

L'APÉR'OFF build your own platter!

Clams with garlic and parsley	7
Fried calamari	6
Whelks and aioli	6
Marinated octopus with lemon and celeries	6
Dry sausage from Auvergne	6
Serrano raw ham chiffonnade	7
Roquefort	7
Comté	6
Deep fried Saint Marcelin cheese with thyme honey ...	9
Tapenade with Italian summer truffles	7
Grilled peppers marinated with garlic and rosemary ...	6

HAPPY HOURS
17H - 19H
Tous les jours

50%
ON ALL OUR DRINKS
(except bottles)

SHELLFISH AND SEAFOOD

OYSTERS Marennes Oléron	Les 6	Les 9	Les 12
Fines de claire n.3	14	19	25
Fines de claire n.2	15	21	26



Platter of 15 prawns	17
20 whelks with aioli	13
Shellfish of the day.....On the blackboard	
Freshly cooked lobster	Mkt Price
<small>with mayonnaise</small>	

THE SEA ON A PLATTER eat in or take away

Gourmandises de l'océan	29
<small>10 prawns, 12 whelks, shellfish of the day</small>	
L'assiette du petit mousse	24
<small>"Fines de Claires" oysters No 2, 6 prawns, 12 whelks</small>	
Plateau du grand large (1 or 2 persons)	Mkt Price
<small>12 mixed oysters, 1 lobster, 12 prawns, 12 whelks, shellfish of the day</small>	

OYSTER DAY

6 OYSTERS*
9€

EVERY THURSDAY
FROM 6 PM



Reservation recommended!

*Marennes d'Oléron calibre No 3

We would like to inform you that we do not accept cheques.
We accept most credit cards and restaurant tickets and vouchers.
Our prices are in euros and include tax. Service is also included.

🌿 Vegetarian 🩹 heart stroke

Home made



Home made

STARTERS

Fresh goat cheese and grilled marinated peppers on toast and seasonal salad - 11	🌿
Oeuf Meurette de la Brasserie – Poached eggs in a rich and flavorful red wine sauce - 11	🌿
Pâté en croûte – Spécialité du Chef – Traditional French meat pie - 12	
Crispy baked oysters in the shell - 3 oysters baked in braised leeks and creamy lobster sauce, topped with crispy panko crumbs - 13	
French oven baked onion soup with Comté cheese - 11	
🌿	
Homemade marinated Gravelax salmon, served with a poached egg in a creamy dill sauce - 16	
Cappuccino-style butternut velouté & Foie Gras - Butternut squash velouté topped with Chantilly of Foie Gras - 14	

SALADS

Crispy Saint Marcellin salad - Deep fried « Saint-Marcellin » cheese, thyme honey, raw ham chiffonnade, tomatoes, walnuts - 18
House classic Caesar salad - Chicken, anchovies, bacon, parmesan, Caesar dressing (or grilled tofu) - 18
Gribiche Octopus salad - Warm potatoes with marinated octopus & crunchy celery, served with a traditional Gribiche sauce - 19

MEAT DISHES

Butcher's choice beef cut - 300g - 23 or 200g - 19	
<small>Grilled on a Plancha, served with 'Café de Paris' or Roquefort cheese sauce and freshly cooked fries</small>	
Roasted chicken supreme, creamy ceps, mashed potatoes with hints of truffle - 22	
Slow braised pork (300 g) from Aveyron in a coffee sauce, served with mashed white beans - 24	
House special « One Man Show » Burger - 21	
Beef burger with deep fried creamy Saint-Marcellin cheese, thyme honey, bacon, sliced tomatoes and onions in two crispy traditional potato rösti	

PASTA

Tagliatelles « à la Tartuffe » - Creamy pasta with Italian summer truffles, sun-dried tomatoes, black olives, egg yolk and Parmesan cheese - 21
Mediterranean cannelloni - Artichokes, spinach, sun-dried tomatoes, Mascarpone cream - 19
🌿
Bottarga and clam black linguine - Skid ink Linguine sauteed with clams and flavored with dried mullet roe - 23

SUGGESTIONS

Seasonal suggestions from our Chef - Ask your waiter

FISH DISHES

Exotic monkfish roti - Roasted monkfish tail with Colonnata lard, in a ginger and curcuma sauce, served with Salicornia risotto - 20
Filet of Saint-Pierre, Gewurztraminer white wine sauce and glazed vegetables - 25
Grilled lobster flamed with Cognac, served with salicornia risotto and vierge sauce - Mkt Price
Steamed 'Bouchot' mussels in a Prosecco marinière sauce - 22

MENU DU THEATRE

STARTER + MAIN - 27.9 STARTER + MAIN + DESSERT - 32.9 MAIN + DESSERT - 25.9

ACTE 1 STARTERS

Oeufs Meurette de la Brasserie – Poached eggs in a rich and flavorful red wine sauce	🌿
French oven baked onion soup with Comté cheese	
Fresh goat cheese on toast, grilled marinated peppers and seasonal salads	🌿

ACTE 2 MAIN COURSES

Butcher's choice beef cut grilled on Plancha - 200 g, with « Café de Paris » or Roquefort sauce, and freshly cooked fries
Mediterranean cannelloni - Artichokes, spinach, sun-dried tomatoes, Mascarpone cream
🌿
Exotic monkfish roti - Roasted monkfish tail with Colonnata lard, in a ginger and curcuma sauce, served with Salicornia Risotto
Crispy Saint Marcellin salad - Deep fried « Saint-Marcellin » cheese, thyme honey, raw ham chiffonnade, tomatoes, walnuts

LE FINAL DESSERTS

Speculoos red fruits and lime cheese cake
Molten chocolate cake & vanilla ice cream
Coupe Mont Blanc - Candied chestnut and vanilla ice creams, meringue and chantilly

MENU OF THE DAY

(only available at lunchtime, from Monday to Friday, except public holidays)

Main	13.9
Main + Dessert	18.9
Main + Drink* + Coffee	19.9



MAIN COURSES

Dish of the day - Meat
Dish of the day - Fish/veggie
French oven baked onion soup with Serrano raw ham and gratinated Comté cheese on toast
Mediterranean cannelloni
<small>Artichokes, spinach, sun-dried tomatoes, confit lemon, Mascarpone cream</small>

DESSERTS

Dessert of the day
Ice cream - Chocolat liégeois
Café gourmand - 3 pastries

*By the 25 cl glass - Coca Cola, Lemonade, Perrier water, Vittel or draft beer, or 12 cl glass of wine - IGP Vaucluse

BRASSERIE MENU

Main	16.9
Main + Dessert	23.9



MAIN COURSES

Original Burger
<small>Beef burger with bacon, tomatoes and onions in a creamy cheddar sauce</small>
Platter of traditional delicatessen and salad
<small>Home-made 'pâté en croûte' maison, Serrano raw ham and dry sausage from Auvergne</small>
Aioli Tradition
<small>Cod, egg and vegetables with the traditional garlic and olive oil emulsion</small>

DESSERTS

Dessert of the day
Ice cream - Dame blanche
<small>Vanilla ice cream, hot chocolate and whipped cream</small>
Café gourmand - 3 pastries



MENU DES PETITS COMEDIENS

KID'S MENU - for under 12s

11.9€

Fried calamari and freshly cooked fries or pasta, or
Beef burger and freshly cooked fries, accompanied by a green salad

Trio gourmand - chocolat mousse, Ice cream & panacotta or
Mini cone vanilla or chocolate
and a free glass of squash