LANGOSTERIA

CHEVAL BLANC PARIS

LUNCH

LUNCH

TASTING MENU - 122/PERS.

The tasting menu is for all diners.

Pappa al pomodoro
Vongole veraci

Ombrina carpaccio alla Puttanesca
Tomatoes, oregano, and capers

Charcoal-grilled red tuna o-toro
Zucchini alla Scapece

Mezze maniche with scorpion fish alla Norma
Aubergines and salty ricotta

Gelato alla Stracciatella
Candied cherries, dark chocolate and pistachio

OYSTER BAR

Plateau royal 298
Steamed King Crab and blue lobster, selection of 10 oysters, 2 langoustines, 2 gamberi rossi, 2 mazzancolle, clams, sea truffles, almonds and bulots

Plateau Langosteria 168
Selection of 10 oysters, 2 langoustines, 2 gamberi rossi, 2 mazzancolle, sea truffles, clams, almonds and bulots

SEAFOOD

Sicilian gambero rosso	12/pcs.
Sicilian langoustines	12/pcs.
Whelks	12/port.
Sicilian gamberi gobbetti	24/psc.

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LUNCH

SEAFOOD · CONTINUED

Crispy rice alla Milanese — 36/4pcs.
Sicilian gambero rosso

OYSTERS

Gillardeau Papillon n.5 — 8/pcs.

Tarbouriech n.4 — 9/pcs.

Regal n.3 — 9/pcs.

Perle Noire n.3 — 9/pcs.

King Crab Tacos — 20/2pcs
Chives and pickles

PRANZO

Langosteria 3 tartares — 46
Yellowtail, tonno rosso and gambero rosso

Calamaretti spillo alla Assassina — 42
Spicy tomato sauce

Red tuna panzanella — 40
Pomodoro della Costiera

Linguine with gambero rosso alla Nerano — 48
Zucchini and Provolone del Monaco

RAW FISH

Mediterranean yellowtail sashimi — 34
Jalapeño sauce

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LUNCH

RAW FISH · CONTINUED

Tonno rosso carpaccio 38
Aubergine, candied tomatoes and basil

Ombrina carpaccio alla Puttanesca 38
Tomatoes, oregano and capers

Yellowtail ceviche 38
Avocado and sweet potato

Sicilian langoustines and rhubarb 48
Marinated rhubarb and ginger

Gambero rosso, beetroot and pecorino 48
Pecorino Gran Nuraghe

Langoustines tartare with foie gras 52
Sauternes reduction

Fish and shellfish carousel 62
Candied tomatoes focaccia

STARTERS

Charcoal-grilled octopus and potato 38
Peperoni and paprika crumble

Charcoal-grilled calamari cacciaroli 42
Marinated aubergines and parsley

Tiepido di mare 46
Warm seafood salad

Tonno rosso o-toro and zucchini 48
Charcoal-grilled and zucchini alla Scapece

Gazpacho and langoustines 48
Roasted Sicilian langoustines

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LUNCH

STARTERS · CONTINUED

CRAB CRAB SALAD and cucumber — 74
King crab, basil, chives and lemon

FRITTURA

Seabream and spring onion tempura — 42
Mediterranean vinaigrette

Frittura Langosteria — 48
Gambero rosso, langoustines and calamari

Zucchini and blossom tempura — 28
Lime sauce and chili

SHELLFISH ALLA CATALANA

Mediterranean King prawns — 52
Camone tomato, celery and red onion

Brittany blue lobster — 82/pers.
Service for 2

King Crab Special Edition 2007 — 98
Milano, Via Savona 10

CATCH OF THE DAY

Sea bass in a salt crust — 160/kg
Marinated Corne de bœuf peppers

Red snapper alla Acqua pazza — 160/kg
Zucchini and fennel

Charcoal-grilled Royal langoustines — 260/kg
Trumpet zucchini

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CATCH OF THE DAY · CONTINUED

Royal Brittany spiny lobster — 360/kg
Smoked spaghetti and Amalfi lemon

MAIN COURSES

Black grouper chateaubriand — 78/pers.
Aubergine caponata and sauteed chard - Charcoal-grilled (for 2 people)

Roasted monkfish alla Cacciatora — 62
"Scarola strozzata" and Taggiasca olives

Wild turbot alla Milanese — 84
Spinach AOP and zafferano

Brittany lobster "Spicy Blue" — 82/pers.
Citrus oil and fermented chili (for 2 people)

Royal gambero rosso alla Arrabbiata — 82
Spicy tomato sauce

Wild turbot alla Milanese — 84
Spinach AOP and zafferano

Gratinated Royal langoustines — 98
Tomatoes and oregano

PASTA

Orecchiette with red tuna alla Crudaiola — 42
San Marzano tomatoes and salted ricotta

Mezze maniche with scorpion fish alla Norma — 48
Aubergines and salty ricotta

Gnocchi with langoustines and vongole — 52
Pesto ligure al basilico

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LUNCH

PASTA · CONTINUED

Paccheri with sea bass — 52/pers.
Olives, capers and lemon (for 2 people)

