ENGLISH

MENU



Welcome in Indarsena Oyster Bar!



We are an Oyster Bar!
You can find a great different
Oysters selection, from all
French and many shells and
fabulous cooked shellfish....
And few course for who
dont'eat Oysters.
But no Pasta, no fried fish or
roasted fish ...



Cover charge!

Our cover charge is: Rye bread, White bread, Mayonnaise Kraft (also for Celiacs), Cocktail sauce, Salty butter, Vinegar and shallots sauce, Black pepper.

On request Aioli sauce and Tabasco.

Also available Bread for Celiacs.

€ 3 (for person)

Plateau Oysters Tasting



10 OYSTERS:

- 4 Fine de Claire
- 2 Spéciale de Claire
- 2 Papillon Ireland
- 2 "Oysters of the week"

€ 31

With the addition of 2Belon du Belon 00 € 40

Panaché Seafood



- 4 Oysters (2 Fine de Claire,
 2 Spéciale de Claire)
- · 2 Southamerica Prawns
- 3 Almonds
- 6 Bulots (Sea Snails)
- Grey Shrimps

Gagge's Assiette



- Half Crab
- 4 Oysters (2 Fine de Claire,
 2 Spéciale de Claire)
- 2 Southamerica Prawns
- 3 Almonds
- 6 Bulots (Sea Snails)
- Grey Shrimps

Plateau Indarsena



- Half Crab
- 6 Oysters (2 Fine de Claire,
 - 2 Spéciale de Claire,
 - 2 Papillon Ireland)
- 4 Southamerica Prawns
- 3 Almonds
- 6 Bulots (Sea Snails)
- Bigorneaux (Little black Sea Snails)
- Grey Shrimps

Great Mosaic



- Half Lobster
- Half Crab
- 8 Oysters (4 Fine de Claire,
 2 Spéciale de Claire,
 2 Papillon Ireland')
- 4 Southamerica Prawns
- 2 Almonds
- 6 Bulots (Sea Snails)
- Bigorneaux (*Littleblack SeaSnails*)
- Grey Shrimps

Plateau Royal (suggest for 2 people)



- · Half Lobster
- · Half Crab
- · 10 Oysters (4 Fine de Claire, 2 Spéciale de Claire, 2 Papillon Ireland, 2 'Oysters of the week')
- · 6 Southamerica Prawns
- · 4 Almonds
- · 12 Bulots (Sea Snails)
- · Bigorneaux (Littleblack SeaSnails)
- · Grey Shrimps

Total Price € 98

Doge's Plateau (suggest for 2 people)



- . Half Lobster
- · Half Crab
- · 16 Oysters (4 Fine de Claire,
 - 4 Spéciale de Claire,
 - 4 Papillon Ireland,
 - 2 "Ostriche Settimana"
 - 2 Belon 00)
- 4 Madagascar Special Prawns
- 4 Southamerica Prawns
- 4 Almonds
- · 12 Bulots (Sea Snails)
- · Bigorneaux (Little black SeaSnails)
- Grey Shrimps

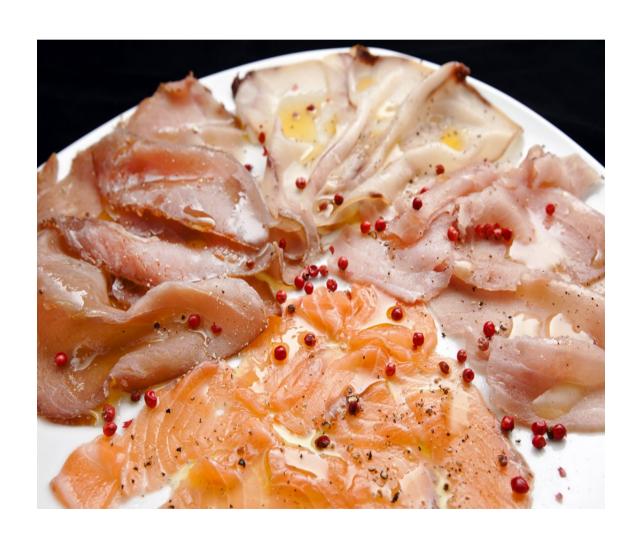
Total price € 138

Pink Pearls Alaska Salmon



- · Alaska Wild Salmon Eggs
- · Warm croutons
- · Butter
- · Lemon

Carpaccio Fish



Mixed fresh* and smoked Fish

Fish Soup (Soupe de Poisson du Sud)



