



1960 - 2026

NOW SHOWING

66 years old of excellence



THE LADIES

« Spéciale Gillardeau » Oysters

Papillons <i>The Original</i>	6 pcs	30
	12 pcs	55
Spéciales n° 2	6 pcs	48
	12 pcs	85

Fines de Claire From « Marennes-Oléron » Oysters

Clares n° 3	6 pcs	22
	12 pcs	40
Clares n° 2	6 pcs	30
	12 pcs	55
Clares n° 0	6 pcs	50
	12 pcs	90

Plates Flat Oysters

Belons n° 3	6 pcs	32
	12 pcs	55
Belons n° 0	6 pcs	52
	12 pcs	92
Belons n° 00	6 pcs	65
	12 pcs	118

Pied de Cheval Oysters 300 à 400 g
Subject to availability or on request — Market price



THE TASTE OF THE SEA

Clams	6 pcs	20
Mussels	1 portion	17
Whelks with Mayonnaise	1 portion	20
Pink Shrimps	1 portion	38
Norway Lobsters with Mayonnaise Size 10/15	1 portion	58
Brown Crab Claws with Mayonnaise	min. 3-4 pcs	48



Snow Crab Merus served cold with Mayonnaise 8 shelled pcs 69

Lobster served cold with Mayonnaise Typical weight 700-800 g 1 pc 98

Depending on availability or ordered upon request

Sea Violets
Large Sea Urchins (Brittany, Galicia, Iceland or Norway) Price subject to market fluctuations

ON THE SET

Oyster Degustation Platter

4 Claire n°3 Oysters, 4 Belon n°3 Oysters, 4 Special Papillon Oysters 60

Discovery Platter

4 Shelled Snow Crab Merus, 2 Norway Lobsters, 3 Shrimps, 1 Brown Crab Claw 95

Shellfish Platter

3 Claire n°3 Oysters, 1 Brown Crab Claw, 2 Norway Lobsters, 3 Shrimps, Whelks 55

Crustacean Platter

1/2 Lobster, 5 Shelled Snow Crab Merus, 3 Norway Lobsters, 6 Shrimps, 2 Brown Crab Claws 150

Royal Platter

24 Claire n°3 Oysters, 6 Norway Lobsters, 5 Shelled Snow Crab Merus, 8 Shrimps,
2 Brown Crab Claws, Whelks, Shellfish for 2 200

Royal Platter with Spéciale Gillardeau Oysters

12 Papillon Oysters, 12 Special n°2 Oysters, 5 Shelled Snow Crab Merus, 2 Brown Crab Claws,
6 Norway Lobsters, 8 Shrimps, Whelks, Shellfish for 2 240

Jumbo

Royal Platter with Lobster

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,
8 Shelled Snow Crab Merus,
4 Brown Crab Claws,
12 Norway Lobsters,
16 Shrimps,
Whelks, Shellfish

560 €

SUSHI

Sushi

Tuna	1 pc	7, ⁵⁰
Salmon	1 pc	6, ⁵⁰
Scallop	1 pc	8
Shrimp	1 pc	7
Lobster	1 pc	11, ⁵⁰
Caviar	1 pc	20

Sashimi

Tuna	1 pc	8
Salmon	1 pc	7
Scallop	1 pc	9
Blue Lobster	per 100 g	36
Spiny Lobster	Price subject to market fluctuations	

Shan-Shen

Tuna	1 serving / 6 pcs	52
Salmon	1 serving / 6 pcs	48
Shrimp	1 serving/ 6 pcs	50
Combined	1 serving / 6 pcs	50

Kobe

California Roll	8 pcs	150
Sushi	2 pcs	63
Sashimi	8 pcs	220

California Roll

Tuna	1 pc	7, ⁵⁰
Salmon	1 pc	6, ⁵⁰
Crab	1 pc	6, ⁵⁰
King Crab	1 pc	18
Vegetables	1 pc	6, ⁵⁰

Crispy Roll

Tuna	1 pc	9
Salmon	1 pc	8
Crab	1 pc	9
King Crab	1 pc	18

Maki

Tuna	1 pc	6, ⁵⁰
Salmon	1 pc	6
Cucumber	1 pc	5, ⁵⁰
Avocado	1 pc	5, ⁵⁰

Platters

6 Makis	28
6 Sushis	38
6 Sashimis	40
6 California Rolls	38
Yamagami	48
Rice Furikake, 6 Salmon Sashimi	

Glass of Sake

Nabeshima Daiginjo	10 cl	42
IW5 « Reserve Sake »	10 cl	55
Yukiguma	10 cl	35
« Mio » Dry Sparkling Sake	10 cl	18

