

# Christmas Menu

## MARIUS ET JANETTE

### OYSTERS & SEASHELLS

Oysters Fines de Claire N°3 *Mareennes d'Oléron (6 pieces)* 38

Oysters Spéciales "Perle Noire" N°3 *(6 pieces)* 38

Oysters Spéciales N°2 *Mareennes d'Oléron (6 pieces)* 48

Flat Oysters N°0 *Britany (6 pieces)* 42

Flat Oysters N°00 *Britany (6 pieces)* 48

Lambreta *Britany (6 pieces)* 44

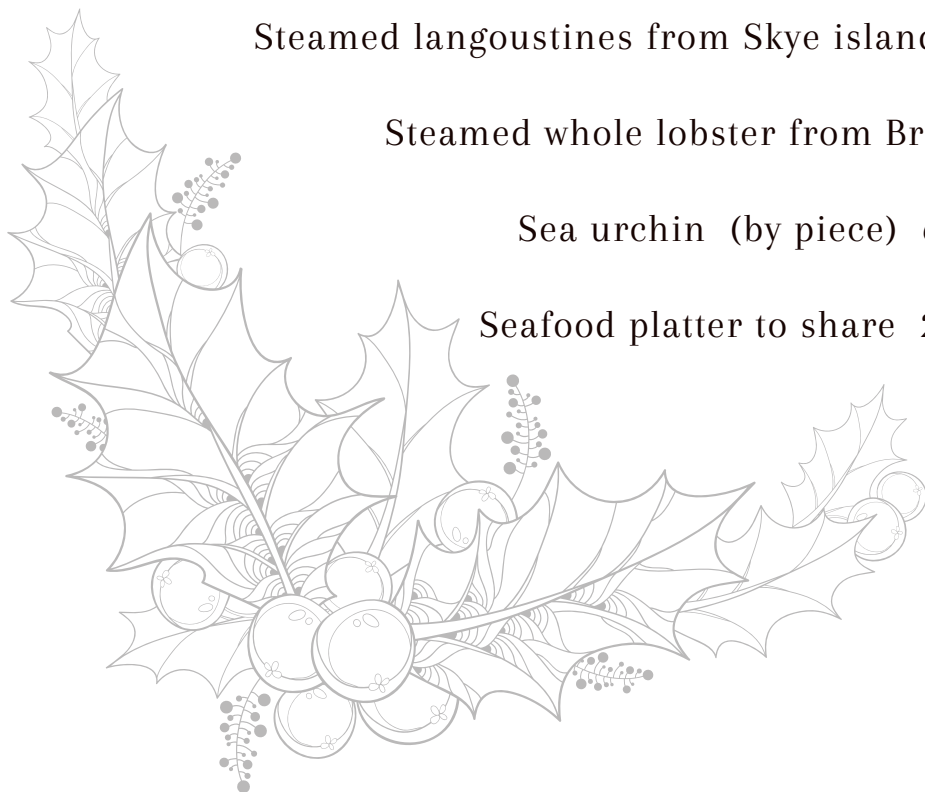
Shrimps "Bouquet" XXL *(by portion)* 48

Steamed langoustines from Skye island *(by portion)* 48

Steamed whole lobster from Britany 96

Sea urchin (by piece) 6

Seafood platter to share 210



# Saint Sylvestre Menu

## MARIUS ET JANETTE

### ENTRÉES

- Warm oysters with sorrel & champagne 48  
Seabass carpaccio, olive oil & black truffles 49  
Beef consommé, black truffles raviolies 51  
Scallops carpaccio with olive oil, lamb salad with truffles 55  
Lobster raviolies, armorican sauce 67

### PLATS

- Seared scallops with truffle juice 78  
Tagliolini with caviar 82  
Pan fried "Petit bateau" sole with salted butter 85  
Seabass filet, artichokes & fresh truffles cooked in a casserole 86  
Grilled or in salt crust seabass to share 90 by pers.  
Poched whole lobster from Brittany, winter vegetables 96  
Beef filet "Rossini" 90

### DESSERTS

- Grand-Marnier soufflé 30  
100% all chocolate 36  
Chestnut & blackcurrant Mont-Blanc 29  
Red berries "Vacherin" 31  
Lemon tart by M&J 27

