

LANGOSTERIA



Tasting Menu

Gazpacho with roasted langoustines
Yellow datterino

Red tuna carpaccio
Aubergines, tomato and basil

Turbot prime rib in porchetta
Potatoes puree

Orecchiette damare
Sautéed Seafood

Hazelnut saint honoré
Salted caramel ice cream

per person
The tasting menu is for all diners.

Oyster Bar

Plateau Langosteria

6 oysters Fines de Claire, 4 oysters Spéciales de Claire, 2 langoustines, 2 red prawns, pink prawns, 2 scallops nature, 2 sea truffles, 2 clams and bulots.

OYSTERS

Fines de Claire
Gillardeau
Legris
Saint-Vaast
Cuvée Prestige

each
each
each
each
each

SEAFOOD

Red prawns
Langoustines
Scallops
Bulots
Sea truffles

each
each
each
port.
port.

Signature

Pappa al pomodoro
With vongole veraci

Red tuna carpaccio
Aubergines, tomato and basil

Langoustines and foie gras tartare
Sauternes reduction

Warm seafood salad
Lemon extra virgin olive oil

Frittura Langosteria
Red prawns, langoustines, squids

King Crab 2007
Special Edition

All allergens are available, ask the staff.

Dinner

Entrée

White grouper tagliata
Tonnata

Amberjack sashimi
Jalapeño sauce

Tuna and langoustines tartare
Yellow datterino coulis

Red prawns
Guacamole and lime sauce

Raw fish and shellfish carousel
Amberjack, snapper, grouper, red prawn.

Octopus catalana style
Camone, celery and Tropea onion

Nizzarda style cuttlefish
Potatoes, beans, olives, anchovies

Gazpacho and roasted langoustines
Yellow datterino

Royal prawns salpicon
Champagne vinegar

Red tuna o-toro
Basil smoked aubergines

Main

Baccalà and panzanella
Costiera tomato

Mediterranean amberjack
Pak-choi and mediterranean battuto

Grilled red tuna
Scapece zucchini and piquillo

Grouper, potatoes, taggiasca olives
Rosemary sauce

Snapper with baby spinach
Sauteed clams

Grilled king prawns
Perlina aubergines

Pasta

Paccheri with red prawns
Minimum for 2

Fusillone with sea bass
Escarole and anchovies crumble

Linguine and spillo calamaretti
Spicy tomato

pers. Smoked spaghetti with spiny lobster
Amalfi lemon

Orecchiette damare
Sautéed seafood

Raw langoustines tagliatelle
Tuna bottarga and lime

Sides

Cuore di bue,
cucumbers, onion

5 grilled
vegetables

Chili
pak-choi

Sweet & sour
radish

Fresh or chilled or frozen fish on board depending on the type and/or preparation.

Cover Charge