ON THE SET

SHAN-FON	15 assorted pieces	75
SONG-SHAN	30 assorted pieces	140
THAI-SHANG	45 assorted pieces	210
ROYAL		
Lobster Sashimi (600 - 700 g)	30 assorted pieces	280
TREMLIN	90 assorted pieces	360
KOBE PLATTER		
6 sushi, 8 rolls, 8 sashimis		450
IMPERIAL		
Blue Lobster Sashimi (1kg)	90 assorted pieces	590
DRAGON		
Spiny Lobster Sashimi, Caviar 100 g	90 assorted pieces	1 350

SALADS



King Crab Salad		68
Seafood Salad	Lettuce, Avocado, Grapefruit, Crab Meat, Smoked Salmon, Shrimps	48
Warm Fillet of Sole		
Avocado and Grapefruit Salad		49
Cæsar Salad	Lettuce, Chicken Fillet, Tomatoes, Parmesan, Croutons	35
Savoyarde Salad	Fine Frisée heart salad, Alpine Beaufort, White Ham Nuts, Croutons, Nuts, Vinaigrette Sauce	36
Vegan Buddha Bowl		
Rice, Chinese Cabbage, Red Beetroot, Green Beans, Avocado, Sucrine, Radish, Sweet Potato, Mango, Clementine, Cashew Seeds, Pistachio, Sauce		36
Chavignol Goats Cheese Salad		32
Mixed Salad		
Salad, Tomatoes, Onions, Organic Egg		22
Green Salad		16



FLAVORS OF ASIA



Assortment of Home-made Nems	
Chicken, Shrimps, Vegetables	37
Home-made King Crab « Fresh Spring Rolls »	55
Thai Beef Salad	32
Vietnamese Salad with Crispy Chicken	37
Tuna Tataki with Sesame	40
Sukiyaki Shrimp Soup	32
Sukiyaki Chicken Soup	30



CAVIARS

Osciètre Caviar “Sologne” Origin France

30 g	170 €	50 g	260 €	100 g	450 €	250 g	1120 €
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VODKA CAVIAR « L’Orbre » France-Pologne

4 cl	30
Bottle	450

PLATTER



Tremplin	Cured Ham, Fried Organic Eggs and French Fries, Barbecue Sauce	34
Stir-Fried Noodles and Vegetables		37
Raclette	Potatoes, Raclette Cheese, Bündnerfleisch (Swiss dried Beef), Beef Ham, Green Salad	39
Tartiflette	Potatoes, Reblochon Cheese, Diced Bacon, Onions and Cream, served with Green Salad	39



APPETIZERS

Home-made Fresh Fish Soup with Rouille Sauce and Croutons	29
Tsar Nikolaj Balik Smoked Salmon 100 g	75
Scottish Smoked Salmon <i>Selected by Tremplin</i>	35
Creamy Burrata Rocket, Confit Eggplants, Piquillo Peppers, Pistachio, Basil	32
Sardinillas Sardines <i>Selected by La Guildive</i>	34
Tuna and Avocado Tartare	39
Home-made Lightly-cooked Foie Gras with Truffles	45
Norway Lobsters Carpaccio Marinade : Granny Smith Apple, Passion Fruit, Ginger, Lime, Olive Oil	34
Jamón Ibérico de Bellota <i>“Gran Reserva”</i> Patanegra Ham Matured for at least 40 Months	45
Seared King Scallops on Skewer	44
Norway Lobster Tails Peeled and Served with Vegetable Nem Size 10/15	49
Burgundy Snails	24
	42
Cured Mountain Ham <i>Selected by Tremplin</i> Matured for 24 Months	28
Plate of Assorted Savoie Delicatessen and Beaufort Cheese	36
Bündnerfleisch Swiss dried Beef	30

BURGERS



Veal Cheese Burger	44
Rump Steak Cheese Burger	44
Wagyu Burger Australian Recipe	54
Wagyu Tenderloin Burger	98

