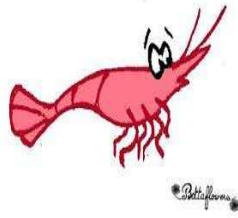


Le Cap



'Coquillages & Crustacés'

> **La CALYPSO** Assiette de Fruits de mer
Crevettes, vignots, bulots, salicornes, 1/2 crabe
Seafood plate: shrimps, prawns, seashells, salicornia, half a crab

17,00 €

> **Le DAUPHIN**
Crevettes bouquets, Crevettes grises, Vignots, Bulots, Salicornes,
Crabe, 2 Langoustines, 3 huîtres de Normandie
Shrimps, prawns, seashells, salicornia, crab, 2 langoustines, 3 oysters

27,00 €

> **Le REQUIN**
Crevettes bouquets, crevettes grises, vignots, bulots, salicornes,
Crabe, 3 langoustines, 5 huîtres creuses de Normandie
Shrimps, Prawns, Seashells, Salicornia, Crab, 3 langoustines, 5 oysters

32,00 €

> **La BALEINE**
Crevettes bouquets, crevettes grises, vignots, bulots, salicornes,
Crabe, 4 langoustines, 6 huîtres de Normandie, 1/2 langouste
Shrimps, Prawns, Seashells, Crab, 4 langoustines, 6 oysters, 1/2 Crayfish

54,00 €

Servi Chaud!

> **La COTRIADE**
Méli Mélo de Moules, crabe, bulots, côques, crevettes, Cabillaud
Mussels, crab, seashells, prawns, shrimps, Cod Fish in an Armorican sauce

28,00 €

Et pour les amateurs de Homard



Le HOMARD (environ 500 gis/ pers)
Grillé sauce Corail ou servi en civet sauce Armoricaire
boiled, either grilled or stewed in an hot Armorican sauce

40,00 €