

The Oysters

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

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

Degustation plate „Royal“ 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

Degustation plate „Classic“ 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

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

<i>Plateau de l'Écailler</i>	129.00
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A plate with 25 specially selected oysters from our Ecailler.
A „must“ for oyster lovers

<i>Plateau du Mareyeur</i>	69.00
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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

<i>Plateau de crustacés et coquillages cuits</i>	119.00
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½ homard, bigorneaux, bulots, 6 crevettes sauvages, crevettes grises
2 langoustines, 6 moules

<i>Plateau „Lipp“</i>	159.00
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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

<i>Plateau „Royal Lipp“</i>	269.00
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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

<i>Plateau „Imperial Lipp“</i>	369.00
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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

Cold & Warm Starters

<i>Small plate of „Hors d'oeuvres Lipp“</i>	39.00	
pink shrimps, egg mimosa, beef tartar, smoked salmon, wild mushroom salad, lukewarm leek and duck liver terrine		
<i>Green salad with cherry tomatoes</i>	11.00	
choice of french, italian dressing or vinaigrette		
<i>The famous Lipp salad bowl</i>	14.00	
leaf salad, vegetables, mushrooms and boiled egg		
<i>Lukewann leek</i>	14.00	
served with egg mimosa		
<i>Shrimps with cocktail sauce</i>	19.00	
served with toasted bread and butter		
<i>Smoked Scottish salmon</i>	27.00	<i>1/2</i> 37.00
served with horseradish and toasted bread with butter		
<i>Royal seabream marinated with lemon, olive oil and dill</i>	26.00	
served with cockles		
<i>Avocado vinaigrette</i>	16.00	<i>1/1</i> 19.00
with mushrooms		
with shrimps		
<i>Artichokes</i>	18.00	22.00
with a fresh herbs vinaigrette		
<i>Artichokes</i>	19.00	
with a fresh herbs vinaigrette		
<i>Duck liver terrine</i>	29.00	39.00
served with fig chutney, salad and toasted bread		

Tartar

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

Soups & Starters

<i>Fish soup Lipp style</i>	13.00	<i>1/2</i> 19.00
served with sauce rouille and croutons		
<i>Mushroom cream soup</i>	13.00	
<i>Snails with garlic herb butter</i>	<i>6 pcs</i>	23.00
	<i>12 pcs</i>	36.00
<i>Marrowbone</i>	18.00	
served with toasted bread		

The sea at Lipp

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

<i>Plate of mussels</i>	250g	19.50
Starter		
<i>Small pot of mussels</i>	550g	36.00
main course for one served with French fries		
<i>Large pot of mussels</i>	900g	49.00
main course for two served with French fries		

Codfish with aioli sauce 39.00
served with steamed vegetables and potatoest

Prawns with tomatoes and peppers 42.00
served with noodles and sauce american

Osso buco from monkfish 49.00
monkfish osso buco on tomatoes
served with zucchini, basil and lemon butter

Roasted wild sea bass with saffron fennel 59.00
served with a tomato and peperoni salsa

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

Grilled or pan-fried Atlantic sole per 100g 100g 19.90
served with boiled potatoes or rice and spinach or vegetables depending
on catch is between 300 and 400 g

Vegetarian

<u>Tortellini with rocket</u>	33.00
served with pumpkin and nuts, tarragon cream sauce	
<u>Mushroom risotto</u>	33.00
with persil and parmesan	

Plats Ravigotants & Lipp Sauerkraut

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

Meat & Poultry

<u>Grilled thin escalope of veal</u>	140g	46.00
veal cutlets grilled with french fries and vegetables		
<u>Sirloin steak Cafe de Paris</u>	220g	49.00
served with french fries and vegetables		
<u>Grilled pepper filet steak</u>	200g	59.00
served with mashed potatoes and cognac sauce		
<u>Wiener Schnitzel</u>	47.00	
Wiener Schnitzel with french fries and vegetables		
<u>Braised lamb shoulder</u>	49.00	
served with red wine sauce, olives and herb salad		
<u>Duck breast marinated with honey</u>	52.00	
served with vegetarian bulgur		