

— BRASSERIE —
LVTETIA

🌿 SHELLFISH AND SEAFOOD

Crab 32 <i>whole, with homemade mayonnaise</i>	Langoustines 28 <i>poached - 5 pieces</i>	Lobster 85 <i>whole, served chilled</i>
Whelks 15 <i>350g</i>	Clams 18 <i>6 pieces</i>	Organic prawns 28 <i>Madagascar - 5 pieces</i>

🌿 OYSTERS FROM FRANCE - 6 PIECES

Spéciales Boutrais n°4 24 <i>Bay of Mont-Saint-Michel</i>	Spéciales Gillardeau n°4 33 <i>Charente-Maritime</i>	Fines de Claire n°3 21 <i>Pattedoie, Marennes Oléron</i>
Flat oysters n°2 24 <i>Prat ar Coum, Finistère</i>	Veules-les-Roses n°3 27 <i>Normandy</i>	

🌿 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
57

GRAND BAIN

2 Veules-les-Roses n°3
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
128 - for 2

FISHERMAN’S PLATE

3 Fines de Claire n°3
Whelks
3 Prawns
Sea urchin tarama
35

LOBSTER PLATTER

5 Prawns
3 Langoustines
Whelks
Half lobster
89

 Vegan
 Gluten-free

*The list of meat origins is available upon request.
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 : 11 /12 /25*