

SAMPLE FISH MENU

The below fish dishes are shown as a sample only.

Please ask your waiter/ess for today's dishes

Les Poissons

La Bouillabaisse Marseillaise

A rich fish stew dish consisting of various fish and shellfish
Such as: race casse, salmon, monktail, red mullet, squid, mussels
and whole prawns, served with rouille, croutons and cheese
A delicate and unmistakable aroma

Moules Marinières à l'Armoricaine

Rope grown Shetland mussels, cooked in white wine, lobster
cream sauce, served with pommes frites.

Carrelet Fourré aux Crabs & Safran coulis

Oven baked fillet of lemon sole filled with white crab meat,
white wine and cream sauce

Brochette de Lotte & Jambon de Bayonne

Grilled monktail wrapped with Bayonne ham set on truffle parsnips puree,
braised salsify & thyme in beurre blanc sauce

Rôti de Loup de Mer aux Puy Lentilles

Oven baked fillet of sea bass, set on Puy lentils, leeks & carrots

Sole de Douvres Poêlée façon Meunière

Pan fried 515-575gr, Dover Sole in garlic, butter, herbs and buttons
mushrooms, served with potatoes & vegetables.

Roti de filet de Rouget au Confit d'Aubergines

Oven roasted fillet of red mullet, filled with aubergine in tomato & garlic butter coulis

Le Homard Façon Thermidor

Whole lobster Thermidor