Hot Fish Soup to taste with croutons, Rouille sauce, garlic, Emmenthal cheese

Southamerica Prawns



n. 5 Southamerica Mazzancolle Prawns, pressure cooked, served cold with dips

Madagascar Special Prawns



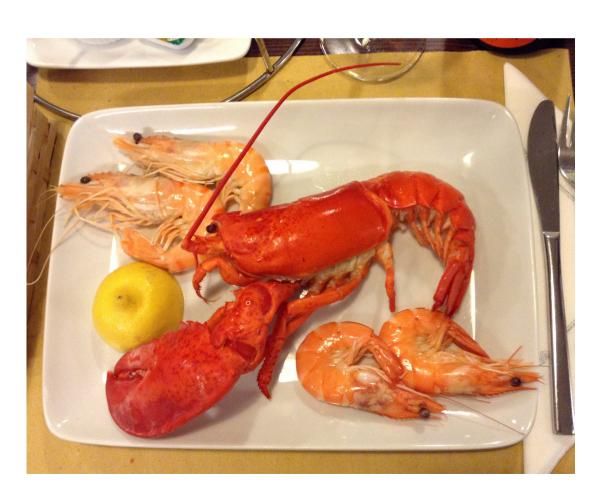
n. 5 Madagascar Special Prawns, pressure cooked, served cold with dips

Mixed Prawns



- n. 3 Madagascar
- n. 3 Southamerica
 Prawns, pressure cooked,
 served cold with dips

Mixed Crustaceans



- · Half Lobster
- · 2 Madagascar Prawns
- 2 Southamerica Prawns pressure cooked, and served cold with dips

Big Mixed Crustaceans



- · Half Lobster
- · Half Crab
- · 2 Madagascar Prawns
- 2 Southamerica Prawns
- all pressure cooked, and served cold with dips

Alaska King Crab



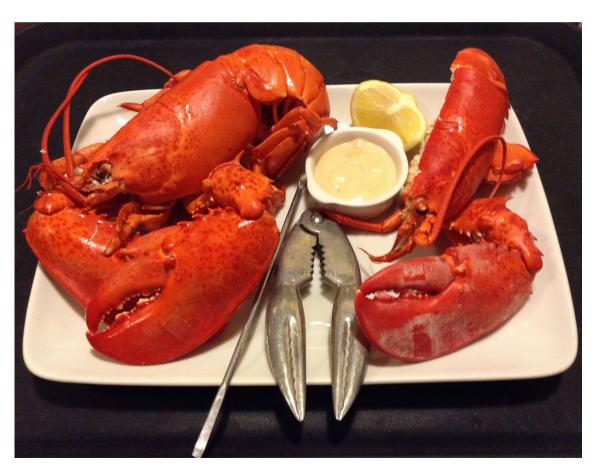
The delicious Alaska King Crab's* leg or pincer, pressure cooked.

It's served cold, to taste with hot butter.

(portion gr. 200) € 70

* frozen from origin

Lobster



Pressure cooked Lobster, served cold with dips

Half € 20

Whole € 40

Crab (Tourteau)



Pressure cooked Crab, served cold

Half € 15

Whole € 30

Sea Urchins



Natural Sea Urchins
(available from October to April)
cad. € 4,5

Sea Lemon (Violet)



Sea Lemon (available from September to April)

€ 35.00/kilo

Season Green Salad



Mixed season green salad

Mixed French Cheeses



Goat and Cow French Cheeses with Honey and Jam

Torta del Dria

Dria's Cake



Cake slice from 'Dria', a famous Genova Confectioners. Zabaglione cream filled.

Bacioni di Dama

'Kiss of a Lady'



Kiss of a Lady from 'Dria', a famous Genova Confectioners. Hazelnut cake with Chocolate.

Profiteroles



La Jacona Confectioners
Profiteroles.
Soft cake filled with whipped
cream and dark chocolate.

Ice cream with Spirits

(Sorbet do-it-yourself)



Very good craftmade Fresh Fruit Ice Cream, with Spirits (Green apple with Calvados, Lemon with Vodka, Melon with Porto)

Also Takeaway Plateaux!



For your Guest

For a Dinner on your Boat or your Terrace

For your Host.....

To celebrate something.....

To cuddle yourself.....



Just a call, and at fixed hour you find your Plateau ready

.... with all seafood open, complete with lemons, our blak bread, salty little butters and our sauces.....





No Indarsena's Takeaway ???

No Party!!!



REMEMBER US !!

Thank for your preference!

If you want receive our **Newsletter**, you can write your email on our book

To follow us on **Facebook**, please clic "Like" on : "Indarsena-Oyster-Bar-Ostriche-dal-Gagge"

If you like Indarsena, please write it on **Tripadvisor** (in your language).

Thank you! Ciao!!