

A decorative border of blue line-art illustrations surrounds the page, featuring various food items such as bread, vegetables, seafood, and kitchen tools.

Le Coqui

Jérémy and Timothée, two brothers welcoming you with the desire to take you to the edge of the Ocean!

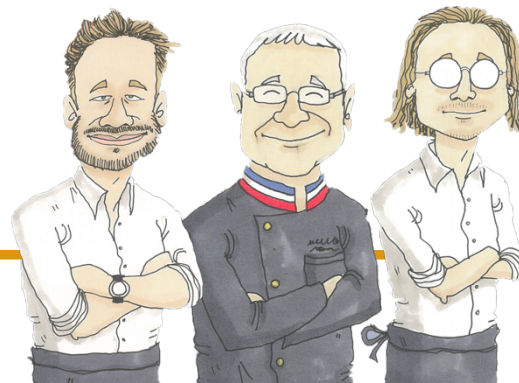
Son of Meilleur Ouvrier de France Poissonnier-Scailier and 5th generation working with seafood, iodine is an integral part of their genes.

With the help of their father, Bruno Gauvain, who works directly in Rungis near the Gillaudeau and Blanc houses, they select the finest products and have them delivered daily for the greatest freshness.

Le Coqui is a family, and if you want to be part of it too, nothing is simpler.

Subscribe to our networks: @lecoqui_paris

Le Coqui can be privatized, offering masterclasses and other events throughout the year!



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
Cold langoustine 4pcs, home cooked
Pink shrimps 8pcs, Madagascar Red Label
Crab female approx.600g cold with mayonnaise

12
15
16
28

SEAFOOD PLATTERS

For one,

Coqui Lac, 6 oysters, whelks and 3 shrimps
Coqui Mer, 6 oysters, whelks, 4 shrimps, 1 langoustine

N°3	MIX	N°4
25	28	31
32	35	38

For two,

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

71	80	89
85	91	97

For three,

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

129	144	159
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For four,

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

159	171	183
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Net prices, service not included. Freshness and quality are our priorities and can influence the arrival of products, thank you for your understanding

Le Coqui

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, 2 shrimps, 1 langoustine.
(€5.0 extra on the menu)

22

25

29

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