

THE MUSSEL WEEKS



MUSSEL MENU

- MOULES MARINIÈRES** 22
White wine, shallots, celery and parsley
- PASTIS MUSSELS** 22
Cream, Ricard Pastis, star anise, onion and parsley
- THAÏ MUSSELS** 22
Green curry, coconut cream, chili, coriander and lime

*Mussels are served with
bread, mayonnaise
and french fries*

RECOMMENDED DRINKS

- PERRIER-JOUËT GRAND BRUT CHAMPAGNE** 14 / 85
FRANCE, Pinot Meunier, Pinot Noir, Chardonnay
- LA MARINIÈRE MUSCADET SUR LIE** 9.5 / 53
FRANCE, Muscadet
- VALMIÑOR SERRA DE ESTRELA ALBARIÑO** 11 / 63
SPAIN, Albariño
- ALBERT BICHOT DOMAINE LONG-DEPAQUIT
CHABLIS AOC** 13 / 78
FRANCE, Chardonnay
- MALMGÅRD EMMER IPA** 9
FINLAND, IPA 6,2%



LIP-SMACKING & STEAMY – MUSSELS THE WAY WE LOVE