

— BRASSERIE —
LUTETIA

🌿 SHELLFISH AND SEAFOOD

Crab 29
whole, with homemade mayonnaise

Langoustines 28
poached - 5 pieces

Lobster 74
whole, served chilled

Whelks 15
350g

Clams 18
6 pieces

Organic prawns 28
Madagascar - 5 pieces

🌿 OYSTERS FROM FRANCE - 6 PIECES

Spéciales Boutrais n°4 24
bay of Mont-Saint-Michel

Spéciales 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

🌿 SEAFOOD PLATTERS

TASTING

2 Flat oysters n°2
2 Spéciales Boutrais n°4
2 Fines de Claire n°3
26

PETIT BAIGNEUR

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

GRAND BAIN

2 Spéciales Boutrais n°4
2 Fines de Claire n°3
2 Spéciales 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



Vegan



Gluten-free

Lutetia Paris and its suppliers are committed to ensuring that the beef, lamb, and poultry offered are born, raised, and slaughtered in the following countries: France, Spain, Italy, Ireland, Germany, Denmark, and the Netherlands. The list of meat origins is available upon request.

Lobster served in all dishes is sourced from Maine. The pink shrimp and grilled salmon are sourced from organic farming. The list of allergens is available upon request.

All prices are listed in euros, inclusive of taxes and service. Please note that payments by check are not accepted.

Menu : 20/03/25