

SEAFOOD BRUNCH 19.03.2023



Appetizers

Creuse oysters with shallots and wine vinegar, lemon, lime

Maki and nigiri sushi variations (salmon, tuna, marinated eel, avocado, cucumber)

Salmon tartare with sesame seeds and avocado

Tuna tartare

Quail egg with salmon caviar and crispy toast

Marinated shrimp in garlic and chili with tomato salsa

Mussels with wine and parsley

Octopus and chili tapas

Assorted seafood on ice (lobster, brown crab, langoustines, whole shrimp, red shrimp)

Fried tiddlers

Soup

Bouillabaisse with fish (monkfish, tuna, shrimp, mussels, rockfish)

Creamy fish soup with vegetables

Main courses and side orders

Whole sea bass in a salt crust

Halibut baked with spinach in spring batter

Fried calamari in beer batter

Mussels with butter and garlic

Scallops with saffron risotto

Baked flounder

Royal meagre

Argentinian orange shrimp

Smashed potato with celery stalks

Grilled vegetables

Baked eggplant purée

Sweet potato fries

French desserts

Eclairs

Macarons

Mille feuille (vanilla, raspberry, strawberry)

Tart tatin

Tartlets

Croquembouche

Madeleines

Baba au rum (mini-cakes dipped in rum)

Paris Brest pistachio

Meringue

La galette des rois