

## The Oysters

<b><i>Fine de claires No1</i></b>	<b><i>per piece</i></b>	6.00
<b><i>Fine de claires No3</i></b>	<b><i>per piece</i></b>	6.00
<b><i>Spécial de claires No2</i></b>	<b><i>per piece</i></b>	6.50
<b><i>Spécial de claires No4</i></b>	<b><i>per piece</i></b>	5.50
<b><i>Papillon</i></b>	<b><i>per piece</i></b>	3.50
<b><i>Tsarskaya No2</i></b>	<b><i>per piece</i></b>	9.00
<b><i>Ostra Regal</i></b>	<b><i>per piece</i></b>	9.00
<b><i>Gillardeau</i></b>	<b><i>per piece</i></b>	13.50
<b><i>Gahway Bay Kelly Oyster</i></b>	<b><i>par pièce</i></b>	13.50

***Oyster Rockefeller Style*** 21.00  
 3 Fine de claire N°3 gratinated with a slight piquant  
 spinach and spring onion crust

<b><i>Degustation plate „Royal“</i></b>	39.00
1 Fine de claire N°1 & N°3, 1 Spéciale de claire N°2 & N°4, 1 Papillon, 1 glass Champagne Laurent-Perrier brut	
<b><i>Degustation plate „Classic“</i></b>	29.00
1 Fine de claire N°1 & N°3, 1 Spéciale de claire N°2 & N°4, 1 Papillon 1 glass Château La Tour Mirambeau, Bordeaux	

## Shell-fish & Seafood Cold

<b><i>Half cold lobster</i></b>		49.00
<b><i>Langoustines</i></b>	3 pcs	36.00
served with mayonnaise		
<b><i>Edible crab</i></b>	per 100g	8.00
depending on the catch the weight is between 600g and 800g		
<b><i>Wild prawns</i></b>	6 pcs	36.00
served with mayonnaise		
<b><i>Brown shrimps</i></b>	100g	19.00
small brown shrimps (not peeled)		
<b><i>Buccin-Whelks</i></b>	200g	18.00
<b><i>Periwinkles</i></b>	200g	16.00
<b><i>Palourdes</i></b>	200g	18.00
<b><i>Amandes</i></b>	6 pcs	16.00

The brasserie's kitchen is part of the french heritage.  
It is the culinary art of our grandmothers,  
the memory of the french province, which we  
would like to keep alive at Brasserie Lipp

From sauerkraut Alsace-style to the famous fish soup,  
from the freshest seafood platter to tender meats  
and mussels from Bouchot

So many different flavours you will find, appreciate and enjoy at Brasserie Lipp

## Seafood Platters

***Plateau de l'Écailler*** 129.00

A plate with 25 specially selected oysters from our Ecailler.  
A „must“ for oyster lovers

***Plateau du Mareyeur*** 69.00

2 Spéciales de claires N°4, 2 Fines de claires N°3, 3 Papillons, bigorneaux, bulots  
2 palourdes, 2 moules, 3 crevettes sauvages et crevettes grises

***Plateau de crustacés et coquillages cuits*** 119.00

½ homard, bigorneaux, bulots, 6 crevettes sauvages, crevettes grises  
2 langoustines, 6 moules

***Plateau „Lipp“*** 159.00

6 Fines de claires N°1, 3 Spéciales de claires N°2 et N° 4, 4 Papillons, 4 amandes  
bigorneaux, bulots, 4 palourdes, 6 crevettes sauvages, crevettes grises, ½ homard et  
6 moules

***Plateau „Royal Lipp“*** 269.00

6 Fines de claires N°1, 6 Spéciales de claires N°2 et N° 4, 2 Gillardeau, 4 Ostra regal  
6 amandes, bigorneaux, bulots, 6 palourdes, 10 moules, 8 crevettes sauvages  
crevettes grisies, 1 homard, 2 langoustines

***Plateau „Imperial Lipp“*** 369.00

6 Fines de claires N°1, 6 Spéciales de claires N°2 et N° 4, 2 Gillardeau, 6 Ostra regal  
6 amandes, bigorneaux, bulots, 8 palourdes, 10 moules, 10 crevettes sauvages  
crevettes grises, 1 homard, 6 langoustines, 1 tourteau

Cuisine continue  
lundi à jeudi de 11.30 à 23.30  
vendredi et samedi 11.30 à 00.30  
dimanche de 12.00 à 22.30

## Cold & Warm Starters

***Green salad with cherry tomatoes*** 11.00  
choice of french, italian dressing or vinaigrette

***The famous Lipp salad bowl*** 14.00  
leaf salad, vegetables, mushrooms and boiled egg

***Lukewann leek*** 14.00  
served with egg mimosa

<b><i>Small plate of „Hors d'oeuvres Lipp“</i></b> 39.00 pink shrimps, egg mimosa, beef tartar, smoked salmon wild mushroom salad, lukewarm leek and duck liver terrine
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***Shrimps with cocktail sauce*** 19.00  
served with toasted bread and butter

	<b>1/2</b>	<b>1/1</b>
<b><i>Smoked Scottish salmon</i></b>	27.00	37.00
served with horseradish and toasted bread with butter		

***Royal seabream marinated with lemon, olive oil and dill*** 26.00  
served with cockles

	<b>1/2</b>	<b>1/1</b>
<b><i>Avocado vinaigrette</i></b>	16.00	19.00
with mushrooms	18.00	22.00
with shrimps	19.00	23.00

