARKET.

Price in grill-bar: price of the fish market, without garnish and price for cooking and serving:

7.00 € - portion of fish fillet or seafood (up to 250g);

7.00 € - portion of whole fish or bone-in fish steak (up to 500g);

15.00 € - lobster.

-  **Canadian lobster** 400-500g /1pc.
-  **Canadian lobster** 650-750g /1pc.
- with truffle oil /Swiss taste /Thermidor /Armagnac /Normandy taste
- 100g**
- Dorada** (300-400)
- Dorada** (600-800)
- Sea Bass** (300-400)
- Sea Bass** (600-800)
-  **Place** (400-600)
- Pink trout** (200-300)
-  **Scottish salmon fillet**
- Norwegian salmon fillet**
-  **Turbot**
-  **Dover sole** (300-400)
-  **Lemon sole** (300-400)
-  **Arctic cod fillet**
- Chilean Sea Bass fillet**
-  **Tuna fillet**
-  **Sea scallops**
- Red mullet**
- Monkfish fillet**
- Atlantic halibut steak**
- Nile perch fillet**
- Pike-perch fillet**
-  **Octopus**
- South American shrimp**
- Shrimp Vannamei**
- Madagascar shrimp**
- Senegal shrimp**

Choose sauce for fish: white wine /olive with dried tomatoes and capers /French lemon sauce (7,10) 1.50 €

FISH DISHES

- Gastronome grilled platter №1:** South American shrimps, yellowfin tuna and sea scallops with white and green asparagus and olive and caper sauce (9,11) **24.90 €**
- Gastronome grilled platter №2:** three kinds of South American shrimps with baked beets, muscatel pumpkin, potatoes Ratte, walnuts, pumpkin and sunflower seeds, olive and baked tomato sauce (8,9,11) ... **21.00 €**
- Gastronome grilled platter №3:** baby squids, Vannamei shrimps and octopus with celery root puree and olive sauce (4,9,11,13) **21.00 €**

MEAT DISHES

- Lamb racks** baked with Provence herbs and Dijon mustard with julienne of chanterelles and potato croquettes with mozzarella (7,9,11) **26.00 €**
- Baked duck fillet** with potato Gratin, forest berries and Bordeaux sauce (7,9,11) **16.50 €**

SIDE DISHES

- Mixed vegetable salad** **5.50 €**
- Vegetables:** blanched /steamed /grilled **4.90 €**
- Blanched spinach** **5.50 €**
- Mashed potatoes** (7) **3.55 €**
- Mashed potatoes** with black truffles (7) **7.70 €**
- French fries** **3.90 €**
- Blanched green or white asparagus** **6.50 €**
- Cherry tomatoes** with red onions and lemon olive oil **4.00 €**
- Celery root puree** (7,9) **3.55 €**
- Roasted beetroots** with muscatel pumpkin and feta cheese (3,7,8,11) **6.00 €**

DESSERTS

- Cheesecake** with passion fruit, mango sauce, fresh raspberries and Sables Bretons biscuits (1,3,5,7,8) **6.30 €**
- Chocolate Fondant** with vanilla ice cream (1,3,5,7,8) **6.30 €**
- Vanilla Creme Brulee** with fresh berries (3,7) **6.30 €**
- Marzipan cake Gastronome** with fresh berries and cranberry sauce (1,3,5,7,8) **6.50 €**
- Sorbet** (Italy) raspberry /orange (7) **5.50 €**
- Ice cream** (Italy) chocolate /creamy /pistachio /lemon /strawberry (7,8) **5.50 €**
- Refreshing meringue cake** with caramel and fresh raspberries (3,7,8) **6.50 €**

Gastronome

Grilbārs

 **Vegetarian dishes** - May contain milk and eggs! For more information please ask your waiter.



Wild fish - Indicates that seafood grew and has been caught in a natural environment.



Label rouge - Confirms compliance with the strict standards of the French government for fish farming.



MSC - Guarantees that fishery was carried out environmentally friendly.



Friend of the Sea - Means that fishing was carried out within the limits and using only green methods.

With numbers 1-13 are marked allergic components in food.

Explanation: 1-gluten, 2-crustacean, 3-eggs, 4-fish, 5-peanuts, 6-soybeans, 7-milk, 8-nuts, 9-celery, 10-mustard, 11-sesame seeds, 12-sulfur dioxide and sulphites, 13-molluscs.