



Menu 27€

Starter + Main course + Dessert

or à la carte

Starter + Main course = 24€

Starters



Plate of 5 oysters n°3 from Thau pond.	9.50€
Fish soup , homemade sauce and bread crust.	12€
Beef carpaccio (origin France) Parmigiano-Reggiano and homemade pesto.	15€
Real tielle setoise served warm, green salad with truffle oil.	13€
Trilogy of tapas (cod accras, thoïonade and fried squid) sweet and sour sauce.	12€

Main courses

Fresh Mediterranean Sea bass grilled on the plancha, parsley sauce.	20€
Royal Mediterranean Sea bream , grilled on the plancha, parsley.	20€
Fish'n chips de cabillaud et son aïoli maison.	17€
Yellow chicken suprem roasted at low temperature , sauce of your choice.	19€
Grelled pork tenderloin a la plancha , sauce of your choice.	18€

Main course + Dessert = 21€

Desserts

Liège coffee "Café Liégeois", Liège chocolate "Chocolat Liégeois" or Liège vanilla "Dame Blanche"	9€
Lemon meringue tartlet and a small glass of Limoncello.	8.50€
Liege waffle homemade hot chocolate sauce and whipped cream.	8.50€
Creamy Gianduja Chocolate Shortbread custard and whipped cream.	8€
Floating island with vanilla and caramel , broken speculoos.	8€

Sauces

**Blue cheese, cream and Picpoul (with wine), pepper, aioli,
sweet and sour, honey, parsley sauce.**

Kids Menu (-12 years old) = 11.50€

Main courses

Breaded chicken tenders with crispy cereals.
Chopped steak.

Desserts

Cup of ice cream (two scoops of your choice).
Chocolate donut and homemade whipped cream.

Syrup with water or syrup with lemonade (included)

Service included



Menu 33€

Starter + Main course + Dessert

or à la carte

Starter + Main course = 29€

Starters

Shellfish platter 5 oysters n°3, 5 prawns, 5 whelks, 2 langoustines.	20€
Homemade gravlax salmon dill cream and pink berries.	20€
Plate of 6 oysters n°3 from Thau pond.	12€
Homemade semi-cooked duck foie gras with muscat of Frontignan, marmalade and brioche toasts.	20€
Glazed profiteroles with cabecou goat cheese ice cream, honey whipped cream and red pepper coulis	18€

Main courses

King prawns (gambas) with parsley (chopped parsley and garlic), "flambé" with pastis.	23€
John Dory fillet poached in court bouillon and Picpoul de Pinet sauce.	21€
Marinated cuttlefish with parsley, grilled on the plancha, homemade garlic sauce "aioli"	21€
Fan of grilled duck breast (from UE) sauce of your choice.	23€
Grilled butcher's piece (from UE), sauce of your choice.	21€

Main course + Dessert = 27€

Desserts

Iced soufflé with speculoos and banana gourmet heart with milk jam.	9€
Traditional rum baba whipped cream, grapes and small glass of amber rum.	9€
Giant Profiterole flavor of your choice (vanilla, chocolate or coffee) and hot chocolate sauce.	9€
Raspberry tart with vanilla ice cream and flaked almonds.	9€
Cup of ice cream 3 scoops flavor of your choice , homemade whipped cream.	8.50€

Sauces

Blue cheese, cream and Picpoul (with wine), pepper, aioli, sweet and sour, honey, parsley sauce.

Vegetarian menu 27€

Starter + Main course + Dessert

or à la carte

Starters

Glazed profiteroles with cabecou goat cheese ice cream, honey whipped cream and red pepper coulis.	18€
3 cheese salad (mixed salad, tomatoes, cucumbers, red onions, black olives, Parmigiano Reggiano, catalan tome and cherry mozzarella).	16€

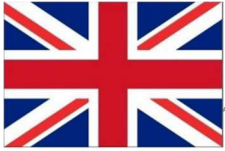
Main courses

Provençal quinoa steak "Grilled vegetable steak" sauce of your choice.	17€
Falafels chickpea dumpling and mint beans, with aioli sauce.	17€

Desserts

Cup of ice cream 3 scoops flavor of your choice , homemade whipped cream.	8.50€
Liege waffle , homemade hot chocolate sauce and whipped cream.	8.50€

All our sauces and side dishes = 1€50



Gourmet salads & Tapas

Gourmet salad 19€

Mixed salad, homemade semi-cooked duck foie gras, smoked duck breast, tomatoes, cucumbers, red onions, black olives, and brioche toasted.

Ocean salad 17€

Mixed salad, tomatoes, cucumbers, red onions, smoked salmon, pink prawns, anchovy, thoïonade, black olives.

Italian salad 17€

Mixed salad, tomatoes, cucumbers, red onions, cherry mozzarella, Parmigiano Reggiano, country ham, black olives and homemade pesto.

Cesar salad 17€

Mixed salad, tomatoes, cucumbers, red onions, grilled chicken fillet, Parmigiano Reggiano, croutons, black olives and Caesar sauce.

3 Cheese Salad 16€

Mixed salad, tomatoes, cucumbers, red onions, black olives, Parmigiano Reggiano, catalan tome and cherry mozzarella.

Tapas plates

Plate of 3 oysters n°3 from Thau pond	6€
Plate of 6 pink prawns sauce "aioli"	7€
Plate of 6 whelks sauce "aioli"	6€
Cod accras in sweet and sour sauce	5€
Squid fritters with aioli sauce	5€
The thoïonade and her croutons	4€
Plate of French fries	4€
Chickpea Falafel with aioli sauce	5€
Plate of country ham and pickles	5€
Breaded chicken tenders Cereals	4€
Green olives marinated in herbs	4€

Service included



The Unavoidable

Oysters n°3 from Thau pond	per 6	12€
	per 9	16€
	per 12	20€
	per 24	35€
Parillada of fresh fishes and grilled fillets with shellfish, seashells and homemade garlic sauce "aioli"		34€
Pan-fried shellfish in persillade (chopped parsley and garlic) mussels, seashells knives, clams, cuttlefish, peeled shrimp tails.		25€
Yellowfin tuna steak grilled "round trip" sauce of your choice.		23€
Razor clams in persillade (chopped parsley and garlic), grilled on a plancha and homemade aioli sauce.		17€
Bouquet of 12 cold pink prawns.		14€
Plate of 12 whelks sauce "aioli"		12€
Mussels casserole sauce of your choice and chip's.		14€

Our Platters

"Plateau du Mareyeur" 6 oysters, 6 prawns, 6 whelks, 3 langoustines, and its accompaniments.	24€
"Plateau de l'Ecailler" 9 oysters, 9 prawns, 9 whelks, 4 langoustines, and its accompaniments.	35€
"Plateau Grand Large" 12 oysters, 12 prawns, 12 whelks, 6 langoustines, and its accompaniments.	44€
"Spécial O'Soleil" 24 oysters, 24 prawns, 24 whelks, 12 langoustines, and its accompaniments.	84€

Served with rye bread and butter

Our Delicacies

Gourmet coffee, decaffeinated or tea assortment of 5 desserts.	11€
Gourmet champagne 13cl , assortment of 5 desserts.	15€
Gourmet digestive liqueurs 4cl , assortment of 5 desserts.	15€
Banana split.	10€
Liège coffee "Café Liégeois", Liège chocolate "Chocolat Liégeois" or Liège vanilla "Dame Blanche"	9€
Assortment of 4 cheeses.	9€

**All sauce supplements
and garnishes = 1€50**

Service included