

LANGOSTERIA



CASUALLY CHIC, NEVER BANAL

A labyrinth of dreams and flavors, a journey in search of pleasure.

In the Bistrot, Langosteria's sensitivity for dining (and the sea) takes on a form which is more pop, in the highest sense of the term. Normally, a bistrot is a more informal location accompanying the main restaurant, a "minor" venue, but in this case, it is Langosteria's younger brother.

What is the difference? In terms of taste and flavours, absolutely nothing, and therefore you will find the very best of Langosteria, contained in a less complex menu which is, however, rich in flavour, because this is a special Bistrot, where you may almost not notice the difference between here and Langosteria.

As with all venues of its kind, it is fast, and ready to meet the needs of those who are perhaps looking for a quick bite to before rushing off. However, here lies another difference compared to the usual "bistros"; speed takes nothing away from flavour.

Try it.

SPECIALS

Anchovies and zucchini tempura with piquillo sauce

Amberjack ceviche
Original recipe

"A modo mio" Dover sole with celeriac cream and horseradish

Linguine with blue lobster *minimum for 2*
Brittany blue lobster

RED SNAPPER
with grilled artichokes, pine nuts and taggiasche olives

SCORPION FISH
with salicornia and extra virgin oil datterino coulis

PLATEAU LANGOSTERIA

6 oysters Fines de Claire, 4 oysters Spéciales de Claire, 2 langoustines, 2 red prawns, pink shrimp, 2 scallops, 2 venus clams, 2 clams and bulots

SEAFOOD

| | |
|--------------|---------|
| Red prawns | each |
| Langoustines | each |
| Scallops | each |
| Sea urchins | each |
| Bulots | portion |
| Clams | portion |
| Venus clams | portion |

OYSTER BAR

| | |
|-----------------|------|
| Fines de Claire | each |
| Gillardeau | each |
| Legris | each |
| Saint-Vaast | each |
| Cuvée Prestige | each |

RAW FISH

Raw fish and shellfish
Tuna sashimi, amberjack tartare, sea bass carpaccio and battuto langoustines

Sea bream *tagliata* with crunchy capers and Amalfi lemon

Tuna *carpaccio*, smoked aubergines and basil candied tomato

Mediterranean amberjack sashimi with jalapeño sauce

Grouper and langoustines tartare, candied tomato and Favignana *bottarga*

NEW Red prawns *battuto* with marinated endive and mimolette cheese

Langoustines tartare and foie gras with Sauternes reduction

TOAST

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| Sandwich with Sockeye salmon | Sandwich with tuna, buffalo <i>mozzarella</i> and anchovies | Sandwich with red prawns and foie gras |
|------------------------------|---|--|

All allergens are available, ask the staff

ENTRÉE

Bread, Cantabrian Sea anchovies and confit datterino tomato

Pappa al pomodoro e vongole

Grilled octopus with candied sweet onion and crunchy celery

Grilled cuttlefish and artichokes with *taggiasche* olives and salmoriglio

NEW Grilled Breton scallops with Jerusalem artichoke

Assassina style baby squids

Fried red prawns, langoustines and *cacciaroli* squids with wasabi mayo

FISH AND SHELLFISH

Warm seafood salad with langoustines, red prawns, octopus and *cacciaroli* squids

NEW Alaskan black cod, purple potatoes cream and basil extra virgin oil

Yellow *datterino* tomato gazpacho with roasted langoustines

Grilled red tuna, *strozzata* escarole and roasted *datterino* coulis

Grilled king prawn with *friggitelli* and tomato crumble

King Crab 2007
Special edition

Grilled langoustines *battuto*, mashed potatoes and green olives tapenade

NEW Turbot with *trombetta* zucchini and basil sauce

NEW Seabass with *friarielli* and chili pepper sauce

PASTA

Tagliatelle with raw seafood, *bottarga di muggine* and lemon extra virgin oil

Orecchiette with broad bean cream and seafood

NEW Capunti with *canocchie*, *datterino* tomato and basil crumble

Paccheri with sea bass, capers, olives and lemon
Minimum for 2

Gnocchetti with red prawns and basil yellow *datterino* tomato

NEW Linguine AOP with *cime di rapa* and raw langoustines

SIDES

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| 5 grilled vegetables | Grilled artichokes with salmoriglio | <i>Strozzata</i> escarole | Chili pepper <i>friarielli</i> |
|----------------------|-------------------------------------|---------------------------|--------------------------------|

Fresh, blast chilled or frozen fish on board, according to the type and/or preparation

Cover charge