***Artichokes*** 19.00  
with a fresh herbs vinaigrette

***Duck liver terrine*** 29.00 39.00  
served with fig chutney, salad and toasted bread

### Tartar

<b><i>Salmon tartar with sour cream, lettuce and hazelnut vinaigrette</i></b>	29.00	39.00
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<b><i>Beefsteak Tartar with cognac crispy bacon, lettuce and caesar dressing</i></b>	29.00	39.00
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<b><i>Tuna Tartar with avocado and coriander</i></b>	29.00	39.00
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## Soups & Starters

	<b>1/2</b>	<b>1/1</b>
<b><i>Fish soup Lipp style</i></b>	13.00	19.00
served with sauce rouille and croutons		

***White bean cream soup*** 11.00

<b><i>Snails with garlic herb butter</i></b>	<b>6 pcs</b>	23.00
	<b>12 pcs</b>	36.00

***Marrowbone*** 18.00  
served with toasted bread

The sea at Lipp

***Mussels «façon Lipp»  
prepared in a light creamy brew***

***Plate of mussels*** 250g 19.50  
Starter

***Small pot of mussels*** 550g 36.00  
main course for one served with French fries

***Large pot of mussels*** 900g 49.00  
main course for two served with French fries

***Grilled or pan-fried Atlantic sole per 100g*** 100g 19.90  
Atlantic sole, grilled or fried in Butter either with boiled potatoes or pilaf  
rice this includes seasonal vegetables or spinach  
depending on the catch of the sole between 300g and 400g

***Codfish with aioli sauce*** 39.00  
cod fillet with Aiolisauce  
served with seasonal vegetables and boiled potatoes

***Prawns with tomatoes and peppers*** 42.00  
prawns with tomatoes and hot Peppers  
served on pasta in crustacean sauce

***Monkfish Ossobucco*** 47.00  
in a tapenade of black olives, mussels, sauted spring vegetables and  
cherry tomatoes Coulis

***Lake Genevan golden trout*** 45.00  
with vinaigrette of green lentils and small gherkins  
carrot puree, grilled zucchini and fennel

***Pot au feu fisherman style*** 59.00  
fresh fish fillets, scampi, scallop, mussels and langoustine in a saffron  
flavoured fish brew with fennel and tomato strips  
served with boiled potatoes sauce rouille and garlic bread

## Vegetarian

<b><i>Linguine on a morel cream sauce</i></b>	33.00
with green asparagus, lettuce, leeks, carrots, and parmesan	
<b><i>Boiled egg with pistou</i></b>	29.00
Boiled egg with pistou, baby spinach, ratatouille and polenta	

## Plats Ravigotants & Lipp Sauerkraut

<b><i>Saucisson with pistachios</i></b>	1/2 29.00	1/1 37.00
served on a bed of lentils with Meaux mustard		
<b><i>Fried calfs kidneys with meaux mustard sauce</i></b>	39.00	
served with noodles and seasonal vegetables		
<b><i>Sauerkraut &amp; Frankfurter</i></b>	<i>la paire</i>	23.00
served with boiled potatoes		
<b><i>Small Sauerkraut</i></b>	34.00	
Lipp Frankfurter, smoked bacon and sausages with pistachios nuts		
<b><i>Classic Sauerkraut</i></b>	44.00	
pork scrag, smoked bacon, marrowbone saucisson with pistachios and Lipp Frankfurter		
<b><i>Ocean Sauerkraut</i></b>	55.00	
salmon, scallop, pikeperch, tiger prawn, mussels, langoustine grilled bacon served with white wine sauce		

## Meat & Poultry

<b><i>Grilled thin escalope of veal</i></b>	140g	46.00
veal cutlets grilled with french fries and vegetables		
<b><i>Sirloin steak Cafe de Paris</i></b>	220g	49.00
served with french fries and vegetables		
<b><i>Grilled pepper filet steak</i></b>	200g	59.00
served with mashed potatoes and cognac sauce		
<b><i>Viennes escalope veal</i></b>	47.00	
with french fries and vegetables		
<b><i>Boneless half chicken</i></b>	42.00	
with thyme Lemon, roasted vegetables, tomatoes and orzo rice		
<b><i>Lamb rack</i></b>	55.00	
with demi glace, thyme, mashed sweet potatoes, green beans sautéed with shallots, anchovies, garlic and parsley and a spring carrot		

Déclaration de la viande  
Beef / Schwiss / Australia  
Pork / Swiss  
Lamb / Swiss  
Chicken / Swiss / France

## A taste of the season

***Salad of Norwegian king crab*** **36.00**

with mango, tomato avocado on a herb, vinaigrette with honey orange and ginger

***Homemade rabbit and goose liver terrine*** **24.00**

with Gewurztraminer, onion jam and toast

***Confit of duck leg from th region of Landes*** **42.00**

with small potatoes carrots, sauteed savoy cabbage and parsley a crème de cassis sauce

***Braised oxtail in red wine*** **39.00**

with beetroots, chard and spring onions

***North Sea Brill steak*** **51.00**

with grilled green asparagus capers, lemon and fresh herbs

***Grilled double sirloin***

*for two persons*  
*400 Gramm*

Served with french fries and vegetables  
with sauce Béarnaise or herb butter

99.00