

CUISINE A VIVRE
LE
VIVIER
OYSTER BAR & SHOP
2015

MENU

DID YOU ENJOY YOUR EXPERIENCE HERE AT LE VIVIER?

Guide other seafood lovers who want to savor
the taste of the sea in our intimate atmosphere & refined decor.
Leave us a review on our Facebook page, Trip Advisor or
Google+.

YOUR OPINION MATTERS TO US

Caviar Maison Kaviari

White Sturgeon Acipenser Transmontanus 30 g	180 Ron
White Sturgeon Acipenser Transmontanus 50 g	310 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, seaweed butter, shallot, creme fraiche & egg.

Seafood Platter

Oyster Tasting	2 x Perle du Terroir no.2 (Gold Medal SIAL) 2 x Speciales Gillaudeau no.3 2 x Papillon no.5	75 Ron
----------------	--	--------

*Rye bread, seaweed butter, mignonette, lemon

Saint Malo Platter for 2	6 x Oysters Perle du Terroir no.2 (Gold Medal SIAL) 6 x Oysters 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, seaweed butter, mayo, mignonette, lemon

Le Royale Platter for 4	8 x Oysters Perle du Terroir no.2 (Gold Medal SIAL) 8 x Oysters Speciales Gillaudeau no.3 8 x Oysters 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, seaweed butter, mayo, mignonette, lemon

Make Your Own Platter (served raw, steamed or grilled)

Oysters Perle du Terroir no.2 (Gold Medal SIAL 2017)	12 Ron / pcs
Oysters Speciales Gillaudeau no.3	16 Ron / pcs
Oysters 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 (5 pcs ~ 100g)	9 Ron / 100 g
Bigorneau Snails	12 Ron / 100g
Crab from Vivier (+800g)	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	35 Ron / 100 g
Langouste Royale	ask the staff

Starters

Seabass Carpaccio 180 g Lemon dressing, sliced black truffles, crutons & herbs	50 Ron
Tuna Tartar 150 g Yellowfin Tuna, Capres, Olives, Coriander, Soy sauce, Baby spinach & Salmon roe	55 Ron
Vitello Tonnato 240 g Sliced Veal Meat covered with Tuna Mayo Sauce, Fleurs de Capres	45 Ron
Crab Tartar 150 g Crab meat, red pepper, cucumber, chives, mayo, lemon	60 Ron
Fritto Misto 250 g Shrimps, Calamari & Fish Fillet, Sea Urchin Mayo	45 Ron
Lobster Catalan Revisited Brittany blue Lobster meat, leek, green olives, dried & fresh tomatoes, basil, lemon dressing	115 Ron

Salads & Soups

Crab Soup 300 g Asian Style Soup & Crab Meat Gnocchi	50 Ron
Fish Caesar Salad 300 g Monkfish, Crispy Pancetta, Caesar Dressing, Anchoives, Croutons	45 Ron
Octopus salad 300 g Grilled Octopus, Green Beans, Potatoes, Dried & Fresh Tomatoes Green Olives	65 Ron

Pasta & risotto

Crab Linguini 270 g Pacific Crab Meat, Fresh Linguini, Bisque & Tomato Sauce, Chives	55 Ron
Truffle Tagliolini 250 g Home Made Tagliolini, Black Truffles & Butter Sauce	65 Ron
Seafood Spagetti alla Chitarra 300 g Shrimps, Calamari, Mussels, Vongole, Octopus, Sea-food Sauce & herbs	70 Ron
Green Risotto 250 g Carnaroli Rice, Spinach Cream, Morells & Sicily Red Shrimps Carpaccio	75 Ron
Lobster Risotto 300 g Brittany Lobster meat, Carnaroli Rice, Bisque, Butter & Chives	125 Ron

Main Course

Cabillaud 350 g Atlantic Cod Fillet, Potatoes, Baby Spinach, Mussels Sauce	65 Ron
Milokopi 350 g Milokopi Fillet, Couscous with Vegetables & Red Pepper Sauce	65 Ron
Sole Meunière 300 g Dover Sole Fillet, Meuniere sauce , Baby Vegetables & Celery Puree	80 Ron
Octopus 250 g Slow Cooked Octopus, Mediterranean Potatoes, Citronette Sauce	85 Ron
Braised Beef 300 g Beef Paleron, Potatoes Pure with Truffles and Demi-Glace	80 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

Lemon Sorbet & Limoncello di Capri 150 g	25 Ron
Tiramisu semifreddo & Kahlua Liquor 150 g	25 Ron
Millefeuille with Creme de Noisette 200 g	30 Ron
Tartufo all'amarena 150 g	30 Ron
Artisan Ice Cream 3 cups	25 Ron

Couvert 7 Ron / person