

— BRASSERIE —  
LVTETIA

🌿 SHELLFISH AND SEAFOOD

Crab 32  
*whole, with homemade mayonnaise*

Langoustines 28  
*poached - 5 pieces*

Lobster 85  
*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 27  
*Normandy*

🌿 SEAFOOD PLATTERS

TASTING

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

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  
145 - *for 2*

FISHERMAN'S PLATE

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

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

LE PLEIN LARGE

4 Veules-les-Roses n°3  
4 Fines de Claire n°3  
4 Spéciales Gillardeau n°4  
4 Flat oysters n°2  
12 Clams, 12 Prawns  
4 Langoustines, whelks  
2 Whole crabs *or* 1 Whole lobster  
290 - *for 4*

LOBSTER PLATTER

5 Prawns  
3 Langoustines  
Whelks  
Half lobster  
89



Vegan



Gluten-free

*The list of meat and lobster origins is available upon request.*

*The pink shrimp is 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 dated 07/05/26*

## SHARING PLATES

Jamón Ibérico de Bellota 42  
*tomato bread*

Sea urchin tarama 21  
*fresh herbs*

## CAVIAR

Baeri 160  
30g

Oscietra 230  
50g

Beluga 450  
30g

## STARTERS

Traditional onion soup 21  
*emmental gratin*

✿ Eggs mimosa 16  
*herb mayonnaise*

✿ Clams 22  
*parsley butter*

✿ Burrata, cherry tomatoes 21  
*virgin oil and basil*

Smoked salmon 29  
*citrus cream*

Duck foie gras 32  
*seasonal fruits and toasts*

Green asparagus, mousseline sauce 25  
*mustard, buckwheat, parmesan*

6 Snails from Burgundy XXL 29  
*herb butter*

## VEGETARIAN

✿ Avocado 19  
*lemon vinaigrette*

✿ Seasonal velouté 17

✿ Vegetables couscous 29  
*Berber spices*

## RAW OR LIGHTLY COOKED

Flank steak tartare 28  
*Baeri caviar (8g) 68*

Lightly cooked tuna fillet 34  
*sesame seeds*

✿ Seabass tartare 32  
*Baeri caviar (8g) 72*

✿ Charolais beef carpaccio 32  
*arugula, Parmesan, tomatoes*

## SALADS

✿ Ernest salad 57  
*lobster, cucumber, avocado, grapefruit, ginger, spicy mayonnaise*

✿ Lutetia salad 24  
*romaine, pomegranate, avocado, chick-pea, apple, radish, sumac*

✿ Juliette salad 36  
*lightly cooked tuna, green beans, crudités, olives, Parmesan*

## FISH AND SEAFOOD

✿ Roasted seabass, champagne sauce 44  
*sea lettuce, yuzu*

Grilled salmon 39  
*Café de Paris sauce, green vegetables*

Linguine alle vongole 39

## LOBSTER

✿ Brandy flambéed 95

Lobster linguine  
half 54 / whole 108  
*spinach, curry, Basque pepper*

## SOLE

Meunière 72  
*brown butter, parsley, lemon*

Lutetia 72  
*Breton-style sauce, lemon*

Grenobloise-style 72  
*capers, croutons, lemon*

## TO SHARE

✿ Lamb shoulder 115  
*rosemary, vegetables*

✿ Argentine ribeye 125  
*pepper sauce or tartare*

✿ Catch of the day 119  
*1kg*

## MEATS AND POULTRY

Free-range chicken supreme 42  
*mushrooms, spinach, Parmesan*

✿ Grilled beef flank steak 39  
*Lutèce sauce, French fries*

✿ Veal medaillon 59  
*pressed potatoes, morels sauce*

Slow-cooked lamb with herb crust 49  
*seasonal vegetables*

✿ Beef fillet / Rossini style 59 / 69  
*pepper sauce / Madeira sauce  
baby potatoes*

## SIDES - 10

✿ French fries

✿ Green beans

✿ Green salad

✿ Basmati rice

Mashed potatoes

✿ Baby potatoes

✿ Pan-fried vegetables