Tagliatelle damare — 66
Sauteed seafood and yellow tomato

Linguine with blue lobster — 82
Brittany lobster

VEGETABLES

Marinated beetroot salad — 26
Walnuts and pecorino

5 vegetables — 20
Charcoal-grilled

Aubergines — 18
Caponata

Zucchini — 18
Alla scapece

CHEESE SELECTION

Italian cheese selection — 26
Provolone del Monaco, Pecorino Sardo, Parmigiano Reggiano, Taleggio della Valsassina, Gorgonzola al Cucchiaio /
Recommended pairing : A glass of Marsala Vecchio Samperi M. Bartoli

DESSERT

Torta della Nonna Rosa with vanilla gelato — 28
A glass of Muffato della Sala at 24

Tiramisù Langosteria — 24
A glass of Sauternes Château d'Yquem 2014 at 132

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DESSERT · CONTINUED

Hazelnut and lemon meringue soufflé A glass of Barolo Chinato at 56	22
The “Bellini” peach A glass of Moscato d’Asti at 20	22
Gelato alla Stracciatella A glass of Ratafia Champenois Solera at 36	24
Frutta gelato Fruits filled with their ice cream	22

DIGNITÀ DEL CAFFÈ

Caffè espresso “Indo” arabica natural	7
Caffè espresso double “Indo” arabica natural in large cup	10
Caffè espresso americano	7
Caffè espresso “Giamaica” decaffeinated	7
Cappuccino	9
Selection of tea and infusions	14

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DINNER

TASTING MENU - 172 PER PERSON

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Pappa al pomodoro
Vongole veraci

Tonno rosso carpaccio
Aubergine, candied tomatoes and basil

Tiepido di mare
Warm seafood salad

Wild turbot alla Milanese
Spinach AOP and zafferano

Tagliatelle damare
Sauteed seafood and yellow tomato

Tiramisù Langosteria and gelato alla Stracciatella
To share

OYSTER BAR

Plateau royal 298
Steamed King Crab and blue lobster, selection of 10 oysters, 2 langoustines, 2 gamberi rossi, 2 mazzancolle, clams, sea truffles, almonds and bulots

Plateau Langosteria 168
Selection of 10 oysters, 2 langoustines, 2 gamberi rossi, 2 mazzancolle, clams, sea truffles, almonds and bulots

OYSTERS

Gillardeau Papillon n.5 8/pcs.

Tarbouriech n.4 9/pcs.

Regal n.3 9/pcs.

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DINNER

OYSTERS · CONTINUED

Perle Noire n.3	9/pcs.
King Crab tacos Chives and pickles	20/2pcs.

SEAFOOD

Sicilian gambero rosso	12/pcs.
Sicilian langoustines	12/pcs.
Bulots	12/port.
Sicilian gamberi gobbetti	24/pcs.
Crispy rice “alla milanese” Sicilian gambero rosso	36/4 pcs.

CENA

Langosteria 3 tartares Yellowtail, tonno rosso and gambero rosso	46
Calamaretti spillo alla Assassina Spicy tomato sauce	42
Red tuna panzanella Pomodoro della Costiera	40
Linguine with gambero rosso alla Nerano Zucchini and Provolone del Monaco	48

RAW FISH

Mediterranean yellowtail sashimi Jalapeño sauce	34

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Tomatoes, oregano and capers

Yellowtail ceviche 38
Avocado and sweet potato

Sicilian langoustines and rhubarb 48
Marinated rhubarb and ginger

Gambero rosso, beetroot and pecorino 48
Pecorino Gran Nuraghe

Langoustine tartare with foie gras 52
Sauternes reduction

Fish and shellfish carousel 62
Candied tomatoes foccacia

STARTERS

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Peperoni and paprika crumble

Charcoal-grilled calamari cacciaroli 42
Marinated aubergines

Tiepido di mare 46
Warm seafood salad

Tonno rosso o-toro and zucchini 48
Charcoal-grilled and zucchini alla Scapece

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FRITTURA

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Mediterranean vinaigrette

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Zucchini and blossom tempura — 28
Lime sauce and chili

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Gratinated Royal langoustines — 98
Tomatoes and oregano

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Pesto ligure al basilico

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Brittany lobster

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Walnuts and pecorino

5 vegetables — 20
Charcoal-grilled

Aubergines — 18
Caponata

Zucchini — 18
Alla Scapece

CHEESE SELECTION

Italian cheese selection — 26
Pirano di bufala, Pecorino sardo, Parmigiano Reggiano, Taleggio della Valsassina, Gorgonzola al cucchiaio

DESSERT

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A glass of Muffato della Sala at 24

Tiramisù Langosteria — 24
AA glass of Sauternes Château d'Yquem 2014 at 132

Alla Scapece — 22
A glass of Barolo Chinato at 56

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DESSERT · CONTINUED

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