

# LANGOSTERIA



## Menù Degustazione

Red snapper tartare  
*Amalfi coast tomato*

Seabass tempura  
*Sage and tartare sauce*

Sicilian langoustines  
*Zucchini and pecorino cheese*

Galician octopus grilled  
*Chorizo and purple potato*

Black grouper chateaubriand  
*Robata grill*

Conchiglioni and rock lobster  
*Yellow datterino*

*The tasting menu is for all diners, per person*

## Antipasti

Tonno tonnato  
*Red tuna carpaccio*

Grilled squids  
*Nizzarda style*

Amberjack tiradito  
*Mediterranean style*

Grouper tempura  
*Sage and tartar sauce*

Red snapper tartare  
*Amalfi coast tomato*

Galician octopus grilled  
*Chorizo and purple potato*

Sicilian langoustines  
*Zucchini and pecorino cheese*

Red tuna o-toro  
*Herbs and chimichurri*

Red prawn  
*Crunchy celery and bottarga*

Carousel of roasted shellfish  
*Guacamole*

*5 starters tasting for all diners, per person*

## Secondi

King crab robata grilled  
*Lemon and ginger sauce*

Linguine with sarde  
*Imperial Caviar*

Breton blue lobster  
*Catalana style*

Conchiglioni and rock lobster  
*Yellow datterino*

Charcoal grilled black grouper chateaubriand  
*Minimum for 2*

Tomato risotto and raw langoustines  
*Minimum for 2*

Steamed seabed amberjack  
*Baby spinach*

Aubergines ravioli  
*Raw lime red prawns*

## Oyster Bar

Imperial caviar *50 gr*  
*With blinis and fresh cream*

Selection d'Or oysters  
*La Famille Boutrais*

"Peter Pan"  
oysters  
*David Hervè*

Gillardeau oysters  
*La Famille Gillardeau*

Red prawns  
*Sicily*

Langoustines  
*Sicily*

## Signature

Bread, butter and anchovies  
*Cantabrian Sea*

Assassina style baby squids  
*Spicy tomato*

Langoustines and foie gras tartare  
*Sauternes reduction*

Frittura Langosteria  
*Wasabi mayonnaise*

King Crab 2007  
*Special Edition*

Royal langoustines  
*On ice*

## Cocktails

**FRENCH KISS**  
Vodka, banana liqueur, lime, carrot, thyme and mango

**MEDITERRANEO SBAGLIATO**  
Campari, rosemary gin and champagne

**POMODORO & MEZCAL**  
Datterino tomato and mezcal

**UKIYO**  
Champagne, gin, yuzu and avocado

**MAGNOLIA**  
Vodka and sumac, calvados raspberries and lemongrass

**MAKAI FIZZ**  
Rum, lime juice, pineapple and basil

**SPICY TOMMY'S MARGARITA**  
Tequila, lime juice, agave and jalapeño

**CAMPARI SHAKERATO**  
Campari, gin and orange zests

## Vini



**LES MI-COTES**  
Maurice Choppin

**CHARDONNAY TSCHAUPP**  
Tenuta Schweitzer

**FREESTYLER**  
Jc's Own

**LIRAC ROSÉ**  
Romain Le Bar