SEAFOOD PLATTERS

Our seafood platters come with:
Organic lemon, homemade mayonnaise, shallots vinegar

To go with your platter, Cap Ferret plate: 1 pâté Lou Gascoun and 5 crêpinettes 5€/person

Fresh shellfish platter 29€

For 1 person
2 razor clams, 3 clams
2 Spanish mussels, 3 sea almonds
whelks, winkles
seaweed Bordier butter

Shucker’s platter 36€

For 1 person
1 Madagascar organic shrimp, 4 Garry Dorr’s selection oysters, 2 razor clams, 2 clams
1 Spanish mussel, 1 sea almond, whelks
seaweed Bordier butter

Iodic discovery 49€

For 1 person
1 spider from the sea water tank
1 Madagascar organic shrimp
6 oysters Garry Dorr’s selection
1 razor clam, 1 clam
1 Spanish mussel, 1 sea almond
whelks, winkles, grey shrimps
seaweed Bordier butter

Garry Dorr’s selection 55€

For 1 person
1 Pied de Cheval Henry
1 Belon Cadoret N°6
1 Fine Bio Henry N°3
1 Fine de Claire verte N°3
1 Huitte extra-terrestre
1 Fine de Prat-Ar-Coum N°3
1 Pousse en Claire N°3
1 Spéciale Utah Beach N°2
1 Bonbon Spéciale Gallardeau N°5
1 Huitte de l’île aux Oiseaux
1 Fine de l’île de Noirmoutier N°2
seaweed and Espelette pepper
Bordier butter

High sea 79€

For 1 person
1/2 lobster from the sea water tank
1 spider crab from the sea water tank
2 Madagascar organic shrimps
6 oysters Garry Dorr’s selection
1 razor clam, 1 clam
1 Spanish mussel, 1 sea almond
whelks, winkles, grey shrimps
seaweed Bordier butter

Signature 179€

For 2 persons
1 lobster from the sea water tank
1 spider crab from the sea water tank
6 Madagascar organic shrimps
18 oysters Garry Dorr’s selection
2 razor clams, 2 clams
2 Spanish mussels, 2 sea almonds
whelks, winkles, grey shrimps
seaweed 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 Madagascar organic shrimps
18 oysters Garry Dorr’s selection
2 razor clams, 2 clams
2 Spanish mussels, 2 sea almonds
whelks, winkles, grey shrimps
seaweed 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 Madagascar organic shrimps
36 oysters Garry Dorr’s selection
4 razor clams, 4 clams
2 Spanish mussels, 4 sea almonds
whelks, winkles, grey shrimps
seaweed 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 Madagascar organic shrimps
72 oysters Garry Dorr’s selection
8 razor clams, 8 clams
8 Spanish mussels, 8 sea almonds
whelks, winkles, grey shrimps
seaweed and Espelette pepper
Bordier butter Lou Gascoun pâté

Prices include taxes
<table>
<thead>
<tr>
<th></th>
<th>Unité</th>
<th>Par 6</th>
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</thead>
<tbody>
<tr>
<td><strong>La papillon de Blainville N°5</strong></td>
<td></td>
<td></td>
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<tr>
<td>Tiny oyster with a seaweed taste by Philippe Mauger, ideal for an aperitif with a tiny price</td>
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<tr>
<td><strong>L’huître sauvage de l’Île aux Oiseaux</strong></td>
<td>2,5</td>
<td>15</td>
</tr>
<tr>
<td>Hand harvested by Olivier Laban, irregular shape and profound taste. No maturation. 100% natural</td>
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<tr>
<td><strong>La Fine de Saint Vaast N°4</strong></td>
<td>2,5</td>
<td>15</td>
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<tr>
<td>Small iconic oyster from Normandy produced by Jean-François Mauger. A best seller!</td>
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<tr>
<td><strong>La Fine de Prat-Ar-Coum Madec N°3</strong></td>
<td>2,9</td>
<td>17</td>
</tr>
<tr>
<td>The standard of north Brittany since 1888 by Yven Madec and his daughter. Sensational!</td>
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<tr>
<td><strong>La Fine de Claire Verte N°3</strong></td>
<td>3,9</td>
<td>23</td>
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<tr>
<td>Finally a Marennes d’Oléron oyster really green. A must of Bar à Huitres</td>
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<tr>
<td><strong>La Fine de l’Île de Noirmoutier N°2</strong></td>
<td>2,9</td>
<td>17</td>
</tr>
<tr>
<td>Tiny production signed Alain Gendron and Noirmoutier oysters cooperative. Fabulous powerful and ionic taste</td>
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<td></td>
</tr>
<tr>
<td><strong>L’huître bio Henry N°3</strong></td>
<td>4,1</td>
<td>24</td>
</tr>
<tr>
<td>An exceptional reference certified organic and raised with love by Renan Henry. Maybe our favourite oyster!</td>
<td></td>
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<tr>
<td><strong>La Pousse en Claire N°3</strong></td>
<td>4,9</td>
<td>29</td>
</tr>
<tr>
<td>The Marennes d’Oléron oyster’s Rolls Royce by Ludovic Lestrat, raised 6 months in Claire with a nice flesh rate</td>
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<td></td>
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<tr>
<td><strong>La spéciale Gillardeau N°3</strong></td>
<td>4,9</td>
<td>29</td>
</tr>
<tr>
<td>The Marennes d’Oléron oyster’s standard and a good quality price rate signed Véronique Gillardeau</td>
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<tr>
<td><strong>La Belon Cadoret N°0</strong></td>
<td>4,9</td>
<td>29</td>
</tr>
<tr>
<td>A beautiful flat oyster with cereal flavour produced at Riec sur Belon by Jacques and Jean-Jacques Cadoret</td>
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<td></td>
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<tr>
<td><strong>L’huître extra-terrestre Cadoret</strong></td>
<td>12</td>
<td>72</td>
</tr>
<tr>
<td>World’s biggest oyster signed Cadoret exclusively for Bar à Huitres. A great show!</td>
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<tr>
<td><strong>La Pied de Cheval Henry (depending on the market)</strong></td>
<td>12</td>
<td>72</td>
</tr>
<tr>
<td>Exclusively for Bar à Huitres by Renan Henry. A 100% natural oyster harvested in the ocean at the age of 15</td>
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<tr>
<td><strong>La Spéciale Utah Beach Guernier N°2</strong></td>
<td>4,5</td>
<td>27</td>
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<tr>
<td>Maybe the best Normandy special oyster signed Jean-Paul Guernier, Bar à Huitres partner since 1980</td>
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<tr>
<td><strong>La Fine d’Isigny Perron N°3</strong></td>
<td>2,7</td>
<td>16</td>
</tr>
<tr>
<td>A great delicate classic from the Norman shoreline signed Sylvain Perron</td>
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<td></td>
</tr>
<tr>
<td><strong>La Fine de Carantec Cadoret N°3</strong></td>
<td>2,7</td>
<td>16</td>
</tr>
<tr>
<td>An aperitif oyster slightly salted by the Cadoret family. We would eat dozens!</td>
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<td></td>
</tr>
<tr>
<td><strong>La Bonbon Spéciale Gillardeau N°5</strong></td>
<td>2,5</td>
<td>15</td>
</tr>
<tr>
<td>A true jewel, this tiny oyster is the ideal partner of a Bollinger glass of champagne</td>
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*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
SHELLFISH (6 pieces) 10
FRESH ROYAL LANGoustine (piece) 11
5 MADAGASCAR ORGANIC SHRIMPS 25