**Home-made Mashed Potatoes with Truffles
or Truffle French Fries** 59 €



MEAT

Products of Origin France or EU and other countries

Steak and French Fries	39
Thick-cut Beef Steak <i>« Fillet of Rump Steak »</i> 200 g	46
Special Thick-cut Beef Steak <i>« Fillet of Rump Steak »</i> with Cracked Pepper and Melted Butter 200 g	49
Steak Tartare Knife Cut Rump Steak Prepared in the Minute 180 g	44
Fillet Steak <i>« Selected by Tremplin »</i> 200 g	59
Veal Osso Buco with Spaghetti	49
Milanesa Finest Cushion of Veal, Spaghetti, Neapolitan Sauce	52
Lamb Chops Origin France Grilled, Degreased	52
Bresse Chicken with Morel Mushrooms	58
Bresse Chicken Traditional Recipe, Roasted	49
Troyes Chitterlings Sausage A.A.A.A. Mustard Sauce	39

*Choice of Home-made Sauces : Béarnaise, Pepper, Mustard.
Extra 4 € Morel Mushroom Sauce*

THE

Tremplin

CAST

Rib Eye Steak US Prime
Kansas Origin (1 pers.) 400 g 110

Surf and Turf Lobster and Fillet Steak 150

Wagyu Tenderloin 200 g 98

Pan-Seared Veal Chop
with Gravy and Home-Made Mashed Potatoes
Low temperature cooking - France Origin 56

THE STAR

KOBE

Beef

of Japanese Origin

KOBE SIRLOIN STEAK

Grade A4/A5

290 €

*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



Black Cod	70
Fillet of Scottish Salmon Seared with Sea Salt, Virgin sauce	46
Fresh Sole Meunière 400 / 500 g	82
Platter Bouillabaisse Fish, Shellfish, Rouille and Croutons	58
Sauted Thai Rice with Thai Rice King Peeled Prawns	54



SEAFOOD



Canadian Lobster Grilled	per 100 g	22
Blue Lobster Grilled	per 100 g	35
Brittany or Mediterranean Royal Spiny Lobster		
Grilled	per 100 g	

Price subject to market fluctuations and availability



★★★	
<i>Pizza with Truffles</i>	92
<i>Pizza Lobster</i>	88
<i>Pizza with Caviar</i> (70 g)	330

Marguerita	Tomato, Mozzarella, Olives, Basil	35
Queen	Tomato, Mozzarella, Ham, Mushrooms	37
Mountain Pizza	Cream, Bacon Lardons, Reblochon Cheese, Mozzarella, Persillade	37
Wagyu	Tomato, Mozzarella, Cheese, Wagyu Beef Ham, Mushrooms	47
Pizza Burger Calzone	Tomato, Mozzarella, Minced Beef, Onions	37
Four Cheeses	Tomato, Roquefort, Mozzarella, Goats' Cheese, Emmental	37
Etna	Tomato, Mozzarella, « Spianata Piccante » Spicy Italian Salami, Marinated Peppers, Organic Egg	37
Four Seasons	Tomato, Mozzarella, Artichoke, Mushrooms, Peppers	37
Mediterranean	Tomato, Mozzarella, Roquet Parmesan Cheese, "Sauce Pistou"	37
Al Tonno	Tomato, Mozzarella, Tuna, Onions, Capers, Olives	37



PASTA

Shavings of Fresh Truffle

Additional Charge _____ for 10 g 55 €

Spaghetti Bolognaise	36
Garlic and Shellfish Spaghetti	42
Spaghetti Carbonara with Diced Bacon, Organic Egg, Fresh Cream	36
Spaghetti Carbonara with Bündnerfleisch (Swiss Dried Beef) Cream, Organic Egg	42
Lobster Spaghetti with American Sauce	75
Oven-baked Lasagne Home-Made	39
Tagliatelle with Smoked Salmon	42
Tagliatelle with Fresh Truffles	68

THE DESSERT FESTIVAL

Our Desserts on the Plate

Millefeuille Vanilla Mousseline, Caramel Sauce	20
🌿 Pavlova with Exotic Fruits	20
Valrhona Chocolate Fondant, Vanilla Ice Cream	20
🌿 Vanilla Rice Pudding, Pear and Caramel	20
Fine Apple Tart, Salted Butter Caramel Sauce, Vanilla Ice Cream	20
Profiteroles, Vanilla Ice Cream, Valrhona Chocolate Sauce and Chantilly	20
🌿 Cannelloni with Caramelized Apples and Buckwheat Biscuit	20
🌿 Composition of Fresh Fruits to Share 2 People	42
🌿 Fresh Fruit Salad	19
Crêpe Flambée, Grand Marnier or Rhum or Calvados	20
Waffle choice : Icing Sugar, Chocolate, Salted Butter Caramel, Chantilly, Nutella	14
Additional whipped cream or ice cream	3

