

NIBBLES

Olives, Dips and Bread	€6.50
Olives, tomato confit, chickpea puree.	
Bruschetta Cantabrian Anchovies	€3.50/PC
Bruschetta Tomato & Bottarga di Muggine	€3.50/PC
Local Globe Artichokes Tempura	€4.50/PC
Local Anchovies, Verjus, Olive oil	€10.50
Ricotta, Mussels and Capers	€8.50
Burrata, Basil and Bottarga	€12.50

OYSTERS

Gillardeau	per pc €5.50	6pcs €31.50
Chewy, crunchy texture with a scent of the sea and a soft nutty taste		
Fine De Claire	per pc €5.50	6pcs €31.50
Higher liquid content and a delicate salty nutty taste		
Rock Oysters Bretagne	per pc €5.50	6pcs €31.50
Natural, mineral ,lightly salted		
Plateaux Oysters 3 types	(Gillardeau, Fin de Claire & Rock Oysters)	
2pcs each €31.50 / 3pcs each €47.25 / 4pcs each €60.00		
Imperial Dutch	per pc €5.75	6pcs €33.00
Unique,complex taste for the true oyster lover and connoisseur. creamy, powerful with a long lasting after taste		
Ostra Regal Boutrais	per pc €5.75	6pcs €33.00
Sweet, dense and mineral		
Royal by David Herve	per pc €5.75	6pcs €33.00
Sweet taste, very fine flavour and a nutty aroma		
Special Daily Oyster	per pc €6.00	6pcs €34.50
Oyster of the day, depending on availability		
Utah Beach	per pc €6.00	6pcs €34.50
Medium, sea salty flavour, creamy sweet finish		
Pink Tarbouriech	per pc €6.50	6pcs €37.50
Sweet, oceanic, outrageously fresh with subtle notes of hazelnut		
Tempura Fried Oysters	per pcs €6.50	
Full bodied oysters fried in a crispy tempura batter		

PAN-FRIED SHELLFISH & SEAFOOD

King Prawns (6PCS)	€24.50
Butter, guanciale and garlic	
Impepata di Cozze (mussels) 400g	€16.50
Sauté di Cozze e Vongole	€16.50
Mussels and Clams with tomato and basil	
Scallops (4 pieces)	€19.50
Butter, guanciale, rosemary and wine	
Sauté di Vongole 300g in Bianco	€14.00

PREMIUM CRABS

Alaskan King Crab	per 100g €25.00
Served with butter sauce (1 Leg approx. 250grms)	
Snow Crab 300g	€45.00

COLD STARTERS

Tuna Tartare	€16.50
Lemon zest, basil, orange segments, lemon Olive oil emulsion	
Salmon Tartare	€14.50
Citrus zest, coriander, wakame, lemon olive oil emulsion	
Swordfish Tartare	€14.50
Tomato confit, mint & lemon Olive Oil emulsion	
Fresh Local Prawns Tartare	€18.50
Lime zest, extra virgin Olive oil	
Tartare Plateau	€18.50
4 different types of Tartare of fish	
Tuna Ceviche	€18.50
Tiger milk, lime, coriander and vegetables.	
Seabass Ceviche	€18.50
Tangy Peruvian marinade.	
Ceviche Plateau	€24.50
3 types of marinated fresh fish, lime and coriander dressing.	
Tuna Tataki	€21.50
Coated in herbs, sesame seeds and served on a rocket salad..	
Carpaccio	€18.50
Mix of 3 types of Fresh Fish	
Smoked Maple & Oak Salmon	€16.50
Served with baby spinach and a red onion salad	
Thai Marinated Prawn salad	€18.50
Served with wakame, greens, sweet chili & ginger dressing	

SPECIALITIES

All Seafood and Shellfish are subject to availability. We take extra care to source out sustainable Fish and Shellfish products, according to season and catch quota.