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) 89
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) 199
JUMBO LOBSTER FROM THE SEA WATER TANK (about 2,5kg) 269
ROYAL SPINY LOBSTER FROM THE SEA WATER TANK (about 1,7kg) 349

Prices include taxes
**La Carte**

**Tapas**

- **Pâté Lou Gascoun and Crêpinesettes Cap Ferret**
  The classic appetizer on Arquin’s bench with its Poujauran bread
  - 6

- **Fried Smelts**
  With lemon and tartar sauce. To eat with your fingers!
  - 9

- **Whelks Mayo**
  The classic of the sea
  - 8

**Starters**

- **6 Large Burgundy Snails**
  The mollusc which cannot swim!
  - 16

- **Albacore Tuna and Avocado**
  A great classic spiced with jalapenos!
  - 18

- **Salmon + Homemade Smoked with Beechwood**
  Fresh cream and lemon
  - 19

**Homemade Pastas**

- **Linguine with Salmon**
  Salmon, dill, cream, white wine, lime for freshness
  The sea classic visiting Italy
  - 24

- **Tagliatelle with Fresh Royal Langoustines**
  Langoustines caseroile with white butter, datterino tomatoes
  When royalty meets Bar à Huîtres’ signature white butter
  - 49

**Musts**

- **Fischmarket Daily Main Course**
  To find on the slate
  - 19

- **Dieppes Callops Brown Butter**
  Bar à Huîtres’ best seller, seared with lightly butter mashed potatoes
  - 29

- **Marinieres Mussel and Fries XXL**
  Served in the pot like Panoramix magic potion
  - 22

- **Whole Wild Seabass Grilled**
  Exceptional fish, the best of the sea
  - 69

- **Caesar Spins a Yan**
  Romaine lettuce, anchovies sauce and chicken
  - 18

- **Healthy Vegan XXL**
  Avocado, quinoa, mango, grapefruit
  - 18

**Homemade Desserts**

- **Bourbon Vanilla Creme Brûlée**
  Flamed at your table!
  - 9

- **Tiramisu Classico**
  Served in a share plate like if you were at home
  - 9

- **Organic Gourmet Coffee of Bar à Huîtres**
  Crepe, mini creme brulee, mini pineapple carpaccio
  - 12

- **Ice Cream Sorbets Philippe Urraca MOF**
  Red berries, chocolate, vanilla, bulgarin yogurt, lemon, coconut
  - 3,5/scoop

*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
- Marinière mussels and fries
- Caesar pinch a yarn
- Salmon linguine

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

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**Menu Cap Ferret 45€**

**Excl Public holidays - excl. Drinks**

**Starters**
- Salmon = homemade smoked with beechwood
- Fish soup with shellfish
- Albacore tuna and avocado
- 6 oysters Garry Dorr’s selection
- Wild seabass ceviche plate

**Appetizer**

**Main courses**
- Fish market daily main course
- Small ray grénobloïse style
- Marinière mussels and fries XXL
- Small seabass white butter mashed potatoes
- Steamed wild cod aioli

**Desserts**
- Crepes flamed with Grand Marnier
- Pineapple carpaccio XXL
- Tiramisùclassico
- 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

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

Since 2010, The Bar à Huîtres d o 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 Huîtres

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

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

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

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

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

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

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

**MADISON CAFFÉ**
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
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 8 persons