GIRAFE

OYSTERS

(½ dozen)

FINES DE CLAIRE, CADORET, N°3 — 26
CHARENTE-MARITIME, MILD TASTE

PERLE NOIRE, N°4 — 31
BRITTANY, PLUMP

SPÉCIALES, CADORET, N°2 — 33
BRITTANY, RICH

PERLE DE BRETAGNE, N°5 — 29
BRITTANY, BRINY

SEAFOOD

MADAGASCAR PINK SHRIMP (6) — 32
NORWAY LOBSTERS (4) — 39
WHELKS (200 GRS) — 15
1/2 BLUE LOBSTER — 55
CRAB CLAWS (3) — 32
KING CRAB CLAWS (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, ISIGNY CREAM

PLATTERS

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

TASTING OYSTER PLATTER (18) — 85

SEAFOOD PLATTER —165
1/2 BLUE LOBSTER, NORWAY LOBSTERS, ORGANIC PINK SHRIMP, CRAB CLAWS, WHELKS

ROYAL PLATTER (2 people) — 290
OYSTER SELECTION (18), WHELKS,
ORGANIC PINK SHRIMP, CRAB CLAWS, NORWAY LOBSTERS, WHOLE BLUE LOBSTER

GIRAFE PLATTER — 450
CAVIAR OF YOUR CHOICE (EXTRA)
2 GLASSES OF CHAMPAGNE PERRIER-JOUËT (14CL)
RAW ASSORTMENT, OYSTER SELECTION (18), WHOLE BLUE LOBSTER, CRAB CLAWS, NORWAY LOBSTERS, ORGANIC PINK SHRIMP, WHELKS

RAW

TUNA — 25
THIN SLICES, AVOCADO,
SPICY CONDIMENTS

SALMON — 32
SMOKED WITH BEECH WOOD, BLINIS,
ISIGNY CREAM

YELLOWTAIL — 29
SASHIMI, WARM SESAME OIL,
PONZU SAUCE

SEA BREAM — 26
TARTARE, BLACK LEMON,
TANGY CREAM

SEA BASS — 28
CEVICHE, COCONUT MILK,
CITRUS, CUCUMBER

GAMBERO ROSSO — 38
CARPACCIO, OLIVE OIL AND LEMON,
FLEUR DE SEL
WITH CAVIAR (10G) — 58

RAW SELECTION
(2 people) — 65
(3 people) — 95

APPETIZERS

KING PRAWNS — 36
SAUTÉED IN OLIVE OIL,
BASIL, BABY SPINACH

AMERICAN LOBSTER — 32
RAVIOLI, CURRY AND GINGER BROTH

SQUID — 25
SAUTÉED IN OLIVE OIL, TOMATOES
SPINACH, CHORIZO

SALT COD — 22
ACCRAS, SPICY CONDIMENTS

SALADS

KING CRAB — 56
SUCRINE, AVOCADO, CUCUMBER

ARTICHOKES — 26
LAMB'S LETTUCE, FRISÉE SALAD
BLACK TRUFFLE

QUINOA — 21
ICEBERG, CUCUMBER, RADISH, POMEGRANATE,
FRESH HERBS, MUSTARD DRESSING

FISH

SEA SCALLOP — 46
PARSNIP, WATERCRESS, BEURRE BLANC

TUNA — 37
TATAKI WITH SEAWEED,
GRILLED AVOCADO SALAD

OCTOPUS — 41
GRILLED, CARROTS, GINGER, HORSERADISH,
CHORIZO, BABY SPINACH

COD — 43
SORREL, GNOCCHIS, MUSHROOMS,

AMERICAN LOBSTER — 61
LINGUINE, TOMATOES, HERBS

NORWAY LOBSTERS — 63
GRILLED, BROWN BUTTER, GINGER,
FENNEL SALAD

SOLE — PM
GRILLED OR MEUNIÈRE

BUTTERNUT (V) — 24
RISOTTO, PARMESAN, PINE NUTS

BLACK TRUFFLE (V) — 45
LINGUINE, PARMESAN CHEESE

MEAT

CHICKEN — 45
ROASTED, MORELS,
VIN JAUNE, MASHED POTATOES

BEEF — 49
FILLET, CONFIT SHALLOTS, FRENCH FRIES,
BÉARNAISE SAUCE

CATCH OF THE DAY

SUBJECT TO AVAILABILITY
SEA BASS, SEA BREAM, TURBOT,
JOHN DORY, SOLE

COOKING
ROASTED, GRILLED, MEUNIÈRE, SALT-CRUSTED

SAUCES
BEURRE BLANC,
BÉARNAISE, VIRGIN SAUCE

RIB OF BEEF FOR 2
BÉARNAISE SAUCE
— 170

SIDES

GRILLED AVOCADO SALAD	— 12
GREEN BEANS	— 10
FRENCH FRIES	— 10
MASHED POTATOES	— 10
BABY SPINACH SALAD	— 10
TRUFFLE LINGUINE	— 19
FRISÉE, LAMB'S LETTUCE, BLACK TRUFFLE	— 14

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 — 15
WARM CHOCOLATE SAUCE

ALL PISTACHIO — 21

EXOTIC FRUIT CHEESECAKE — 16

CHOCOLATE AND CARAMEL TART, TONKA BEAN — 18

CHESTNUT AND BLUEBERRY PAVLOVA — 19

EXOTIC FRUIT PLATTER — 22

ICE CREAM AND SORBETS — 13
VANILLA, COFFEE, CHOCOLATE, PISTACHIO
LEMON, MANGO, PASSION FRUIT,

GOURMET COFFEE — 14

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

PARIS SOCIETY TABLES

GIGI RIGOLATTO - MŪN - BEAUCOCO - 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