

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

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 — 25

TARTARE, AVOCADO, SOY,
FRESH MINT, LIME

SALMON — 32

SMOKED WITH BEECH WOOD, BLINIS,
ISIGNY CREAM

YELLOWTAIL — 29

SASHIMI, WARM SESAME OIL,
PONZU SAUCE

OCTOPUS — 24

CARPACCIO, SPICY VIRGIN SAUCE

SEA BASS — 27

TARTARE, SOUR CREAM, DASHI, GINGER

GAMBERO ROSSO — 38

CARPACCIO, LEMON OLIVE OIL, SALT
WITH CAVIAR (10G) — 65

RAW FISH ASSORTMENT

(2 people) — 65

(3 people) — 95

APPETIZER

CODFISH — 22

ACCRA, SPICY CONDIMENTS

KING PRAWN — 36

SAUTEED IN OLIVE OIL,
BASIL, BABY SPINACH

AMERICAN LOBSTER — 29

RAVIOLI, CURRY AND GINGER BROTH

SQUID — 25

SAUTEED IN OLIVE OIL, TOMATOES
SPINACH, CHORIZO

SALAD

KING CRAB — 54

SUCRINE, AVOCADO, CUCUMBER

ARTICHOKE — 22

CARPACCIO, 24 MONTHS AGED PARMESAN,
ARUGULA

BURRATINA — 26

CREAMY, TOMATOES, BALAMIC DRESSING

QUINOA — 22

FETA CHEESE, CUCUMBER,
CORIANDER, MINT

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

VANILLA AND CARAMEL MILLEFEUILLE — 16

SEASONAL FRUIT CHEESE CAKE — 17

CHOCOLATE AND PISTACHIO TART — 19

BLACKBERRY, CREAM CHEESE AND LIME PAVLOVA — 17

RED FRUIT PLATE, CHANTILLY — 20

ICE CREAM AND SORBETS — 13

VANILLA, COFFEE, COCOA, STRAWBERRY
LEMON, MANGO, PASSION FRUIT, RASPBERRY

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