

Le Coqui

SEAFOOD

OYSTERS

Oysters Fines de claire N°3, Marennes d'Oléron
Oysters Spéciales Gillardeau N°4

x6	x9	x12
12	18	24
18	27	36

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	MIX	N°4
25	28	31
32	35	38

For two,

Coqui Marin, 18 oysters, whelks, 2 langoustines, 4 shrimps,
Coqui Céen, 12 oysters, whelks, 2 langoustines, 4 shrimps, 1 crab

71	80	89
85	91	97

For three,

Coqui Gourmand, 30 oysters, whelks, 3 langoustines, 9 shrimps,

129	144	159
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For four,

Coqui Récif, 24 oysters, whelks, 4 langoustines, 12 shrimps, 1 crab,

159	171	183
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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

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OUR MENUS

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

**Starter + main course + dessert
36,00€**

THE ENTREES:

White tarama, Barthouil, 70% cod roe

Iodized assortment, rollmops, shrimps and whelks

Salmon tataki, Asian homemade seasoning

9

12

16

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)

22

25

31

CHEESES & DESSERTS

Comté Board, AOP 18 months & fig jam

Rocamadour grilled with a blowtorch, honey and herbs from Provence

8

9

Rum baba, whipped cream and homemade rum

10

Gelato Italian ice cream, chocolate, vanilla, mango or lemon.
(supp €5,0 whipped cream)

9

2 boules

13

3 boules

TOPPINGS:

Green salad, homemade seasoning

Homemade fragrant rice, steam

5

5

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THE GROCERY STORE

On site or to take away

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

LE BORVO

Humus, plain veggie

6

Candied zucchini and piquillo rillettes, veggie

6

CANNERY MAISON MARTHE – ÎLE D'OLERON

Oléron mushroom rillettes, veggie

6

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

Grillon Charentais medalist, pork loin and shoulder

6

Farm duck foie gras with port, Gers ducks

16,5

MAISON BLANC & COURBEYRE - RUNGIS

Fish soup 800ml, La Rétaise approx. 4 servings

12

Nantua sauce 175g, maison martel

4,9

CUTLERY FAROL – LA ROCHELLE

Oyster knife « Pointe à huître », to peel it off Sunday

29

Oyster knife « Encan », for professional flaking

69

Pyrenees sharpening stone, with its wooden support base

43