

As fresh as the sea! Whole fish, full of flavour.

Food	starter	main
Fresh Oysters on Ice per piece lemon pumpernickel with butter shallot vinaigrette Fine de Claire No. 2	8.00	
Sautéed Octopus green gazpacho saffron mousseline tomato focaccia	29.00	
Bouillabaisse à la Marseille Saffron fish soup tomato mussels prawns fish selection sauce rouille breadsticks herbs	24.00	36.00
Sea bass Ceviche pickled mustard black sesame bread chip	19.00	33.00
Moules marinières mussels in white wine court-bouillon shallots parsley matchstick potatoes	19.00	38.00
Moules provençale mussels in white wine court-bouillon shallots garlic rosemary cherry tomatoes matchstick potatoes	19.00	38.00
Sautéed salmon fillet marinated cucumbers buttermilk-herb broth Venere rice		37.00

Whole Fish

Sea Bass oven baked or in salt crust (min. 35 minutes)	49.00
Gillthead Seabream oven baked or in salt crust (min. 35 minutes)	49.00
Monkfish oven baked	59.00

All our fish dishes are served with a homemade marinade of Kalamata olives, artichokes, cherry tomatoes, spring onions, capers, and herbs – accompanied by white wine risotto and fresh spinach.

Our whole fish are professionally filleted for you.

Our Exclusive Pre-Order Selection

Dover Sole | Red Snapper | Swiss Zander | Turbot | John Dory
Advance order minimum 48 hours in advance

Our wine recommendation	10 cl	75 cl
White wine Ataj, Chardonnay, Piedmont/Italy, 2023 producer: Cascina Castlèt grape: Chardonnay	9.00	53.00