



**REDISCOVER THE PLEASURE OF DINING WITH CHAMPAGNE
AT EXCEPTIONAL PRICES.**

Le Deutz Brut Classic (75 cl)	59 €
Bollinger Spécial Cuvée brut	89 €
Deutz brut rosé (75 cl)	99 €
Amour de Deutz (75 cl)	198 €

————— **LET'S HAVE A DRINK** —————

The Gauthier Pool (18 cl) <i>Champagne, limon zests, ice cubes</i>	16 €
Royal Mojito <i>With Champagne</i>	18 €
Hugo Spritz (18 cl)	16 €
Just a glass of champagne Deutz Brut	14 €



52€/person – minimum 2 persons

Succession of five small starters

Oysters and shrimps

Fish Gravlax

One cold starter

Two hot starters

+

Catch of the Day

subject to availability

or

Beef cut

Bearnaise sauce or pepper sauce

+

Desserts

Net price and service included

STARTERS

Sauteed calamari <i>With parsley & garlic seasoning</i>	24 €
Salmon Gravlax <i>With cottage cheese and chives</i>	22 €
Fish soup <i>The one from the fishermen</i>	24 €
Scallop Carpaccio <i>With truffle & parmesan shavings</i>	32 €
Octopus salad <i>On a bed of purple artichoke carpaccio</i>	24 €
Purple artichoke Salad	19 €
The Beautiful Mixed Fish Fry <i>Red mullets, cuttlefish, calamari, joëls, prawns & artichokes</i>	27 €

THE ASSORTIMENT PLATTER TO SHARE

(minimum 2 persons)

Octopus salad

Mixed Fish Fry

Prawns

Artichoke Salad

Salmon Gravlax

27 €
per person

MEATS

Simmental Beef Filet <i>Pepper or béarnaise sauce</i>	39 €
Tournedos Rossini, pan-seared foie gras and truffle	49 €
Rack of Lamb from France	48 €
The chateaubriand <i>To share for two persons, with pepper or béarnaise sauce (approximately 500g)</i>	44 € / person

Net price and service included

THE BOUILLABAISSE IN TWO COURSES

(OUR SPECIALTY)

With five fishes - (Minimum 2 persons)

68 €
per person

OUR BASKET OF WILD FISHES

Whole fish - Subject to availability - Atlantic or Mediterranean. Grilled, Provençal style, poached or cooked in salt crust, served with truffled mashed potatoes.

14 €
per 100 g

FISH

Subject to availability

Royal seafood risotto <i>Lobster, prawns, squid, shellfish</i>	38 €
Spaghetti alle vongole <i>Clams, cherry tomatoes, basil, parsley, Espelette chilli pepper, white wine and a little of garlic</i>	32 €
Line-caught Pollock, gratinated with rouille (garlic & saffron mayonnaise) and shellfish meat	36 €
Grilled French gilt-head bream (approximately 600-800 g)	39 €
French meunière sole (approximately 500-600 g)	49 €
French meunière sole (approximately 1 kg for 2 persons)	54 € per person
French sea bass cooked in tarragon salt crust (approximately 1.2kg for two persons)	49 € per person
Turbot cut (approximately 400 g) <i>Meunière or poached with hollandaise sauce</i>	48 €

OUR ADDITIONAL SIDE DISHES :

Seasonal vegetable pan
6 €

Truffled mashed potatoes
6 €

FOR VEGETARIANS

Feel free to ask for our vegetarian alternatives!

FROM OUR FISHTANK

Red Royal Lobster (100 g)	24 €
Blue Lobster (100 g)	18 €

Net price and service included

OYSTERS

Marennnes from Oléron

N°3 Fines de Claire Oysters (six) 19 €

N°2 Fines de Claire Oysters (six) 23 €

From the Mediterranean sea, Thau Lagoon

N°3 Tarbouriech Reserve, The Grand Cru of oysters (six) 25 €

Exceptional oysters, The Specials

N°5 Gillardeau Special Butterfly Oysters (six) 22 €

N°3+ Gillardeau special Oysters (six) 34 €

SHELLFISH

Spanish Mussels (six) 9 €

Carpet-shell Clams (six) 15 €

Clam (per unit) 10 €

Whelks (approximately 400 g) 18 €

Sea Urchins (from November to April – twelve)

CRUSTACEANS

Ayaba Prestige Prawns 30/40 (eight) 29 €

Shrimps (approximately 150 g) 18 €

She-Crab Tourteau (approximately 700 g) 29 €

Blue Lobster (approximately 500 g) 78 €

Net price and service included



SEAFOOD PLATTERS

TO SHARE AS AN APPETIZER

6 N°5 Gillardeau Butterfly Oysters, whelks, 4 prawns, shrimps and salmon Gravlax

39 €

Only Oysters

48 €

2 N°3 fines de Claire Oysters, 2 N°2 fines de Claire Oysters, 2 Tarbouriech Oysters, 2 N°3+ Gillardeau Oysters, 2 Butterfly Gillardeau Oysters

The Crustacean

69 €

1/2 tourteau crab, 1/2 blue lobster, 4 prawns, shrimps, whelks

Fishmonger's platter

69 €

1 tourteau crab, 3 prawns, 3 carpet-shell, 3 mussels, 1 clam, shrimps, whelks

The Royal Foggia (for 2 to 3 persons)

190 €

1 tourteau crab, 1 blue lobster, 12 oysters, 8 prawns, 6 mussels, 6 carpet-shell clams, 2 clams, shrimps, whelks, scallops carpaccio, salmon gravlax

The list of allergens is available at checkout.
Alcohol abuse is harmful to your health, please consume responsibly

Net price and service included