

## SEAFOOD

### OYSTERS

6 PIECES

#### GILLARDEAU

N°5	21
N°3	29,5
N°2	32,5

#### FINE FATTENED OYSTER

N°3	18
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#### SPECIALS IMPÉRATRICE

N°3	23
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#### HOLLOW FROM BRITTANY

N°3	16
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#### FLAT FROM BELON

N°2	29
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#### SPECIALS

N°3	23
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## SEAFOOD PLATTERS

### OYSTERS TASTING

**FOR ONE 40**  
12 PIECES

3 HOLLOW FROM BRITTANY N°3  
3 BELONS N°2  
3 FINE FATTENED N°3  
3 GILLARDEAU N°3

**FOR TWO 79**  
24 PIECES

6 HOLLOW FROM BRITTANY N°3  
6 BELONS N°2  
6 FINE FATTENED N°3  
6 GILLARDEAU N°3

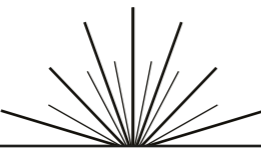
### PLATTERS

**L'ATLAS 73**  
FOR ONE

9 HOLLOW OYSTERS N°3  
1/2 EDIBLE CRAB  
3 SHRIMPS  
COMMON SHRIMPS  
WHELKS  
3 NORWAY LOBSTER  
3 CARPET SHELL  
3 SPANISH MUSSELS

**LE ROYAL 165**  
FOR TWO

4 HOLLOW OYSTERS N°3  
4 SPECIALS OYSTERS N°3  
4 FLAT FROM BELON N°2  
4 SPECIALS IMPERATRICE OYSTERS N°3  
1 LOBSTER  
4 CARPET SHELL  
8 SHRIMPS  
COMMON SHRIMPS  
6 SPANISH MUSSELS  
WHELKS  
6 NORWAY LOBSTER



## SHELLFISH

CARPET SHELL (X6)	17	LOBSTER HOMEMADE MAYONNAISE	31	1/2 whole	60
SPANISH MUSSELS (X12)	14	EDIBLE CRAB	13		22
WHELKS (200GR)	10				
SHRIMPS (X8)	17.5	HARD CLAMS, CLAMS AND URCHINS	<i>depending on arrivals</i>		
COMMON SHRIMPS (100GR)	11.5				
NORWAY LOBSTER (X6)	22.5				

## PERFECT TO SHARE

HOMEMADE GUACAMOLE, CORN CHIPS	13	CRISPY SHRIMPS	13
HOUMOUS, PITA BREAD	13	CHEESE PLATE AOP	22,5
CHARCUTERIES PLATE FROM «CONQUET» HOUSE	20,5	CHEESES & CHARCUTERIES PLATE	23,5
		BURRATA PUGLIESE (300gr), TOMATOES, TOASTED BREAD	28,5

## STARTERS

SALMON TARTARE, GINGER & SOY SAUCE	17,5	AVOCADO VINAIGRETTE SAUCE	11
HARD BOILED EGGS, MAYONNAISE	9,5	BURGUNDY SNAILS XXL (X6) 20 (X12)	39,5
AVOCADO TOAST, SHRIMPS, GRAPEFRUIT & PICKLES	16,5	GREEN BEANS SALAD, DUCK BREAST, HAZELNUT VINAIGRETTE & PARMESAN SHAVINGS	17,5

## OUR SPECIALITIES

BURGUNDY BEEF AND PAN FRIED FOIE GRAS 32

BLUE LOBSTER «A LA PLANCHA», HERB BUTTER AND FRENCH FRIES 1/2 33 WHOLE 64

## SALADS

BURRATA, ROASTED EGGPLANT	19
CAESAR SALAD	21
BURRATA, TOMATOES	18
NIÇOISE SALAD WITH MARINATED TUNA	22

## MAIN COURSES

BRAISED VEGETABLES (vegan)	16,5	OMELETTE WITH TRUFFLES	29,5
«THE» ATLAS CROQUE MONSIEUR	18,5	VEAL CUTLETS MILANESE STYLE	26,5
OMELETTE WITH COMTÉ CHEESE	17	FRENCH CALF LIVER, MASHED POTATOES	29,5
HONEY & SOY GLAZED SALMON	29,5	BEEF TARTARE, FRENCH FRIES	23
SEA BREAM CEVICHE / LEMON / AVOCADO	26,5	« ANGUS » BAVETTE WITH SHALLOTS	22
GRILLED OCTOPUS / ROASTED EGGPLANT / OLIVE OIL SAUCE	25,5	BACON CHEESEBURGER	24,5
SPAGHETTI ALLE VONGOLE	23,5	VEAL BLANQUETTE, MUSHROOMS AND PILAF RICE	23
MUSSELS		PAILLARD OF CHICKEN WITH LEMON	24,5
MARINIÈRES	22	BEEF CARPACCIO	22
CREAMY SAUCE	23,5	ENTRECÔTE ANGUS (250gr), BÉARNAISE SAUCE	31,5
		RAVIOLES WITH TRUFFLE FROM THE HOUSE «PERRIN»	30,5

## CHEESES & DESSERTS

CHEESE PLATE AOP	22,5
CRÈME CARAMEL	11
CHOCOLATE MOUSSE	11
CRÈME BRÛLÉE	11
RED FRUITS PLATE	11
SALTED BUTTER CARAMEL ECLAIR	11
TATIN TART	11

## ICE CREAM

\* CHOCOLATE, MOKA, VANILLA, SALTED BUTTER CARAMEL, HAZELNUT, LEMON, RASPBERRY, PEAR, MANGO, COCONUT

2 SCOOPS*	12,5
3 SCOOPS*	14
COFFEE LIEGOIS	15
CHOCOLATE LIEGEOIS	15
FRUITS MELBA	16
COLONEL CUP	16

