

# 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

MADAGASCAR 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

<b>TASTING PLATTER</b> OYSTERS SELECTION (6), SHRIMPS, NORWAY LOBSTER, WHELKS	— 95
<b>TASTING PLATTER OYSTERS</b> (18)	— 85
<b>SEAFOOD PLATTER</b> 1/2 BLUE LOBSTER, NORWAY LOBSTER, SHRIMPS, CRAB CLAW, WHELKS	— 165
<b>ROYAL PLATTER</b> (2 people) OYSTERS SELECTION (18), WHELKS, SHRIMPS, CRAB CLAW, NORWAY LOBSTER, WHOLE BLUE LOBSTER	— 290

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

<b>TUNA</b> TARTARE, AVOCADO, SOY, FRESH MINT, LIME	— 25
<b>SALMON</b> SMOKED WITH BEECH WOOD, BLINIS, ISIGNY CREAM	— 32
<b>YELLOWTAIL</b> SASHIMI, WARM SESAME OIL, PONZU SAUCE	— 29
<b>OCTOPUS</b> CARPACCIO, SPICY VIRGIN SAUCE	— 24
<b>SEA BASS</b> TARTARE, SOUR CREAM, DASHI, GINGER	— 27
<b>GAMBERO ROSSO</b> CARPACCIO, LEMON OLIVE OIL, SALT WITH CAVIAR (10G)	— 38 — 65



# APPETIZER

<b>CODFISH</b> ACCRAS, SPICY CONDIMENTS	— 22
<b>KING PRAWN</b> SAUTEED IN OLIVE OIL, BASIL, BABY SPINACH	— 36
<b>AMERICAN LOBSTER</b> RAVIOLI, CURRY AND GINGER BROTH	— 29
<b>SQUID</b> SAUTEED IN OLIVE OIL, TOMATOES SPINACH, CHORIZO	— 25

# SALAD

<b>KING CRAB</b> SUCRINE, AVOCADO, CUCUMBER	— 54
<b>ARTICHOKE</b> CARPACCIO, 24 MONTHS AGED PARMESAN, ARUGULA	— 22
<b>BURRATINA</b> CREAMY, TOMATOES, BALAMIC DRESSING	— 26
<b>QUINOA</b> FETA CHEESE, CUCUMBER, CORIANDER, MINT	— 22

# FISH

**SALMON** — 36  
HOT CEVICHE, QUINOA

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

**OCTOPUS** — 41  
GRILLED, SWEET POTATOES, CHORIZO,  
CABBAGE, VIRGIN SAUCE

**COD** — 43  
ROASTED, GREEN ASPARAGUS,  
OYSTER MUSHROOMS, SAFFRON SAUCE

**AMERICAN LOBSTER** — 59  
LINGUINE, TOMATOES, HERBS

**SOLE** — PM  
GRILLED OR MEUNIÈRE

**VEGETABLES (V)** — 24  
MUSHROOMS, CAROTT, EGGPLANT

**TRUFFLE (V)** — 45  
LINGUINE, PARMESAN CHEESE

# MEAT

**CHICKEN** — 39  
ROASTED, YOUNG ONIONS, PEAS,  
BABY LETTUCE, ROSEMARY JUICE

**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

### SAUCES

BEURRE BLANC,  
BÉARNAISE, VIRGIN SAUCE

### GRILLED BLUEFIN TUNA TOMAHAWK, FOR 2

SESAME SAUCE

— 100

### GRILLED BEEF CHOP FOR 2

BÉARNAISE SAUCE

— 160

# SIDE

GRILLED AVOCADO SALAD — 12  
GREEN BEANS — 10  
FRENCH FRIES — 10  
MASHED POTATOES — 10  
SPINACH SALAD — 10  
TOMATO 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	BLACKBERRY, CREAM CHEESE AND LIME PAVLOVA	— 17
VANILLA AND CARAMEL MILLEFEUILLE	— 16	RED FRUIT PLATE, CHANTILLY	— 20
SEASONAL FRUIT CHEESE CAKE	— 17	ICE CREAM AND SORBETS VANILLA, COFFEE, COCOA, STRAWBERRY LEMON, MANGO, PASSION FRUIT, RASPBERRY	— 13
CHOCOLATE AND PISTACHIO TART	— 19	COFFEE GOURMAND	— 14

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

## PARIS SOCIETY TABLES

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

PRICES IN EUROS / TAX AND SERVICE CHARGE INCLUDED