Dessert Buffet

« <i>Dessert of the Day</i> »	18
🌿 Mousse au Chocolat Valrhona	17
Tiramisu Tradition	17
Dubai Entremet Vanilla, Chocolate, Pistachio	18
🌿 Floating Island Vanilla Bourbon	17
Royal Chocolate Valrhona	18
Cheesecake Red or Exotic Fruit	18
Éclair Gourmand Choice : Chocolate, Coffee	18
Tartlet choice : Lemon Meringue or Blueberries or Raspberries or Strawberries	18
Platter of Mignardises 6 pièces	18
Coffee Iilly Gourmand	23
Tea or Chocolate Gourmand	25



Gluten Free



Organic Egg

Exhaustive information on the allergenic ingredients used in our meals is available at the reception of the restaurant. Our establishment offers only fresh products, and from the market. Given the context, some products could be missing.



Alcohol abuse is dangerous for your health.

Croisette Menu

Main Course + Dessert	52
Starter + Main Course	62
Starter + Main Course + Dessert	70

Starters

- 6 Fine Fattened Oysters From Marennes-Oléron n°3
- 6 Burgundy Snails
- Scottish Smoked Salmon
- Mixed Salad Salad, Tomatoes, Onions, Organic Egg

Main Courses

- Main Course of The Day
- Steak and French Fries
- Veal Osso Buco with Spaghetti
- Troyes Chitterlings Sausage A.A.A.A. Grilled with Mustard Sauce
- Fillet of Scottish Salmon Seared with Sea Salt and Virgin Sauce
- Stir-Fried Noodles and Vegetables

Buffet Desserts

SELECTION OF CHEESES



Saint-Marcellin de la Mère Richard	18
Roquefort Papillon	16
Beaufort d'Alpage	18
Reblochon Fermier Raw-Milk	16
Assiette de Fromages	18

Composed Ice Cream Sundaes

Banana Split Vanilla & Chocolate, Strawberry & Banana Sorbets, Chocolate Sauce, Cream	20
Fraise Melba Vanilla Ice Cream, Strawberry Sorbet, Berries, Strawberry Coulis, Whipped Cream	20
Bounty Cup Coconut & Chocolate Ice Cream, Coconut Flakes, Hot Chocolate, Whipped Cream	20
La Dame Blanche Vanilla Ice Cream, Chocolate Sauce, Whipped Cream	19
La Lady Coconut Ice Cream, Raspberry Sorbet, Fresh Raspberries, Red Berry Coulis, Whipped Cream	20
Liègeois Coffee or Chocolate	20
Meringue Glacée Vanilla & Salted Caramel Ice Cream, Caramel Sauce, Meringue, Whipped Cream	20
La Gourmande Vanilla Ice Cream, Nutella, Fresh Banana, Whipped Cream	20
L'Italienne Malaga and Vanilla Ice Creams, Espresso Coffee Sorbet, Coffee Coulis, Whipped Cream	20

1 Scoop of Sorbet with a Glass of Premium Spirit

La Morand Pear Sorbet, Morand Carte Noire Williams Pear Brandy	27
La Grey Goose Lemon Sorbet, Grey Goose Vodka	27
La Belvédère Lemon Sorbet, Belvedere Vodka	27
La Schladerer Raspberry Sorbet, Schladerer Raspberry Brandy	27
La Centenaire Blood Orange Sorbet, Grand Marnier Centenaire	43
La XO Victoria Espresso Coffee Sorbet, XO Cognac	45

2 Scoops of Sorbet with Spirit

Colonel Lemon Sorbet, Vodka	24
After Eight Mint-Chocolate Ice Cream, Get 27	24
Framboisière Raspberry Sorbet, Raspberry Brandy	24
Williams Pear Sorbet, Pear Brandy	24
Affogato Vanilla Ice Cream, Belvedere Dirty Brew, Coffee	24

Classic Ice Cream Sundaes

Ice Creams : Vanilla, Coffee, Chocolate, Salted Caramel, Malaga, Coconut, Mint-Chocolate
Sorbets : Lemon, Blood Orange, Strawberry, Mango, Banana, Pear, Raspberry, Espresso Coffee

2-Flavor Sundae of your choice	9
3-Flavor Sundae of your choice	13

Extra Whipped Cream	3
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Prices in euros inc. VAT – 13% service charge included – We do not accept cheques