

CUISINE A VIVRE
LE
VIVIER
OYSTER BAR & SHOP
2015

MENU

Caviar

Maison Kaviari

En-k Acipenser Transmontanus 15 g	120 Ron
White Esturgeon Acipenser Transmontanus 30 g	180 Ron
White Esturgeon Acipenser Transmontanus 50 g	310 Ron
Baeri Fermier Francaises Acipenser Baeri 30 g	250 Ron
Baeri Fermier Francaises Acipenser Baeri 50 g	420 Ron
Oscietre Prestige Acipenser Gueldenstaedtii 30 g	270 Ron
Oscietre Prestige Acipenser Gueldenstaedtii 50 g	430 Ron
Kristal Acipenser Schrenckii 30 g	300 Ron
Kristal Acipenser Schrenckii 50 g	500 Ron
Beluga Imperial Huso Huso 30 g	750 Ron
Beluga Imperial Huso Huso 50 g	1300 Ron

*Toast, salted butter, shallot, creme fraiche & egg.

Seafood Platter

Mont Saint-Michel Oyster Tasting	2 x Perle du Terroir no.2 (Gold Medal SIAL 2017) 2 x Speciales Gillaudeau no.3 2 x Papillon no.5	75 Ron
*Rye bread, salted butter, mignonette, lemon		
Saint Malo Platter for 2	6 x Perle du Terroir no.2 (Gold Medal SIAL 2017) 6 x Papillon no.5 2 x Langoustines 2 x Crab Claws 10 x Pink Shrimps 100 g Grey Shrimps 10 x Bulot Snails 100 g Bigorneau Snails	255 Ron
*Rye bread, salted butter, mayo, mignonette, lemon		
Le Royale Platter for 4	8 x Perle du Terroir no.2 (Gold Medal SIAL 2017) 8 x Speciales Gillaudeau no.3 8 x Papillon no.5 1 x Brittany Blue Lobster (~500 gr) 4 x Langoustines 2 x King Crab Legs 20 x Pink Shrimps 200 g Grey Shrimps 20 x Bulot Snails 200 g Bigorneau Snails	750 Ron
*Rye bread, salted butter, mayo, mignonette, lemon		

Salads

Fish Caesar Salad 300 g 45 Ron
Monkfish, Crispy Pancetta, Caesar Dressing, Croutons

Octopus salad 300 g 65 Ron
Grilled Octopus, Green Beans, Potatoes, Dried & Fresh Tomatoes Green Olives

Soups

Crab Soup 300 g 45 Ron
Asian Style Soup & Crab Meat Gnocchi

Seafood Soup 300 g 50 Ron
Made with Bisque, Crustaceans, Fish and Molluscs

Pasta & risotto

Crab Linguini 270 g 45 Ron
Pacific Crab Meat, Fresh Linguini, Bisque & Tomato Sauce, Chives

Seafood Paccheri 300 g 55 Ron
Shrimps, Calamari, Mussels & Vongole, Seafood Sauce & herbs

Green Risotto 250 g 65 Ron
Carnaroli Rice, Spinach Cream, Morells & Sicily Red Shrimps Carpaccio

Truffle Tagliolini 250 g 55 Ron
Home Made Tagliolini, Black Truffles & Sauce

Lobster Risotto 300 g 125 Ron
Brittany Lobster meat, Carnaroli Rice, Bisque, Butter & Chives

Main Course

Cabillaud 350 g 60 Ron
Atlantic Cod Fillet, Potatoes, Baby Spinach, Mussels
Sauce

Sole Meunière 300 g 65 Ron
Dover Sole Fillet, Meunière sauce & Vegetables

Milokopi 350 g 65 Ron
Milokopi Fillet, Couscous with Vegetables & Red Pepper
Sauce

Duck Breast 300 g 65 Ron
Sous Vide Duck Breast, Carrot Pure with Ginger & Shiitake
Mushrooms

Braised Beef 300 g 70 Ron
Beef Paleron, Potatoes Pure with Truffles and Demi-Glace

Octopus 250 g 75 Ron
Slow Cooked Octopus, Mediterranean Potatoes,
Citronette Sauce

