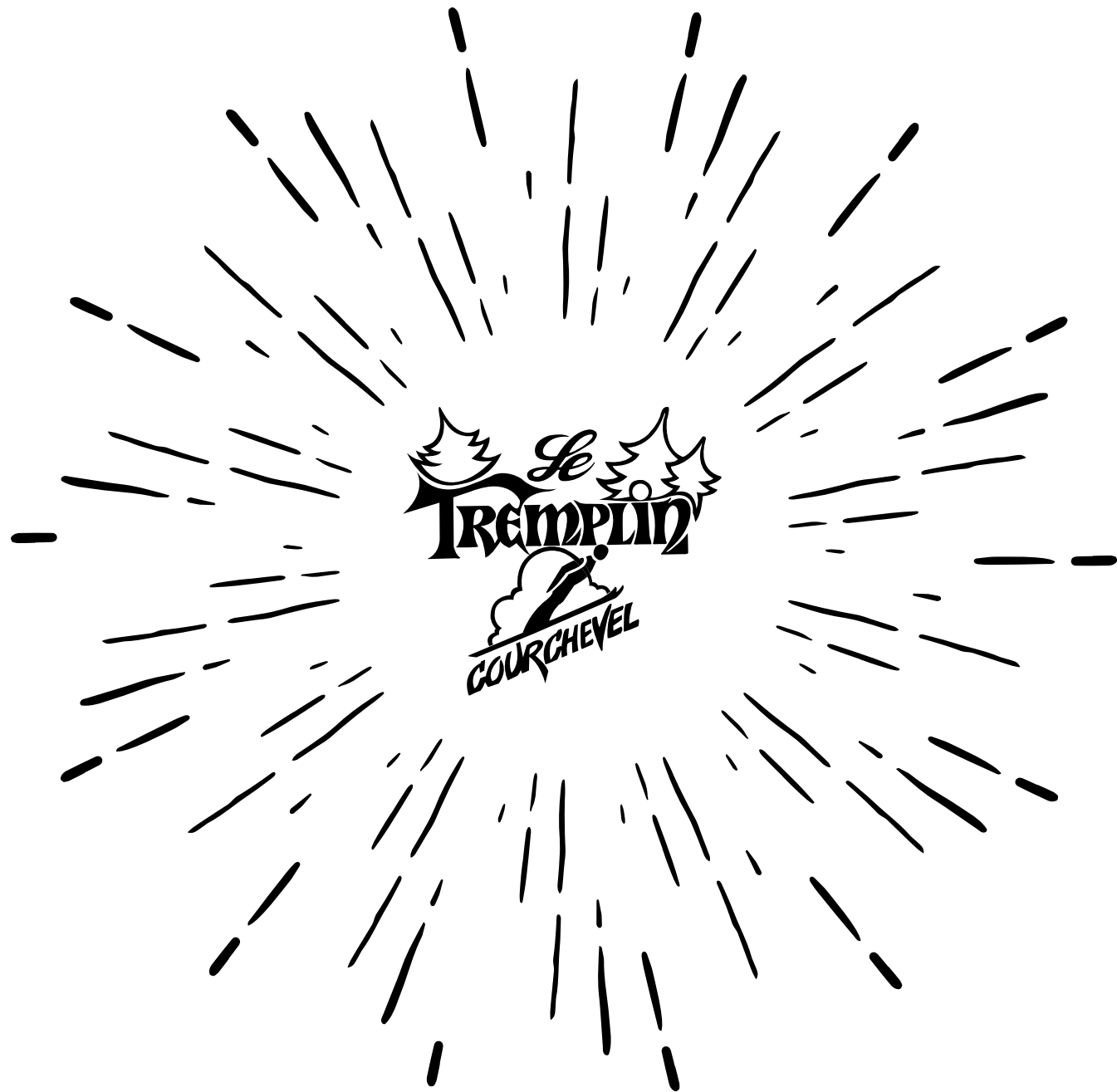
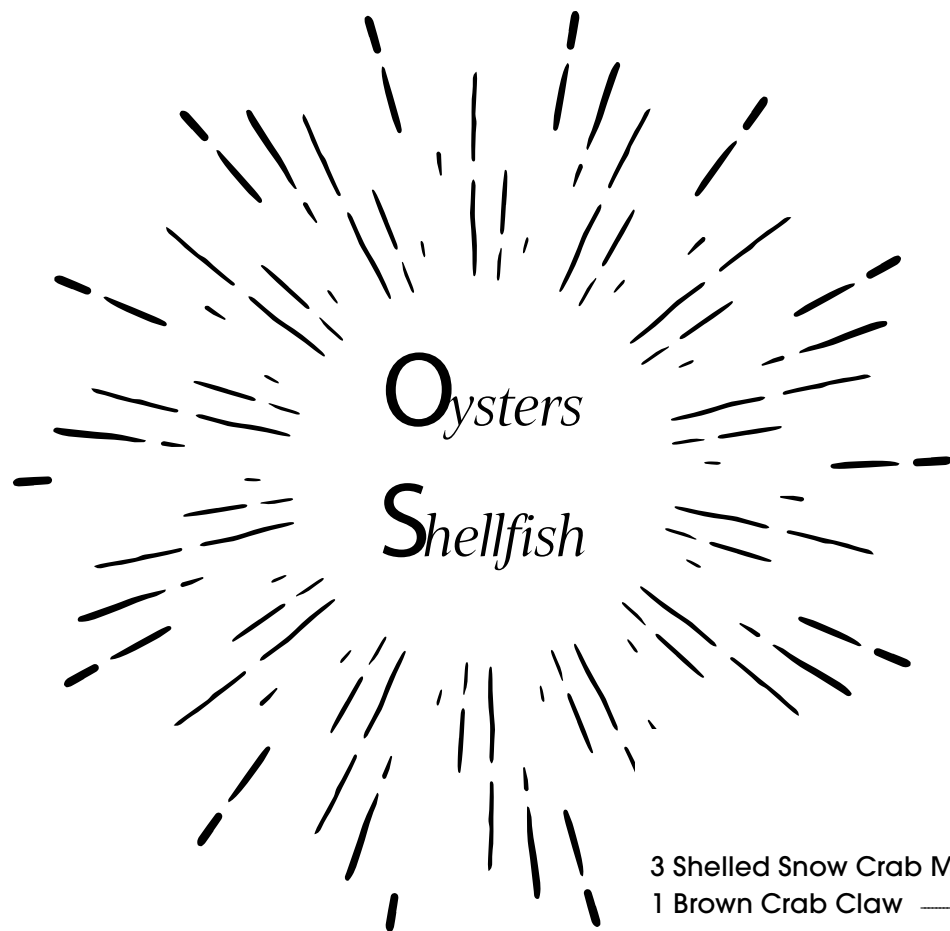


