

GIRAFE

OYSTERS

(½ dozen)

FINES DE CLAIRE, CADORET, N°3 CHARENTE MARITIME, MILD TASTE	— 26
PERLE NOIRE, N°4 BRITTANY, NUTTY	— 31
SPÉCIALES, CADORET, N°2 NORMANDY, TASTY	— 33
PERLE DE BRETAGNE, N°5 BRITTANY, SALTY	— 29

SEA FOOD

ORGANIC SHRIMP (6)	— 32
NORWAY LOBSTER (4)	— 39
WHELKS (7,5 oz)	— 15
1/2 BLUE LOBSTER	— 55
CRAB CLAW (3)	— 32
KING CRAB CLAW (2)	— 60

CAVIAR

CAVIAR OSCIÈTRE (30 GRS)	— 150
CAVIAR OSCIÈTRE (50 GRS)	— 250
CAVIAR BELUGA (30 GRS)	— 380
CAVIAR BELUGA (50 GRS)	— 650
HOMEMADE BLINIS, CREAM FROM ISIGNY	

PLATTERS

TASTING PLATTER	— 95
OYSTERS SELECTION (6), SHRIMPS, NORWAY LOBSTER, WHELKS	

TASTING PLATTER OYSTERS (18)	— 85
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SEAFOOD PLATTER	— 165
1/2 BLUE LOBSTER, NORWAY LOBSTER, SHRIMPS, CRAB CLAW, WHELKS	

ROYAL PLATTER (2 people)	— 290
OYSTERS SELECTION (18), WHELKS, SHRIMPS, CRAB CLAW, NORWAY LOBSTER, WHOLE BLUE LOBSTER	

GIRAFE PLATTER	— 450
CHOICE OF CAVIAR IN EXTRA	
2 GLASSES OF CHAMPAGNE PERRIER-JOUËT (14CL) RAW ASSORTIMENT, OYSTERS SELECTION (18), LOBSTER, CRAB CLAW, NORWAY BLUE LOBSTER, SHRIMPS, WHELKS	

RAW

TUNA THIN SLICES, AVOCADO, SOY, LEMON	— 25
SEA SCALLOP TARTAR, ISIGNY CREAM, BUCKWHEAT, CARDAMOM, GINGER	— 28
YELLOWTAIL SASHIMI, WARM SESAME OIL, PONZU SAUCE	— 29
SEA BREAM TARTAR, WAKAME SEAWEED, PONZU SAUCE	— 24
SEA BASS CEVICHE, ORANGE, COCONUT MILK, GINGER	— 27
GAMBERO ROSSO CARPACCIO, LEMON OLIVE OIL, SALT WITH CAVIAR (10G)	— 38 — 65

APPETIZER

CODFISH ACCRAS, SPICY CONDIMENTS	— 22
KING PRAWN SAUTEED IN OLIVE OIL, BASIL, BABY SPINACH	— 35
LOBSTER RAVIOLI, CURRY AND GINGER BROTH	— 29
SQUID SAUTEED IN OLIVE OIL, TOMATOES SPINACH, CHORIZO	— 25
COCKLES MARINIÈRE JUICE, SEAWEED BUTTER	— 26

SALAD

KING CRAB SUCRINE, AVOCADO, CUCUMBER	— 52
ARTICHOKE LAMB'S LETTUCE AND FRISÉE SALAD, BLACK TRUFFLE	— 25
SALMON SMOKED WITH BEECH WOOD, BLINIS, ISIGNY CREAM	— 32



RAW FISH ASSORTMENT	
(2 people)	— 65
(3 people)	— 95

FISH

SALMON — 35
HOT CEVICHE, QUINOA

TUNA — 37
TATAKI, SEAWEEED-SESAME,
GRILLED AVOCADO SALAD

SEA SCALLOPS — 45
ARTICHOKE, BLACK TRUFFLE

OCTOPUS — 41
GRILLED, CHORIZO, FENNEL,
SPICY VIRGIN SAUCE

BLACK COD — 49
CRISPY, QUINOA,
BEURRE BLANC WITH MISO

LOBSTER — 59
LINGUINE, TOMATOES, HERBS

SOLE — PM
MEUNIÈRE OR DRY

STUFFED CABBAGE (V) — 27
MUSHROOMS, CAROTT, EGGPLANT

TRUFFLE (V) — 45
LINGUINE, PARMESAN CHEESE

MEAT

CHICKEN — 39
ROASTED, YOUNG ONIONS, MUSHROOMS
TRUFFLED MASHED POTATOES

BEEF — 49
FILLET, CANDIED SHALLOTS, FRENCH FRIES,
BEARNAISE SAUCE

CATCH OF THE DAY

UPON ARRIVAL

SEA BASS, SEA BREAM, TURBOT,
JOHN DORY, SOLE

STYLE

ROASTED, GRILLED, MEUNIÈRE, SALT CRUST

SAUCES

BEURRE BLANC,
BÉARNAISE, VIRGIN SAUCE

SIDE

GRILLED AVOCADO SALAD — 12
GREEN BEANS — 10
FRENCH FRIES — 10
MASHED POTATOES — 10
SPINACH SALAD — 10
TRUFFLE LINGUINE — 19

PRICES IN EUROS / TAX AND SERVICE CHARGE INCLUDED.

IN ORDER TO PRESERVE THE CONVIVIALITY AND SMOOTH OPERATION OF OUR RESTAURANT, WE KINDLY ASK YOU TO ORDER AT LEAST ONE DISH PER PERSON.

DESSERTS

VANILLA AND PRALINE FILLED CHOUX, WARM CHOCOLATE SAUCE	— 15	MANGO, PASSION AND VANILLA PAVLOVA	— 17
VANILLA AND CARAMEL MILLEFEUILLE	— 16	EXOTIC FRUIT PLATE	— 20
PINEAPPLE AND COCONUT CHEESE CAKE	— 17	ICE CREAM AND SORBETS VANILLA, COFFEE, CACAO, PISTACHIO, LEMON, MANGO, PASSION FRUIT	— 13
CHOCOLATE AND CARAMEL TART VANILLA ICE CREAM	— 19	COFFEE GOURMAND	— 14

WAFFLE, TO SHARE — 28
CHANTILLY, CHOCOLATE SAUCE, EXOTIC FRUITS,
SALTED BUTTER CARAMEL, HAZELNUT

PARIS SOCIETY TABLES

GIGI RIGOLATTO - MÜN - BEAU COCO - GIRAFE - MONSIEUR BLEU - APICIUS -
LA SUITE - LOUIE - PERRUCHE - IL BAMBINI CLUB - LE PIAF - BONNIE - MONDAINE
DAR MIMA - MAISON REVKA - LAURENT - MAXIM'S - BARONNE - BISTROT MINIM'S

PRICES IN EUROS / TAX AND SERVICE CHARGE INCLUDED