



| | SEAFUUD | | | | |
|------------------|---|-----------------|-----------------|----------------------|-----|
| Lo Versil | OYSTERS Oysters Fines de claire N°3, Marennes d'Oléron Oysters Spéciales Gillardeau N°4 | x6 12 18 | x9 18 27 | x12 24 36 | をでく |
| | SHELLFISH & CRUSTACEANS Whelks 250g, spicy homemade marinade Pink shrimps 8pcs, Madagascar Red Label Large langoustines 4pcs, cooked at home Crab female approx.600g cold with mayonnaise | | | 12 16 21 28 | |
| = | SEAFOOD PLATTERS | | | | / |
| \ \ \ ! | For one, Coqui Lac, 6 oysters, whelks and 3 shrimps Coqui Mer, 6 oysters, whelks, 1 langoustine, 4 shrimps, | N°3 25 32 | MIX 28 35 | N°4 31 38 | |
| | For two, Coqui Marin, 18 oysters, whelks, 2 langoustines, 4 shrimps, Coqui Céan, 12 oysters, whelks, 2 langoustines, 4 shrimps, 1 crab | 71 85 | 80 91 | 89 97 | |
| Change I | For three, Coqui Gourmand, 30 oysters, whelks, 3 langoustines, 9 shrimps, | 129 | 144 | 159 | |
| | For four, Coqui Récif, 24 oysters, whelks, 4 langoustines, 12 shrimps, 1 crab, | 159 | 171 | 183 | J. |
| | 6 Overtors fines + 1 alass of white wine | | | | |

6 Oysters fines + 1 glass of white wine 13,50€

Net prices, service not included. Freshness and quality are our priorities and can influence the arrival of products, thank you for your understanding



Starter + main course or Main course + dessert 29,00€

Starter + main course + dessert 36,00€

12

16

22

31



White tarama, Barthouil, 70% cod roe lodized assortment, rollmops, shrimps and whelks Salmon tataki, Asian homemade seasoning

THE DISHES:

Pike quenelle with Nantua sauce, topping of your choice
Salmon and oyster tartare, topping of your choice
Coqui Ecailler, 6 mixed oysters, whelks, 1 langoustine, 2 shrimps.

(€6.0 extra on the menu)



Comté Board, AOP 18 months & fig jam
Rocamadour grilled with a blowtorch, honey and herbs from Provence

Rum baba, whipped cream and homemade rum

Gelato Italian ice cream, chocolate, vanilla, mango or lemon.

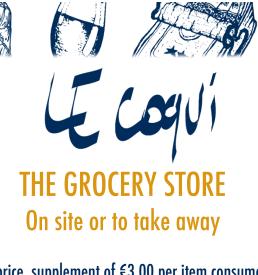
(supp €5,0 whipped cream)

9 13
2 boules 3 boules

TOPPINGS:

Green salad, homemade seasoning
Homemade fragrant rice, steam

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Takeaway price, supplement of €3.00 per item consumed on site

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|--|--|----------|--|
| | | | |
| | LE BORVO | | |
| (| Humus, plain veggie | 6 | |
| | Candied zucchini and piquillo rillettes, veggie | 6 | |
| | cunatou zocennii unu pidomo rinonos, voggio | · · | |
| EA | | | |
| 91 | CANNERY MAISON MARTHE – ÎLE D'OLERON | | |
| | Oléron mushroom rillettes, veggie | 6 | |
| 4 | olefoli mosmoom finenes, veggie | · · | |
| | Mackerel rillettes with Meaux mustard | 7 | |
| | Hake rillettes and candied lemon | 7 | |
| | Scallop rillettes with smoked brisket | 10,5 | |
| | Sardines in oil, vintage 2023 | 12,5 | |
| | Surumes in on, viriage 2020 | 12,3 | |
| | Grillon Charentais medalist, pork loin and shoulder | 6 | |
| A . | Farm duck foie gras with port, Gers ducks | 16,5 | |
| 0 | Turni dock fole gras with port, Get 3 ddens | 10,5 | |
| No. | | | |
| The state of the s | MAISON BLANC & COURBEYRE - RUNGIS | | |
| | Fish soup 800ml, La Rétaise approx. 4 servings | 12 | |
| Card City | Nantua sauce 175g, maison martel | 4,9 | |
| addly. | Numbu sauce 175g, maison mai tei | 4,7 | |
| | | | |
| | CUTLERY FAROL – LA ROCHELLE | | |
| | Oyster knife « Pointe à huître », to peel it off Sunday | 20 | |
| | Oyster knife « Forme a nome », to peer it off Sandag Oyster knife « Encan », for professional flaking | 29 69 | |
| STATE OF THE PARTY | dysier killie « Eliculi », for professional flaming | 07 | |
| | Pyrenees sharpening stone, with its wooden support base | 43 | |
| | Tyrenees sharpening stone, with its wooden support base | 43 | |
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