# *New Year's Eve 2023*





## Jumbo

Royal Homard  
for 4 people

6 Papillon Oysters,  
6 Spéciales n°2 Oysters,  
6 Claire n°2 Oysters,  
6 Claire n°3 Oysters,  
6 Belon n°0 Oysters,  
2 Lobsters,  
6 Shelled Snow Crab Merus,  
4 Brown Crab Claws,  
12 Norway Lobsters,  
16 Shrimps,  
Whelks, Shellfish

550€

### Spéciale Gillardeau

Papillons — 6 pcs 29 — 12 pcs 54  
Spéciales n° 2 — 6 pcs 47 — 12 pcs 84

### Fines de Claire From Marennes-Oléron

Clares n° 3 — 6 pcs 21 — 12 pcs 38  
Clares n° 2 — 6 pcs 28 — 12 pcs 48  
Clares n° 0 — 6 pcs 47 — 12 pcs 84

### Belon Flat Oysters

Belons n° 3 — 6 pcs 30 — 12 pcs 54  
Belons n° 0 — 6 pcs 50 — 12 pcs 88

### Discovery Platter

3 Shelled Snow Crab Merus, 2 Norway Lobsters, 3 Shrimps,  
1 Brown Crab Claw \_\_\_\_\_ 88

### Shellfish Platter

3 Claire n°3 Oysters, 1 Brown Crab Claw, 2 Norway Lobsters,  
3 Shrimps, Whelks \_\_\_\_\_ 52

### Crustacean Platter

1/2 Lobster, 4 Shelled Snow Crab Merus, 3 Norway Lobsters,  
6 Shrimps, 2 Brown Crab Claws \_\_\_\_\_ 144

### Royal Platter

24 Claire n°3 Oysters, 6 Norway Lobsters, 4 Shelled Snow Crab Merus,  
8 Shrimps, 2 Brown Crab Claws, Whelks, Shellfish \_\_\_\_\_ 2 pers. 195

### Royal Platter with Spéciale Gillardeau Oysters

12 Papillon Oysters, 12 Special n°2 Oysters, 4 Shelled Snow Crab Merus,  
2 Brown Crab Claws, 6 Norway Lobsters, 8 Shrimps,  
Whelks, Shellfish \_\_\_\_\_ 2 pers. 235

