High sea 79€
For 1 person

1 Madagascan organic shrimp, 4 Garry Dorr's selection oysters, 2 razor clams, 2 clams
2 Spanish mussels, 1 sea almond
whelks, winkles
sea weed Bordier butter

Garry Dorr's selection 55€
For 1 person

1 Pied de Cheval Henry
1 Belon Cadoret N° 0
1 Fine Bio Henry N° 3
1 Fine de Claire verte N° 3
1 Huître Extra Terrestre
1 Fine de Prat Ar Coum N° 3
1 Poussé en Claire N° 3
1 Spécula Utah Beach N° 2
1 Bonbon Spécula Gillerudeau N° 5
1 Huître de l'Ile aux Oiseaux
1 Fine de l'Ile de Noirmoutier N° 2
Sea weed and Espelette pepper
Bordier butter

Shucker's platter 36€
For 1 person

1 Madagascan organic shrimp, 4 Garry Dorr's selection oysters, 2 razor clams, 2 clams
1 Spanish mussel, 1 sea almond, whelks
sea weed Bordier butter

Iodic discovery 49€
For 1 person

1 Spider from the sea water tank
1 Madagascan organic shrimp
6 oysters Garry Dorr's selection
1 razor clam, 1 clam
1 Spanish mussel, 1 sea almond
whelks, winkles, grey shrimps
sea weed Bordier butter

Fresh shellfish platter 29€
For 1 person

2 razor clams, 3 clams
2 Spanish mussels, 3 sea almonds
whelks, winkles
sea weed Bordier butter

Signature 179€
For 2 persons

1 Lobster from the sea water tank
1 Spider crab from the sea water tank
6 Madagascan organic shrimps
18 oysters Garry Dorr's selection
2 razor clams, 2 clams
2 Spanish mussels, 2 sea almonds
whelks, winkles, grey shrimps
sea weed and Espelette pepper
Bordier butter
Lou Gascoun pâté

Must 239€
For 2 persons

1 Lobster from the sea water tank
4 Amazing fresh royal langoustines
2 Spider crabs from the sea water tank
4 Madagascan organic shrimps
18 oysters Garry Dorr's selection
2 razor clams, 2 clams
2 Spanish mussels, 2 sea almonds
whelks, winkles, grey shrimps
sea weed and Espelette pepper
Bordier butter
Lou Gascoun pâté

Infinity 499€
For 4 persons

2 Spiny lobsters from the sea water tank
4 Amazing fresh royal langoustines
2 Spider crabs from the sea water tank
4 Madagascan organic shrimps
36 oysters Garry Dorr's selection
4 razor clams, 4 clams
2 Spanish mussels, 4 sea almonds
whelks, winkles, grey shrimps
sea weed and Espelette pepper
Bordier butter
Lou Gascoun pâté

Dorr Paris XXL 899€
For 8 persons

2 Spiny lobsters from the sea water tank
2 Lobsters from the sea water tank
8 Amazing fresh royal langoustines
4 Spider crabs from the sea water tank
16 Madagascan organic shrimps
72 oysters Garry Dorr's selection
8 razor clams, 8 clams
8 Spanish mussels, 8 sea almonds
whelks, winkles, grey shrimps
sea weed and Espelette pepper
Bordier butter
Lou Gascoun pâté

Prices include taxes
La papillon de Blainville N°5
Tiny oyster with a seaweed taste by Philippe Mauger, ideal for an aperitif with a tiny price

L’huitre sauvage de l’Île aux Oiseaux
Hand harvested by Olivier Laban, irregular shape and profound taste. No maturation. 100% natural

La Fine de Saint Vaast N°4
Small iconic oyster from Normandie produced by Jean-François Mauger. A best seller!

La Fine de Prat-Ar-Coum Madec N°3
The standard of north Brittany since 1888 by Yvon Madec and his daughter. Sensational!

