

## carpaccios

2 dishes of your choice with chips or green salad ..... 22

basil

oil, pesto, basil

mozzarella

oil, pesto, basil, mozzarella

thai

oil, pesto, basil, ginger, pineapple chutney, sesame seeds

japanese

oil, pesto, basil, ginger, wasabi, soy sauce, sesame seeds

greek

oil, pesto, basil, cucumber, feta cheese

roquefort

oil, pesto, basil, roquefort cheese, walnuts

seguin

oil, pesto, basil, goat cheese, walnuts

parmesan cheese

oil, pesto, basil, parmesan, mushrooms

tapenade

oil, pesto, basil, tapenade, parmesan

oriental

oil, pesto, basil, tapenade, chilli, parsley

des marais

oil, pesto, basil, pickled samphire

niçois

oil, pesto, basil, french deviled eggs, anchovies, olives, capers

provençal

oil, pesto, basil, tomatoes, garlic, parsley

aristotle

oil, pesto, basil, onions, capers, parsley

italian

oil, pesto, basil, parmesan, rocket, balsamic vinegar



Net prices expressed in euros €

Service included




## mezzés

hot focaccia brioche with kalamata olives 

2/3 pers ..... 13

**to start with your focaccia:**

olive and tomato tapenade ..... 5 

spicy aubergine caviar ..... 5 

herbed crab rillettes ..... 10

tatoomi ..... 24

prawns, periwinkles, whelks, 4 cod fritters, 2 smoked salmon toasts, 2 chicken egg rolls, salmon rillettes

crunchy basket ..... 16.5

2 cod fitters, 2 chicken egg rolls, 2 prawn fritters, 2 cheese fritters

iberico bellota, 2 pers ..... 45

28-month matured ham, thinly sliced, 4 pan con tomate

vegetable samoussas ..... 11.5 

spicy aubergine caviar

salmon rilette ..... 13

fresh salmon and our house-smoked salmon

crispy langoustines ..... 22

with basil and spiced mango sauce

cod fritters

twelve ..... 16.5    six ..... 8.5



## appetizers

- 3 «georges k» eggs mayonnaise ..... 7 ✓  
chicken egg rolls ..... 10  
rock fish soup with saffron ..... 13.5  
our house-smoked salmon smoked with guérande salt ..... 18.5  
smoked gravelax salmon ..... 13.5  
avocado and spider crab cake with a hint of lemon ..... 23  
six stuffed clams ..... 15    twelve stuffed clams ..... 28  
french duck foie gras,  
brioche, fig chutney and candied orange ..... 24  
pan-fried razor clams (200g) with ouessantine sauce ..... 14  
roasted scallops with andouille sausage, ..... 19  
garlic, and parsley

## seafood

- cupped oysters n°3 l'île aux moines    six ... 15    nine ... 22  
flat oysters n°0 prat ar coum    six ... 35    nine ... 51  
large periwinkles (200g), mayonnaise ..... 14  
whelks (200g), mayonnaise ..... 11  
prawns (200g), mayonnaise ..... 12.5  
½ spider crab (500gr) ..... 13.5  
fresh langoustines (200g), mayonnaise ..... according to  
the fish market

shore fishing platter ..... 21,5

2 oysters n°. 3, ½ crab (300g),  
whelks, periwinkles,  
2 prawns

shellfish platter ..... 37,5

3 clams, 6 whelks, periwinkles,  
3 n°. 3 oysters,  
3 flat oysters n° 00

mareyeur platter - per person ..... 52

½ spider crab (500g), langoustines (150g),  
prawns, 2 cupped oysters n°. 3,  
2 flat oysters n° 00, 3 clams,  
periwinkles, whelks

## scallops

*fresh from the bay of saint-brieuc, october to*

- roasted scallops with andouille sausage  
three pieces ..... 19    five pieces ..... 32  
brochette of seared walnuts, prunes and grilled pancetta,  
lemon butter ..... 32  
seared scallops with cockles, roasted parsnips and leeks, vanilla-  
infused parsnip purée) ..... 32

## fish

- plancha-grilled cod with soissons beans, beurre blanc sauce  
infused with mussel jus ..... 28  
grilled octopus, roasted sweet potato, cashew crust,  
espelette pepper oil ..... 29  
ouessantine-style razor clams (400g), basmati rice ..... 26.5  
baked whole king sea bream (500g), seasonal vegetables  
..... 29.5  
blue lobster stew, flambéed with armagnac ..... 64  
nina's bouillabaisse (for 2 people) ..... 48  
redfish, red mullet, gilthead bream, according to the market  
(35 min preparation time)  
breton abalone sautéed in garlic butter ..... according to the  
fish market

## pasta

- mezzi rigate with ham and gorgonzola ..... 18  
mezzi rigate with clams and prawns, shellfish jus ..... 25  
mezzi rigate with truffle, parmesan cream, and rostello ..... 34  
linguine with spider crab ..... 34

## tartares

*200g with chips or green salad*

- butcher, classic ..... 21  
italian, parmesan, and tomato confit ..... 22.5  
caesar, classic quick sear (supp. gorgonzola €2) ..... 22,5

## meat

- duck confit with green lentils and streaky bacon ..... 25  
sliced sirloin, hazelnut butter, baby potatoes ..... 28  
roast fillet of beef in a casserole, foie gras, mushrooms,  
fine truffle purée or pommes maxim ..... 39  
prime rib of beef (for 2), loire valley farm, (900g) ..... 105  
pommes maxim  
nina's classic burger ..... 21.5  
camembert burger ..... 24.5

## our garden & eggs

- organic truffle omelette with baby lettuce ..... 32 ✓  
bowl-pornichet ..... 20.5  
tabbouleh, edamame, avocado, red onions, mango,  
chia and pumpkin seeds, cashew nuts, organic salmon or  
feta cheese  
sarladaise ..... 27  
duck leg confit, foie gras, lettuce, duo of apples, walnuts, quail eggs,  
raspberry vinaigrette  
soissons veggie ..... 25 ✓  
soissons bean veggie bowl with confit tomatoes and  
braised chicory

## children's menu

*under 12 ..... 14*

- fresh fish fillet with home-made mashed potatoes  
mini cheeseburger, minced beef, ketchup, chips  
chicken breast with home-made mashed potatoes  
✦  
ice cream cone - chocolate mousse – cottage cheese