### Large Sea Urchins

Brittany, Galicia, Iceland or Norway - Price subject to market fluctuations



# Appetisers

<i>Our Master Sushi Chef's Platter</i>	_____	12 assorted pieces	67
<i>Song-Shan Platter</i>	_____	30 assorted pieces	148
<i>Kobe Platter</i>	_____	6 pieces, Sushi, California, Sashimi	130
<i>Lobster Sashimi</i>	_____	100 g	35
<i>Home-Made King Crab "Fresh Spring Rolls"</i>	_____		65
<i>Tsar Nikolaj Balik Smoked Salmon</i>	_____	100 g	75
<i>Seared King Scallops</i>	on Skewer _____		45
<i>Norway Lobster Tails</i>	Peeled and Served with Vegetable Nem _____	Size 10/15	45
<i>Home-Made Lightly-cooked Foie Gras</i>	with Truffles _____		46

# Caviars

<b>Impérial</b>	
« Sologne » Origin France	
30 g	145 €
50 g	220 €
100 g	395 €
250 g	950 €

<b>Ociètre</b>	
« Sologne » Origin France	
50 g	260 €
100 g	450 €
250 g	1 120 €





## Selection of Tremplin

Products with protected designation of origin and traceability.

<b>Rib Eye Steak US Prime</b> <i>Kansas Origin</i> – (1 pers.) 400 g	98
<b>Surf and Turf</b> <i>Lobster and Fillet Steak</i> _____	125
<b>Wagyu Fillet</b> _____	96
<b>Bresse Poulard</b> <i>With Truffle</i> _____	70

Choice of Home-Made Sauces : Béarnaise, Pepper, Morel Mushroom.

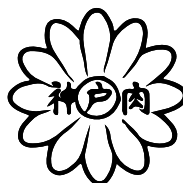
---

**Home-made Mashed Potatoes with Truffles** 56 €

---

EXCLUSIVITY

K O B E  
*Beef*



*of Japanese Origin*

**Kobe Sirloin Steak**

*Grade A4/A5*

260€

It's the most legendary and world renowned Japanese beef  
Le Tremplin is an official member of the association and is one of the few restaurants  
to offer this prestigious meat in France



## Fish and Seafood

<i>Black Cod</i> _____	68
<i>Sole Meunière Fillet</i> _____	75
<i>John Dory Fillet</i> Champagne Mousseline Sauce _____	75
<i>North Sea Blue Lobster</i> Grilled _____ 100 g	35

---

### *Fresh Truffle Shavings*

Additional Charge for 10 g

55 €

---



## Risotto

*Fresh Truffle Risotto* \_\_\_\_\_ 65

*Lobster Risotto* \_\_\_\_\_ 80  
Flambéed in its Juice

## Children's Menu

180 €

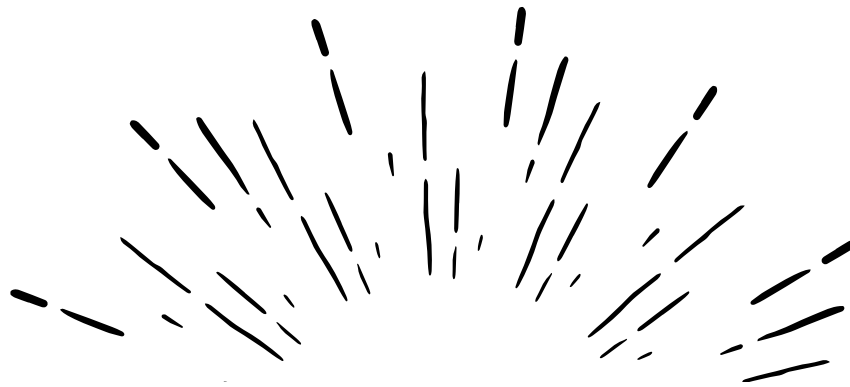
*Poularde Supreme*

or

*Sole Meunière Fillet*

*Dessert*

*Sodas - Fruit Juice - Mineral Water*



*The entire team thanks you  
for choosing Le Tremplin  
and wishes you all the best for 2024.*



***New Year's Eve special*** € 280

*Champagne cocktail aperitif*

*Musical entertainment*

The menu includes unlimited Pastries, Cheese and Dessert, as well as Coffee and Mineral Water.

Exhaustive information on the allergenic ingredients used in our meals is available at the reception of the restaurant.  
Prices in euros inc. VAT - 13% service charge included - We do not accept cheques