Surf & Turf 450 g 170 Ron
Beef Fillet & ¹/₂ Brittany Lobster, Salad

Sea Symphony | Platter for 2 | 1.600 g 320 Ron
Calamari, Argentinian Shrimps, St. Jacques, Umbrina Fillet,
Red Tuna Fillet, Brittany Lobster

Deserts

Creme Brulee & Almond Flakes 180 g 25 Ron

Millefeuille with Creme de Noisette 200 g 30 Ron

Lava Cake & Ice Cream Coconut 200 g 25 Ron

Cheese Tasting 150 g 45 Ron

Couvert 7 Ron / person



GUVERNUL ROMÂNIEI MINISTERUL FINANTELOR PUBLICE

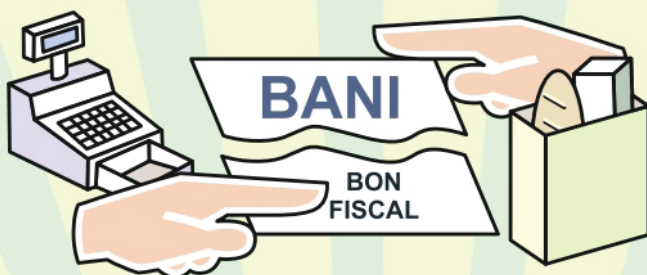
Dacă nu primiți bonul fiscal, aveți obligația să-l solicitați

În cazul unui refuz, aveți dreptul de a beneficia de bunul achiziționat sau de serviciul prestat fără plata contravalorii acestuia

Solicitați și păstrați bonurile fiscale pentru a putea participa la extragerile lunare și ocazionale ale loteriei bonurilor fiscale

Este interzisă înmânarea către client a altui document, care atestă plata contravalorii bunurilor sau serviciilor prestate, decât bonul fiscal

Pentru a semnala nerespectarea obligațiilor legale ale operatorilor economici, puteți apela gratuit, non-stop, serviciul TelVerde al Ministerului Finanțelor Publice 0800.800.085



Aceste drepturi și obligații sunt stabilite prin prevederile Ordonanței de urgență a Guvernului nr. 28/1999 privind obligația operatorilor economici de a utiliza aparate de marcat electronice fiscale.

We prepare and serve products containing shellfish & fish, egg, milk, soya, wheat, peanuts, tree nuts or other allergens. If you have any questions regarding allergens in our restaurants, please contact one of our team.

Make Your Own Platter

(served raw, steamed or grilled)

Perle du Terroir no.2 (Gold Medal SIAL 2017)	12 Ron / pcs
Speciales Gillardeau no.3	16 Ron / pcs
Papillon no.5	9 Ron / pcs
Langoustines (2 pcs ~ 100g)	18 Ron / 100 g
Pink Shrimps (5 pcs ~ 100g)	12 Ron / 100 g
Grey Shrimps	15 Ron / 100g
Argentinian Red Shrimps (1 pcs ~75g)	15 Ron / 100 g
Black Tiger King Size Prawns (1 pcs ~150g)	25 Ron / 100g
Bulot Snails	9 Ron / 100 g
Bigorneau Snails	12 Ron / 100g
Crab from Vivier	12 Ron / 100 g
Crab Claws (1 pcs ~ 100g)	18 Ron / 100 g
King Crab (1 pcs ~ 150 g)	45 Ron / 100 g
Brittany Blue Lobster from Vivier	30 Ron / 100 g
Langouste Royale	ask the staff

Starters

Sote de Coquillages 500g 3 Types of Molluscs according on arrivals, White Wine Sauce, Cherry Tomatoes & Herbs	40 Ron
Vitello Tonnato 240 g Sliced Veal Meat covered with Tuna Mayo Sauce, Anchoives & Fleurs de Capres	45 Ron
Fritto Misto 250 g Shrimps, Calamari & Fish Fillet, Sea Urchin Mayo and Lemon	45 Ron
Umbrina Carpaccio 180 g Umbrina fish, lemon dressing, sliced black truffles & herbs	50 Ron
Tuna Cupola 250 g Yellowfin Sashimi Tuna, Bufala Fondue, Eggplant, Basil & Salmon Roe	55 Ron
Lobster Caprese 300 g Brittany Lobster, Mozarella di Bufala, Pesto, Beetroot, Mixed Cherry Tomatoes	115 Ron