La Fine de Claire Verte N°3
Finally a Marenne d’Oléron oyster really green. A must of Bar à Huîtres

La Fine de l’Île de Noirmoutier N°2
Tiny production signed Alain Gendron and Noirmoutier oysters cooperative. Fabulous powerful and ionic taste

L’huitre Bio Henry N°3
An exceptional reference certified organic and raised with love by Renan Henry. Maybe our favourite oyster!

La poussée en Claire N°3
The Marennes d’Oléron oyster’s Rolls Royce by Ludovic Lestrat, raised 6 months in Claire with a nice flesh rate

La spéciale Gillardeau N°3
The Marennes d’Oléron oyster’s standard and a good quality price rate signed Véronique Gillardeau

La Belon Cadoret N°0
A beautiful flat oyster with cereal flavour produced at Riec sur Belon by Jacques and Jean-Jacques Cadoret

L’huitre extra-terrestre Cadoret
World’s biggest oyster signed Cadoret exclusively for Bar à Huîtres. A great show!

La Pied de Cheval Henry
Exclusively for Bar à Huîtres by Renan Henry. A 100% natural oyster harvested in the ocean at the age of 15

La Spéciale Utah Beach Guernier N°2
Maybe the best Normandy special oyster signed Jean-Paul Guernier, Bar à Huîtres partner since 1980

La Fine d’Isigny Perron N°3
A great delicate classic from the Norman shoreline signed Sylvain Perron

La Fine de Carantec Cadoret N°3
An aperitif oyster slightly salted by the Cadoret family. We would eat dozens!

La Bonbon Spéciale Gillardeau N°5
A true jewel, this tiny oyster is the ideal partner of a Bellinger glass of champagne

OYSTER BAR
Paris

Prices include taxes
From the raw bar

RAZOR CLAMS (portion) 7,5
SEA ALMONDS (portion) 7,5
SPANISH MUSSELS (portion) 7,5
WINKLES (portion) 8,5
WHELKS (portion) 8,5
CLAMS (portion) 8,5
GREY SHRIMPS (portion) 8,5
FRESH ROYAL LANGOUSTINE (piece) 11
6 MADAGASCAR ORGANIC SHRIMPS 24,9

From the sea water tank

CRAB FROM THE SEA WATER TANK (about 500g) 18
SPIDER CRAB FROM THE SEA WATER TANK (about 500g) 18
CANADIAN LOBSTER FROM THE SEA WATER TANK (about 500g) 59
BLUE EUROPEAN LOBSTER FROM THE SEA WATER TANK (about 500g) 69
SPINY LOBSTER FROM THE SEA WATER TANK (about 500g) 139
SLIPPER LOBSTER FROM THE SEA WATER TANK (about 600g) 139
GIANT CRAB FROM THE SEA WATER TANK (about 2,5kg) 198
JUMBO LOBSTER FROM THE SEA WATER TANK (about 2,5kg) 250
ROYAL SPINY LOBSTER FROM THE SEA WATER TANK (about 1,7kg) 300

