

Drinks



Soft

Grenadine Syrup, Mint, Fishing, Horchata, Lemon, Cassis (25cl)	€ 2.00
Perrier (20cl)	€ 2.00
Coca Cola (25cl), Orangina (25cl) Ice tea (25cl)	€ 3.00
Orange Juice, Apple Juice, Pineapple Juice, Juice Apricot (25cl)	€ 2.50

Mineral water

Acqua Panna San Pellegrino (75cl)	€ 4.00
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appetizers

Ricard, Pastis (2cl)	€ 3.00
Pastis Camarguais (2cl)	€ 4.00
Whiskey BALLANTINES (2 cl)	€ 3.00
(4cl)	€ 5.00
Whiskey Jack Daniel's (4cl)	€ 6.00
Martini White, Red or Rose (7cl)	€ 3.50
Kir Cassis Fishing (12cl)	€ 3.00
Muscat Frontignan (12cl)	€ 3.00
Marquissette (glass 12cl)	€ 3.50

beers

Heineken (25cl)	€ 3.00
1664 (25cl)	€ 3.00
Hoegaarden (white) (33cl)	€ 4.00
Throat Fraiche (Craft beer or White Blonde) 33cl	€ 5.00

digestive

Get 27 (5cl)	€ 5.00
Vodka (5cl)	€ 6.00
Get 31 (5cl)	€ 6.00
Limoncello (5cl)	€ 5.00
Pear Williams (5cl)	€ 6.00
Cognac (5cl)	€ 8.00
Calvados (5cl)	€ 6.00
Rum DIPLOMATICO (5cl)	€ 7.00
Rum DON PAPA (5cl)	€ 7.00

Coffee, Decaf	€ 2.00
Tea, herbal tea, espresso Double	€ 3.00

Price on site service included



Map of Tapas

1 Tapas

€ 6.00

5 Tapas

25, 00 €

Selection of tapas

Prawns Marinated
anchovies Roses Rust
Graulenne
Whelks
Tellines craft Tielle



Wine menu

glass of wine (12cl)	€ 3.00
IGP Pays d'Oc "Mas de la Source" White , Pink or red. pitcher 50cl	€ 9.00

White

Coteaux du Languedoc, Feline Jourdan <i>Picpoul</i> (50cl)	15,00 €
Coteaux du Languedoc, Feline Jourdan <i>Picpoul</i> (75cl)	€ 20.00
<i>Beautiful aromatic burst of candied citrus, exotic fruit and honeysuckle, Lots of flesh and roundness in the mouth</i>	

IGP Pays d'Oc Muscat Sec, Terres Blanches (75cl)	17,00 €
<i>Fresh and elegant, floral notes and white fruit ample mouth and very aromatic</i>	

The glass (12cl) € 4.00

IGP Gard, Mas d'Anglais, 1280 100% Chardonnay (75cl)	22,00 €
<i>Brilliant color with golden hues, dried fruit notes on the palate good length, very fine.</i>	

IGP Cévennes, Mas Bres, Stella (75cl)	 	22,00 €
Riesling, Roussanne and Rolle. lively and fresh wine, pale and shiny dress, subtle nose with white fruit buttons and wildflowers		

The glass (12cl) € 4.50

IGP Pays d'Oc <i>Castle Salitis, Sauvignon</i>	22,00 €
<i>pale green color, intense aroma and strong mineral notes, fresh on the palate</i>	


AOP Picpoul de Pinet, Domaine Gaujal, 1744 (75cl)		24,00 €
<i>Aromas of white flowers and citrus, Fine and creamy Aged in oak barrels</i>		

The glass (12cl) € 5.00


IGP Côtes de Thongue, Mouline Lene Justine (75cl) Chardonnay, Petit Manseng and small grain Muscat	€ 26.00
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Amazed and charmed by its balance, beautiful freshness for this subtle blend dominant Notes peaches. The lemon and grapefruit persist in the end.

AOP Pouilly-Fuissé, Pouilly Winery Domaine Besson (75cl)  49,00 €
100% Chardonnay. Fine and elegant, its golden color portends great complexity on the nose develop representative fresh butter aromas of the appellation and floral notes and exotic fruits. The mouth is in balance between minerality and richness.

AOC Sancerre, Domaine Henri Bourgeois Grande Reserve (75cl) 54,00 €
Sauvignon Blanc, expressive and distinctive bouquet. Grapefruit, Pineapple, White Flowers and Buis. Citrus will give heart to joy with vivacious. A cheerful and vibrant wine!

PGI Saint Guilhem Le Desert, Mas de Daumas Gassac (75cl)  69,00 €
Viognier, Petit Manseng, Chenin, Chardonnay.
Fresh and Fruity, creamy finish. Aromas of citrus and floral Harvest 100% manual

Pink

PGI Sable de Camargue, Domaine du Petit Chaumont, Gray Gray (75cl)  19,00 €
Grenache Gris and black, Cinsault. Pale to dominant salmon, apricot fragrance of white ripe fruit, fresh and round mouth, briskness

The glass (12cl) € 4.00

AOC Languedoc, Domaine Guizard, Folie d'Oc (75cl) € 20.00
Grenache assembly, Shiraz and Mourvèdre
Its aromas of white flowers and exotic fruits are very expressive His mouth has a soft attack with citrus flavors and a long finish.

IGP Pays d'OC, the Grand Domaine path, gray Love (75cl) 22,00 €
100% Grenache Gray. Very pale salmon nose of red berries. Fresh, fruity and supple.

