**FRESHNESS FROM THE SEA**

**COCKTAIL OYSTERS** **6 Oysters/18 12 Oysters/34 18 Oysters/48 24 Oysters/62**

**PREMIUM OYSTERS 6 Oysters/24 12 Oysters/45 18 Oysters/66 24 Oysters/85**

*SERVED WITH MIGNONETTE, HOMEMADE BUFFALO SAUCE, LEMON AND HORSERADISH*

**CRANBERRY AND ORANGE TROUT GRAVLAX**

CREAM CHEESE, BRIOCHE BREADCRUMBS, PICKLED ONIONS AND FRIEDCAPERS **25**

**SEAL TERRINE WITH BACON AND WHISKY**

PLUM CHUTNEY WITH RED WINE AND PINK PEPPERCORN, WALNUT BREAD **20**

**SMOKED SQUID STEAK WITH HOMEMADE OLD BAY SPICES**

LOBSTER MAYONNAISE, ORANGE TOMATO SALSA, FRIED WON TON **23**

**ALBACORE TUNA**

CREATION OF THE MOMENT **26**

**HONEY AND GARLIC MARINATED BUTTERFISH**

WAFU KOMBU SAUCE, SWEET AND SOUR WAKAME SALAD, DAIKON AND BOK CHOY **29**

**SHRIMP COCKTAIL**

HORSERADISH AND COGNAC COCKTAIL SAUCE, TIGER SHRIMPS MARINATED IN CONFIT GARLIC OIL, LEMON AND PARSLEY **25**

**CATALAN ESCABECHE**

SEAFOOD OF THE MOMENT MARINATED IN VINEGAR & OLIVE OIL, GARLIC AND FRESH HERBS, TOAST **20**

**PLEASE ADVISE US OF ANY ALLERGIES OR SPECIAL DIETS**

**HOT COURSES**

**FRIED CHICKEN & CAVIAR**

CHICKEN THIGHS, BUTTERMILK, VODKA BATTER, MUJJOL CAVIAR, CORN ESPUMA

**1 PIECE: 20 2 PIECES: 30**

**DUMPLINGS & DASHI**

CONFIT WHITE FISH, UMAMI BROTH WITH KOMBU, SHIITAKE, BONITO, NIBOCHI AND MISO, WASABI NORI CHIPS **3 DUMPLINGS: 20 6 DUMPLINGS: 30**

**SEARED SWORDFISH MEDALLIONS**

CREAMY GEMELLI WITH WHITE WINE AND GREEN PEPPER, FENNEL AND CHERRY TOMATOES, MINTY GREMOLATA, FRIED CAPERS, ROASTED PINE NUTS

**1 MEDALLION: 26 2 MEDALLIONS: 39**

**SAINT-JACQUES**

SCALLOPS, SHRIMP AND WHELKS MOUSSELINE, CAULIFLOWER AND ALMONDS PURÉE, BOSTON LETTUCE TOPPED WITH ASPARAGUS VINAIGRETTE AND PEA PUREE WITH SORREL

**SIMPLE : 25 DOUBLE : 40**

**MUSSELS & FRIES** A CHOICE AMONG THE THREE FLAVOURS OFFER

CRISPY FRENCH FRIES, TOASTED COUNTRY BREAD **32**

**SURF & TURF ALBACORE**

GRILLED ANGUS BEEF FLANK STEAK, BUTTER POACHED LOBSTER WITH PARSLEY, TARTIFLETTE, ROASTED VEGETABLES, BEEF GLAZE WITH MOREL MUSHROOM **MARKET PRICE**

**JAMBAËLLA FOR 2**

ROASTED CAJUN CHICKEN, HOMEMADE ANDOUILLE SAUSAGE, SHRIMP AND MUSSELS, SAFFRON BOMBA RICE, TOMATOES, PEPPERS AND OKRA **76**

**EXTRA 4 SEARED SCALLOPS 20 EXTRA VEGETABLES 9**

**EXTRA GRILLED OCTOPUS 22**

**EXTRA MUSHROOMS ANTIPASTO 15**

**PLEASE ADVISE US OF ANY ALLERGIES OR SPECIAL DIETS**