Prices include taxes
# La Carte

**Fabulous Cap Ferret tapas**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Homemade fish rillette</strong></td>
<td></td>
</tr>
<tr>
<td>A killing appetizer with chives</td>
<td></td>
</tr>
<tr>
<td><strong>Salmon «homemade smoked with beechwood»</strong></td>
<td></td>
</tr>
<tr>
<td>Fresh cream and lemon</td>
<td></td>
</tr>
<tr>
<td><strong>6 Large Burgundy snails</strong></td>
<td></td>
</tr>
<tr>
<td>The molluscs which cannot swim!</td>
<td></td>
</tr>
<tr>
<td><strong>Wild seabass ceviche</strong></td>
<td></td>
</tr>
<tr>
<td>Fish at the top of exoticism with mango and coconut milk</td>
<td></td>
</tr>
<tr>
<td><strong>Homemade mayonnaise</strong></td>
<td></td>
</tr>
<tr>
<td>The classic of the sea</td>
<td></td>
</tr>
<tr>
<td><strong>Fish soup with shellfish</strong></td>
<td></td>
</tr>
<tr>
<td>The staple with its rouille and its croûtons</td>
<td></td>
</tr>
<tr>
<td><strong>Pâté Lou Gascon and crêpinettes Cap Ferret</strong></td>
<td>6</td>
</tr>
<tr>
<td>The classic appetizer on Arguin’s bench with its Poujaouran bread</td>
<td></td>
</tr>
<tr>
<td><strong>Albacore tuna and avocado</strong></td>
<td>9</td>
</tr>
<tr>
<td>A great classic spiced with jalapenos!</td>
<td></td>
</tr>
<tr>
<td><strong>The shelled crab</strong></td>
<td>16</td>
</tr>
<tr>
<td>Absolute freshness with its mashed potatoes Rosewater</td>
<td></td>
</tr>
<tr>
<td><strong>Seawater tank lobster tartar</strong></td>
<td>16</td>
</tr>
<tr>
<td>The must for aperitif with fresh mango and a splash of lime</td>
<td></td>
</tr>
<tr>
<td><strong>Homemade foie gras with morels</strong></td>
<td>11</td>
</tr>
<tr>
<td>The intruder of the menu and its fig chutney</td>
<td></td>
</tr>
<tr>
<td><strong>Friedsmelts</strong></td>
<td>9</td>
</tr>
<tr>
<td>With lemon and tartar sauce. To eat with your fingers!</td>
<td></td>
</tr>
</tbody>
</table>

## Homemade pastas

<table>
<thead>
<tr>
<th>Item</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Tagliatelle pesto seafood</strong></td>
<td></td>
</tr>
<tr>
<td>Baby squids, razor clams, basil, garlic, parsley</td>
<td></td>
</tr>
<tr>
<td>Not perfect for a first date but so good!</td>
<td></td>
</tr>
<tr>
<td><strong>Linguine with salmon</strong></td>
<td></td>
</tr>
<tr>
<td>Salmon, dill, cream, white wine, lime for freshness</td>
<td></td>
</tr>
<tr>
<td>The sea-classic visiting Italy</td>
<td></td>
</tr>
<tr>
<td><strong>Mafaldine lobster and black Molise truffle</strong></td>
<td></td>
</tr>
<tr>
<td>Lobster from the sea water tank, fresh Molise truffle, truffle cream,</td>
<td></td>
</tr>
<tr>
<td>parmesan DOP 22 mesi “Ambrosini”. The exceptional land sea mix</td>
<td></td>
</tr>
<tr>
<td><strong>Linguine with fresh royal Langoustines</strong></td>
<td></td>
</tr>
<tr>
<td>Langoustines casserole with white butter, datterino tomatoes</td>
<td></td>
</tr>
<tr>
<td>When royally meets Bar à Huitres’ signature white butter</td>
<td></td>
</tr>
<tr>
<td><strong>Linguine al vongole</strong></td>
<td></td>
</tr>
<tr>
<td>Clams, pomodorini del piemonte tomatoes, fresh herbs</td>
<td></td>
</tr>
<tr>
<td>The original shellfish pasta</td>
<td></td>
</tr>
</tbody>
</table>

## Fish market daily main course

<table>
<thead>
<tr>
<th>Fish Market Daily Main Course</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>To find on the slate</td>
<td>19</td>
</tr>
<tr>
<td><strong>Steamed wild cod aioli</strong></td>
<td>29</td>
</tr>
<tr>
<td>The great classic with its wakame leaf</td>
<td></td>
</tr>
<tr>
<td><strong>Whole turbot flamed with fennel</strong></td>
<td>59/pers</td>
</tr>
<tr>
<td>From the sea water tank</td>
<td></td>
</tr>
<tr>
<td><strong>Whole wild seabass grilled</strong></td>
<td>69</td>
</tr>
<tr>
<td>Exceptional fish, the best of the sea</td>
<td></td>
</tr>
<tr>
<td><strong>Wildsole meuniere/grilled</strong></td>
<td>59</td>
</tr>
<tr>
<td>The greatest sole of Paris in a really impressive size</td>
<td></td>
</tr>
<tr>
<td><strong>Beef tenderloin Châteaubriand béarnaise sauce</strong></td>
<td>39</td>
</tr>
<tr>
<td>Beef invites himself with its crazy homemade french fries</td>
<td></td>
</tr>
<tr>
<td><strong>Ray grenobloise style</strong></td>
<td>29</td>
</tr>
<tr>
<td><strong>Marinieres mussels and fries xxl</strong></td>
<td>22</td>
</tr>
<tr>
<td>Served in the potlike Panoramix magic potion</td>
<td></td>
</tr>
</tbody>
</table>

