

— BRASSERIE —
LVTETIA

SHELLFISH AND SEAFOOD

Langoustines 28
poached - 5 pieces

Lobster 74
whole, served chilled

Crab 29
whole, with homemade mayonnaise

Organic Prawns 28
Madagascar - 5 pieces

Whelks 15
350g

Clams 18
6 pieces

OYSTERS FROM FRANCE - 6 PIECES

Speciales Boutrais n°4 24
Bay of Mont-Saint-Michel

Speciales Gillardeau n°4 33
Charente-Maritime

Fines de Claire n°3 21
Pattedoie, Marennes Oléron

Flat Oysters n°2 24
Prat ar Coum, Finistère

Veules-les-Roses n°3 26
Normandy

Natural Oysters n°3 24
Maison Mer, Morbihan

SEAFOOD PLATTERS

TASTING

2 Flat Oysters n°2
2 Speciales Boutrais n°4
2 Fines de Claire n°3
26

PETIT BAIGNEUR

2 Speciales Boutrais n°4
2 Fines de Claire n°3
2 Veules-les-Roses n°3
4 Prawns
Whelks
2 Langoustines
54

GRAND BAIN

2 Speciales Boutrais n°4
2 Fines de Claire n°3
2 Speciales Gillardeau n°4
2 Flat Oysters n°2
6 Clams, 6 Prawns
2 Langoustines, Whelks
Whole Crab
or
Half Lobster
125 - for 2

FISHERMAN'S PLATE

3 Fines de Claire n°3
Whelks
3 Prawns
Sea Urchin Tarama
32

LOBSTER PLATTER

5 Prawns
3 Langoustines
Whelks
Half Lobster
86

SHARING PLATES

Jamón Ibérico de Bellota 39
with Tomato Bread

Sea Urchin Tarama 20
and Fresh Herbs

4 Smoked Oysters 26
with Kombu Vinegar Cream

CAVIAR

Baeri Caviar 140
Maison Prunier, 30g

Oscietra Caviar 210
Maison Prunier, 50g

Beluga Caviar 380
Maison Kaviari, 30g

STARTERS

Traditional Onion Soup <i>with Emmental Gratin</i>	24	Eggs Meurette <i>with Champagne / Baeri Caviar (3g)</i>	34 / 46
Fish Soup with Croutons <i>Saffron Rouille, and Cheese</i>	24	Smoked Salmon <i>with Lemon Cream</i>	29
Duck Foie Gras <i>with Seasonal Fruits and Toasts</i>	36	Clams <i>with Parsley Butter</i>	22
Frog Legs <i>with Thai Curry Butter</i>	38	6 Snails from Burgundy <i>with Herb Butter</i>	28

VEGETARIAN

Avocado 18 <i>with Lemon Vinaigrette and Puffed Rice</i>	Vegetable Couscous 32 <i>with Berber spices</i>	Leeks 26 <i>with Vinaigrette and Melanosporum Black Truffle</i>
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RAW OR LIGHTLY COOKED

Steak Tartare 28 <i>with Baeri Caviar (10g) 66</i>	Lightly Cooked Tuna Fillet 36 <i>with Sesame Seeds</i>
Seabass Tartare 31 <i>with Calamansi Vinaigrette</i>	

SALADS

Joséphine Salad 24 <i>Avocado, Chinese Cabbage, Coriander, Apple, Beetroot</i>	Ernest Salad 54 <i>Lobster, Cucumber, Avocado, Grapefruit, Ginger, Spicy Mayonnaise</i>	Juliette Salad 36 <i>Lightly Cooked Tuna, Green Beans, Crudités, Olives, Parmesan</i>
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FISH AND SEA FOOD

Scallops 52 <i>seared in Butter, with Hazelnuts and Cauliflower</i>	Grilled Organic Salmon 42 <i>with «Café de Paris» Sauce and Green Vegetables</i>
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Seafood Spaghetti 39
Portofino Style

LOBSTER

Steamed 74
with Homemade Mayonnaise

Lobster Linguine
Half 54 / Whole 104
spinach, curry and Espelette pepper

Flambéed 88
with Brandy

Roasted with Black Truffle 130
Melanosporum

SOLE

Meunière 64
*with Brown Butter, Parsley,
and Lemon*

Grenobloise Style 72
*with Capers, Croutons,
and Lemon*

Champagne Sauce 88
with Baeri Caviar (10g) 135

TO SHARE

Castile Ribeye Steak 136
with Pepper Sauce or Tartare - for 2, 1kg

Fish of the Day 128
plain or flambéed with Pastis - for 2, 1kg

MAINS

Supreme of Free-range Chicken 43 <i>with Spinach, Mushrooms, and Parmesan</i>	Grilled Beef Flank Steak 39 <i>with «Lutèce» Sauce and French Fries</i>
Veal with Morels 56 <i>with Yellow Wine Sauce</i>	Poultry & Veal Sweetbread Vol-au-Vent 54 <i>with Mushrooms and Truffle Sauce</i>
Beef Fillet / Rossini style 64 / 76 <i>with pepper sauce and potatoes</i>	Warm Game Pâté 44 <i>with Mashed Potatoes and Juice</i>

SIDES - 10

French Fries	Green Beans	Green Salad	Basmati Rice
Mashed potatoes		Vegetable Fricassée	