

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		

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

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 Atlantic Cod Fillet, Potatoes, Baby Spinach, Mussels Sauce	60 Ron
Sole Meunière 300 g Dover Sole Fillet, Meunière sauce & Vegetables	65 Ron
Milokopi 350 g Milokopi Fillet, Couscous with Vegetables & Red Pepper Sauce	65 Ron
Duck Breast 300 g Sous Vide Duck Breast, Carrot Pure with Ginger & Shiitake Mushrooms	65 Ron
Braised Beef 300 g Beef Paleron, Potatoes Pure with Truffles and Demi-Glace	70 Ron
Octopus 250 g Slow Cooked Octopus, Mediterranean Potatoes, Citronette Sauce	75 Ron
Surf & Turf 450 g Beef Fillet & ¹ / ₂ Brittany Lobster, Salad	170 Ron
Sea Symphony Platter for 2 1.600 g Calamari, Argentinian Shrimps, St. Jacques, Umbrina Fillet, Red Tuna Fillet, Brittany Lobster	320 Ron

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

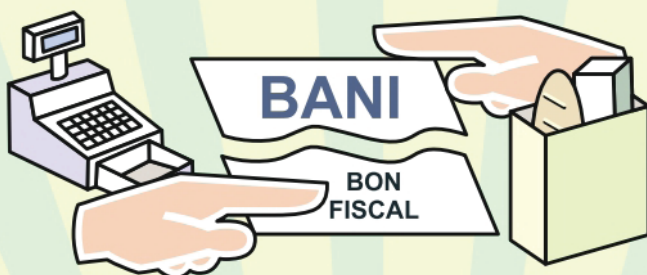
Dacă nu primiți bonul fiscal, aveți obligația să-l solicitați

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.