## Salads

<table>
<thead>
<tr>
<th>Salad</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Caesar s pins a yan</strong></td>
<td>16</td>
</tr>
<tr>
<td>Romaine lettuce, anchovies sauce and chicken</td>
<td></td>
</tr>
<tr>
<td><strong>Healthy vegan xxl</strong></td>
<td>18</td>
</tr>
<tr>
<td>Avocado, quinoa, mango, grapefruit</td>
<td></td>
</tr>
</tbody>
</table>

## Homemade desserts

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Crepes flamed with Grand Marnier</strong></td>
<td></td>
</tr>
<tr>
<td>To finish the meal with a flamed dessert</td>
<td></td>
</tr>
<tr>
<td><strong>Pineapple carpaccio xxl</strong></td>
<td></td>
</tr>
<tr>
<td>With its coconut sorbet</td>
<td></td>
</tr>
<tr>
<td><strong>La grosse profitere anticellulite</strong></td>
<td></td>
</tr>
<tr>
<td>Homemade puff, vanilla ice cream and chocolate sauce</td>
<td></td>
</tr>
<tr>
<td><strong>House smoked saint-marcellin cantin</strong></td>
<td></td>
</tr>
<tr>
<td>With its amazing smoke bell, ideal after 20 years of marriage</td>
<td></td>
</tr>
<tr>
<td><strong>Bourbon vanilla creme brulee</strong></td>
<td>9</td>
</tr>
<tr>
<td>Flamed at your table!</td>
<td></td>
</tr>
<tr>
<td><strong>Tiramisu classico</strong></td>
<td>9</td>
</tr>
<tr>
<td>Served in a share plate like if you were at home</td>
<td></td>
</tr>
<tr>
<td><strong>Organic gourmet coffee of bar à huîtres</strong></td>
<td>12</td>
</tr>
<tr>
<td>Crepe, mini creme brulee, mini pineapple carpaccio</td>
<td></td>
</tr>
<tr>
<td><strong>Ice cream sorbets Philippe Urraca MOF</strong></td>
<td>3.5/scoop</td>
</tr>
<tr>
<td>Red berries, chocolate, vanilla, bulgarian yogurt, lemon, coconut</td>
<td></td>
</tr>
</tbody>
</table>

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*Prices include taxes*
**Menu Lunch 26€**

Lunch only - excl. Sundays - excl. Public holidays - excl. drinks

**Starters**
- 3 Oysters and 2 Crêpinettes Cap Ferret
- Fish soup with shellfish
- Smoked salmon and fish rillettes
- Fried smelts plate with tartar sauce

**Main courses**
- Fish market daily main course
- Mariniere mussels and fries
- Caesar spinach salad
- Salmon linguine

**Gourmet coffee**
- Delicacies & Organic Massaya coffee

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**Menu Cap Ferret 45€**

Excl public holidays - excl. drinks

**Starters**
- Set of 3 tapas
- Fish soup with shellfish
- Bottarga and haddock tartar
- 6 oysters: Garry Dorr's Selection
- Wild seabass ceviche plate

**Main courses**
- Fish market daily main course
- Small ray gреноблюестyle
- Mariniere mussels and fries XXL
- Tagliatelle pesto seafood
- Steamed wild cod aioli

**Desserts**
- Crepes flambeed with Grand Marnier
- Pineapple carpaccio XXL
- Tiramisu classico
- Bourbon vanilla creme brulee

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**Menu Pirates of the Caribbean 14€**

Up to 10 years old

- Beef patty or fish, mashed potatoes, ice cream
- Soft, fruits juice or mineral water 50cl

