MENU

Benvenuti da 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.

Plateau Oysters Tasting

10 OYSTERS:

- 4 *Fine de Claire*
- 2 *Spéciale de Claire*
- 2 *Papillon Irlanda*
- 2 *Irlanda Caesar*

€ 35

With the addition of 2 *Belon du Belon 00*

€ 49

Panaché Seafood

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

€ 30

Assiette

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

€ 47

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

€ 60

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

€ 87

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

Prezzo Totale del Plateau € 108

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

Prezzo totale del Plateau € 150

Pink Pearls Alaska Salmon

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

gr. 100 - for 2 € 48

gr. 50 - for 1 € 26

Carpaccio di Pesce

Mixed fresh* and
smoked Fish

€ 18

Soupe de Poisson du Sud

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

€ 15

Southamerica Prawns

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

€ 10

Madagascar Special Prawns

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

€ 22,50

Mixed Prawns

- n. 3 Madagascar
- n. 3 Southamerica

Prawns, pressure cooked, served cold

€ 19,50

Mixed Crustaceans

- Half Lobster
- 2 Madagascar Prawns
- 2 Southamerica Prawns

pressure cooked, and served cold

€ 35

Big Mixed Crustaceans

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

€ 52

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) € 80

- solo su ordinazione -

Lobster

Pressure cooked Lobster,
served cold

Half	€ 22
Whole	€ 44

Crab (Tourteau)

Pressure cooked Crab,
served cold

Half	€ 17
Whole	€ 34

Sea Urchins

Natural Sea Urchins
(*available from October to April*)

Cad € 5,50

Season Green Salad

Mixed season green salad

€ 3

Mixed French Cheeses

Goat and Cow French Cheeses
with Honey and Jam

€ 15

Torta del Dria

Dria's Cake

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

€ 7

Soufflé al Cioccolato

Chocolate cake with a soft, warm heart.

€ 7

Gelato su Lamponi caldi

Milk ice cream on
warm raspberries.

Cold and sweet in a
warm, fruity embrace.

€ 7

Ice cream with Spirits

(Sorbet do-it-yourself)

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

€ 7

Bacioni di Dama

Lady's Kisses from 'Dria'
a famous Genova confectioner.
Hazelnut biscuits with
chocolate.

€ 7

Our raw and cooked selections are always carefully selected and prepared to the highest quality standards.

Hygienic and sanitary procedures require that some products be frozen at source.

Our service includes real rye bread, baguette bread, mayonnaise, salsa rosa, French salted butter, and vinaigrette.

€ 3 (a persona)