Bulots/Sea Snails	€4.50/100G
Steamed and served Cold with a lemon and Olive oil emulsion or Grilled on a Skewer with French butter	
Limoni di Mare	€4.50/100G
Raw and served with lemon and shallot vinegar	
Limpets – Raw or Grilled	€5.00/100G
Local Prawns Rossi – Raw or Grilled	€6.50/PC
Local Langoustines – Raw or Grilled	€6.50/PC
Cherry Stone Clams	€6.00/100G
The mother of all Clams, preferably chargrilled with a pinch of smoked salt	
Percebes / Goose Neck Barnacles	€15.00/100G
Boiled in sea water and served on ice	
Brown Stone Crab Claws	€6.50/100G
Steamed and served cold	
Canniollihi / Razor Clams	€6.00/100G
Raw or Chargrilled	
Sea Urchins / Rizzi	€5.50/PC
Fresh Soup/Broth of the day	P.O.R.



PLATEAUX

Plateau Fruits de Mer	€65.00
(Cold platter) Cozze, Vongole, Razor Clams, Prawn, 2 Oyster, Tartar of Fresh Fish and Langoustine served on a bed of ice	
Supplement 4 Oysters	€22.00
Supplement 300gms Snow Crab	€45.00
Supplement 1/2 Fresh Scottish Lobster	€29.00
Plateau Royal	2 persons €135.00
(Hot Platter)	
Whole Lobster, Cozze, Baby Clams, Razor Clams, Prawns.	
Supplement Langoustines 4pcs	€29.50
Supplement Snow Crab	€45.00

PASTA & RISOTTO

Risotto Gamberi Rossi	€21.50
Aquerello risotto, local red prawns, basil and tartare.	
Risotto alle Cozze Siciliane	€16.50
Aquerello risotto, Sicilian mussels and organic fennel.	
Tagliatelle Bottarga e Vongole	€21.50
Bottarga di muggine, lime and vongole.	
Ravioli Cacio, Pepe e Spada	€18.75
Ravioli with swordfish and cacio e pepe sauce.	
Capellacci Seabass	€24.50
Capellacci stuffed with seabass, lemon butter and scallops.	

GRILLED SHELLFISH & SEAFOOD

Grilled Plateau Shellfish & Seafood	1 person €85.00
	2 person €160.00
(Hot Platter) 1/2 Lobster, Mussels, Clams, Langoustine, Calamar & King Prawn	
Supplement Snow Crab	€45.00
King Prawns (unpeeled) 6pcs	€24.50
Octopus	€29.50
Calamari	€24.50
Langoustines 5pcs	€36.50
1/2 lobster	€29.00
Full lobster	€58.00

GRILL

Salmon	€26.50
Gurbell/Meagre	€29.50
Sea Bass	€23.50
Swordfish	€23.50
Tuna (Upon Availability)	€26.50
Mixed Grill of 3 types of Fish	€29.50
Monkfish Cheeks	€24.50
Catch of the day	Market Price

All served with fries or potatoes.

FRIED

Fritto Calamari	€18.50
Fritto Calamari and Prawns	€21.50
Gran Fritto di Pesce	€24.50
Calamari, Prawns, White Fish	
Fried Cod	€18.50
Kibbeling	€18.50
(Cod pieces fried in batter) served with sauce	
Tempura King Prawns	€24.50
Served with a sweet chili and coriander sauce	

SIDE DISHES

Cold Mixed Seasonal Salad	€5.00
Seasonal Sautéed Organic Greens	€5.50
Grilled Organic Vegetables	€5.50
Sweet peppers, aubergine, zucchini	
Wild Mushrooms	€6.50
Local Crispy Fries	€4.00
Local Potatoes	€4.00
Whole roasted potatoes	

(Locally grown organic vegetables may vary depending on seasonality)

Discover the daily specials from the fish counter
WEIGHTS REFER TO RAW AND CLEANED WEIGHED PRODUCT

Please let us know of any food allergies or intolerance. All our wild fish, where possible, is sustainably caught with the highest standards required by the EU and with Fair-Trade. All fresh products are carefully selected and cooked in the simplest way to retain the maximum flavour and freshness.

Our Fish counter is prepared daily according to the daily catch.
We apologize if some items finish during the day.