AOP Languedoc, Chateau Puech Haut, House (75cl) 32,00 €
Grenache and Cinsault. A delicious and fresh rosé, complex nose of citrus and flattering, white and exotic fruits.



Red

PGI Saint Guilhem Le Desert, Domaine Les Grandes Costes, Mas Canaille (75cl)

23,00 €

Cinsault and Syrah. Delicate nose, aromas of violets, blackcurrant, cherry and currant crisp and light palate. tart keys.

AOP Pic Saint Loup Castle salad. Batch 1803 (75cl)

€ 26.00

Syrah, Grenache, Mourvèdre. Nez powerful aromas of cherry and blackcurrant soft and subtle tannins that give it a feminine character.

Champagne

Champagne E.GUIBOURT & Co 1^{ER} Raw Raw, VERTUS (75cl)

49,00 €

This Champagne, with Chardonnay and Pinot Black, is fresh, fruity, with a nice balance of liveliness and roundness. A great moment of tasting!



inputs

Cake in Aioli	17 €
Knives Seared Garlic and Basil	13 €
tial sétoise (Craft)	12 €
Fish Soup (Home)	12 €
Bunch of shrimp	12 €
octopus salad fisherman Cumin	14 €
Tellines Chef fresh basil	12 €

dishes

Rust Graulenne way Du Chef	18 €
Octopus, potatoes and aioli	
Linguine alle Vongole with fresh basil	20 €
(Fishing Clams)	
Fish of the day (depending on availability)	20 €
Calamari a la plancha, Chorizo and Espelette pepper	
	20 €
roasted prawns flambéed	22 €
And summer vegetables	
1/2 lobster flambéed with Cognac	26 €
And seasonal vegetables	
Whole Lobster (700 grams)	48 €

desserts

Chocolate mousse	7 €
Tiramisu coffee	7 €
Panna cotta with caramel salted butter	7 €
gourmet coffee	9 €
(Coffee, decaf or tea with chocolate mousse, fruit salad, tiramisu and panna cotta)	
Seasonal fruit salad	7 €



Menu at 24 €

inputs

Tial Sète (craft)

Bunch of shrimp (Baked at sea salt)

Fish Soup (Home)

dishes

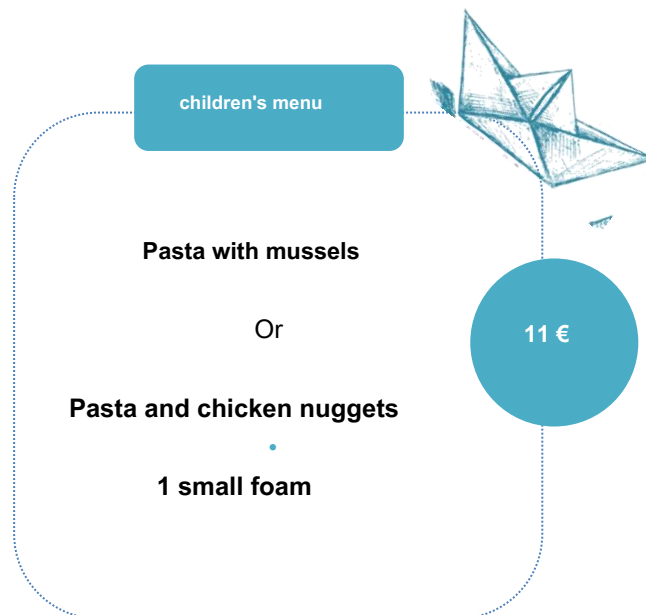
Rust Graulenne way Du Chef

Octopus, potatoes and aioli

Fish of the day (*Depending on arrivals*)

Linguine alle Vongole with fresh basil

Squid a la plancha



All dishes are homemade or artisan

Price on site service included



plateau de fruits de mer

Oysters Bouzigues # 3

6 oysters 8 € // 12 oysters 15 € // 24 oysters 28 € // 36 oysters 40 €

For 1 person

Meal costs (450grs minimum) 18 € Fresh Lobster (minimum 500 grs) 40 € (subject to availability)

Plateau discovery 20 €

6 oysters, mussels 4, 4 whelks, 4 clams, shrimp and 4 200g Tellines

Solo € 35

6 oysters, mussels 4, 4 whelks, clams 4, 6 prawns, scampi and 2
½ cake

For 2 people

Calypso 48 €

12 oysters, mussels 8, 8 whelks, clams 8, 12 prawns, scampi 4

Le Phare 65 €

12 oysters, mussels 8, 8 whelks, clams 8, 12 prawns, scampi 4
and one meal

For 3 people

The Barque 80 €

18 oysters, molds 12, 12 whelks, 12 clams, shrimp 18, 6
prawns and one meal

For 4 people

La Pirogue 94 €

24 oysters, molds 16, 16 whelks, clams 16, 24 and 12 shrimp
langoustines



Royal 145 €

30 oysters, molds 16, 16 whelks, 16 clams, shrimp 24, 12
scampi, 1 meal and 1 lobster

or 1 large meal (+ 25 € Lobster included) **For 6 persons**

Poseidon 190 €

36 oysters, molds 24, 24 whelks, 24 clams, shrimp 36, 18
scampi, 2 and 1 lobster cakes



**All our plates are cooked to order and accompanied by lemon, shallot vinegar
butter and house aioli.*



Price on site service included



Price on site service included