**dorr**  
**Paris**

Prix net en € (service compris 15% H.T.H.S)
HISTORY

Since 2010, The Bar à Huitres d o r r PARIS proposes the largest selection of oysters in the world in its 2 Parisian addresses: Montparnasse, and Saint Germain. Presidents like Nicolas Sarkozy and François Hollande, Prime Ministers like Manuel Valls and Jean-Marc Ayrault, Ministers like Dominique Strauss-Kahn, Martine Aubry, Jack Lang and Ségolène Royal, famous people like Monica Bellucci, Scarlett Johansson, Natalie Portman, Carole Bouquet, Jodie Foster, Guillaume Canet, Marion Cotillard are amongst our loyal guests.

SIGNATURE PRODUCTS

Thanks to my privileged relationship with the oyster farmers, I buy whole productions of oysters in exclusivity, delivered every morning. The oysters and seafood platters are then entrusted to our European champion chefs. Most of the fishes and shellfish offered on the menu are fished in our large sea water tanks: Noirmoutier live Turbot, Brittany Lobster, Jumbo Lobster, Sea Spiders … The secret of the absolute freshness of the products of the Bar à Huitres

BESPOKE EXPERIENCE

From the very beginning, there were three golden rules : to propose the largest selection of « Grand Cru » oysters in the world. Surprise our guests with Haute-Couture seafood platters. 100% Homemade with extraordinary seafood products, delivered daily. And the tailor-made does not stop there! Our team of sommeliers offer you one of the most beautiful wine list in the world with 450 references across 21 countries so that your meal is unique.

HAUTE COUTURE RESTAURANT

Let the Bar à Huitres d o r r PARIS seduce you. The restaurants are decorated by Pierre Canot, welcoming you into a relaxing fisherman’s hut from Cap–Ferret where all is in the simplicity and generosity. From your everyday meals to business lunches and even your most momentous life moments, there will always be a table for you.

Welcome and Bon appétit!
Signature restaurants d o r r PARIS

LE GRAND BISTRO BRETEUIL
3, Place de Breteuil 75007 PARIS
01 45 67 07 27
www.legrandbistro.fr
Service Voiturier

LE BAR À HUITRES MONTPARNASSE
112, Bd du Montparnasse 75014 PARIS
01 43 20 71 01
www.lebarahuitres.fr
Service Voiturier

LE GRAND BISTRO MAILLOT-ST-FERDINAND
275, Boulevard Pereire 75017 PARIS
01 45 74 33 32
www.legrandbistro.fr
Service Voiturier

LE BAR À HUITRES SAINT GERMAIN
33, Rue Saint-Jacques 75005 PARIS
01 44 07 27 37
www.lebarahuitres.fr
Service Voiturier

LE BISTRO DES DEUX THÉÂTRES
18, Rue Blanche 75009 PARIS
01 45 26 41 43
www.lesdeuxtheatres.fr

L’AUBERGE DU MOULIN VERT
34bis, Rue des Plantes 75014 PARIS
01 45 39 31 31
www.aubergedumoulinvert.fr
Service Voiturier

THE BROOKLYN PIZZERIA
33 boulevard Beaumarchais 75003 PARIS
01 48 87 98 92
www.thebrooklynpizzeriaparis.com

THE LITTLE ITALY
5, Place de Clichy 75017 PARIS
01 42 93 61 34
www.thelittleitaly.fr

MANHATTAN TERRAZZA
108 avenue de Villiers 75017 Paris
01 47 63 32 77
www.manhattantanterrazza.fr

COMING SOON
MADISON CAFFE
10 chaussée de la Muette 75016 Paris
01 45 03 14 84
www.madisoncaffe.fr

For your events from 12 guests, contact the commercial service at: 01 58 01 08 10

www.dorrparis.fr
Garry Dorr’s selection 55€
For 1 person

High sea 79€
For 1 person

Signature 179€
For 2 persons

Must 239€
For 2 persons

Infinity 499€
For 4 persons

Dorr Paris XXL 899€
For 3 persons