



Oysters

Fines		For 6	
Fines de Claire	Marennes Oléron.....	N°3	17,40€
	N°2	21,60€
Les Creuses		For 6	
Normandy	Huîtres de pleine mer.....	N°3	16,80€
Brittany	Pascal Magné.....	N°3	16,50€
	Laurence Mahéo « La Maison Mer »	N°2	20,10€
Les Spéciales		Par 6	
Ostra Regal	Famille Boutrais.....	N°5 Papillon	18,90€
Perles de l'Impératrice	Joël Dupuch.....	N°3	21,60€
Normandy	Utah Beach.....	N°3	22,20€
Special oysters	Gillardeau.....	N°2	29,70€
Flats		Par 6	
Belons or Flat	N°2	22,20€

Shellfish

Spanish mussels - Galice.....	For 6	5,10€
Small clams.....	For 6	10,50€
Dog cockles.....	For 6	5,40€
Crab.....	Each	17,00€
Canadian lobster fresh (500g).....	Each 500g	39,50€
Whelks cuits maison.....	Per portion 400g	10,00€
Prawns.....	Per portion 200g	20,00€
Shrimps.....	Per portion 100g	8,00€
Langoustines.....	Per portion	25,00€



Seafood platters

WEPLER platter

4 No. 3 Normandy
 4 No.5 Ostra Regal
 4 No. 2 Fine de Claires
 4 No. 3 Bretons
 2 No. 2 Flats
 2 langoustines
 1 crab
 6 prawns
 8 mussels
 2 carpet-shell clams
 2 round clams
 2 dog cockles
 whelks, shrimps

For two..... 118,00€

For one..... 59,00€
(1/2 platter)

WEPLER Platter with a whole lobster

For two..... 160,00€

For one..... 80,00€
(1/2 platter)

Seafood platter

For one.....36,00€

3 No.5 Ostra Regal
 3 No. 2 Flats
 3 No. 2 Fine de Claires
 3 No. 3 Bretons

Oyster sheller's platter

For one..... 37,00€

6 No. 3 Bretons
 3 prawns
 4 mussels
 2 dog cockles
 2 round clams
 whelks

Plate of shellfish

For one..... 43,00€

1/2 crab
 1/2 lobster
 2 langoustines
 4 prawns

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Starters

Green Puy lentil salad with confit duck gizzards.....	7,00€
Traditional Parisian-style onion soup au gratin.....	8,00€
Poached eggs in red wine sauce.....	8,50€
Marrow bone with Guérande sea salt crystals, and country bread by Poujauran.....	9,50€
Pistachio-studded Lyon sausage cooked in a brioche, with port demi-glace sauce.....	10,00€
Rockfish soup with rouille sauce and garlic croûtons.....	11,70€
Avocado tartare with prawns and grapefruit.....	12,50€
Marinated salmon with citrus fruit and watercress mousseline.....	15,00€
French duck foie gras with dried fruit chutney.....	19,50€
Large Burgundy snails served in their shells.....	6 pieces 13,50€
	12 pieces 24,00€

Fish

Fish & Chips, with tartare sauce and fresh French fries.....	18,00€
Griddled gilthead bream (with spinach in browned butter lemon sauce with parsley)	24,00€
Seafood Sauerkraut with beurre blanc sauce (<i>salmon, haddock, cod, mussels</i>).....	25,00€
Seared scallops, squid ink risotto.....	28,50€
Beautiful sole cooked either meunière style or griddled 500g	44,00€

Children's menu

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8,50€

*Up to 12 years old.
Free to children under 6.*

- Ham and pasta, or Beef burger or Frankfurter or Fish of the day
- Choice of side: mashed potato, French fries or green beans*
- Chocolate mousse or 2 scoops of ice cream
- Cola or Ice Tea or Syrup or Fruit juice

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Wepler Classics

Wepler Burger with Saint-Nectaire and freshly-prepared French fries.....	17,00€
Wepler beef tartare <i>Croutons, Parmesan, capers, onions, vive sauce</i>	18,50€
Braised pork knuckle on a bed of sauerkraut.....	16,50€
Wepler Sauerkraut <i>Pork loin, Frankfurter and Morteau sausages, smoked pork belly</i>	18,50€
Sauerkraut Royale <i>Pork loin, Frankfurter and Morteau sausages, smoked pork belly, pork knuckle</i>	24,50€

Meat

Half a French free-range roast chicken with fresh thyme-infused jus.....	17,50€
Traditional-style beef tartare freshly minced or seared on both sides.....	18,00€
Veal Viennese with sautéed potatoes.....	19,00€
Grilled prime Normandy rump steak <i>200g matured for 20 days</i>	19,50€
Grilled AAAAA Andouillette with French fries.....	19,80€
Whole or finely sliced veal kidney with mustard sauce.....	22,00€
Duck breast à l'orange with braised endives.....	22,50€
Griddled Normandy beef rib steak <i>300g matured for 20 days</i>	27,00€
Grilled fillet of beef with béarnaise sauce <i>250g</i>	34,00€

Get menus

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Aperitif + Starter + Main course
+ Cheese + Dessert + Coffee

38€

Formule Express :
Starter + Main course
or Main course + Dessert

26,50€

Choice of :

- Aperitif : Americano, white Port, red or rosé Lillet, white wine kir, sparkling kir
 - 6 pearls of the Ocean
 - Our duck foie gras
 - Parisian-style onion soup
 - Tuna steak, mashed parsnip
 - Rump-steak with pepper sauce
 - Braised pork knuckle, vegetable stew
 - Cheese plate
 - Bowl of house chocolate mousse
 - Floating island
 - Ice cream or sorbets
- + Coffee + ½ bottle of Buzet or ½ bottle of water per person

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Cheese board.....	11,00€
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With Gabriel Coulet Roquefort des Caves, served with a glass of Port

Desserts

All our desserts are prepared in the premises by our pastry chef and his team.

Inaya chocolate mousse.....	7,00€
Floating island with nougatine, hazelnuts and pistachios.....	7,80€
Crème brûlée with brown sugar and blueberries.....	8,00€
Baked pineapple with meringue and lime zest.....	8,50€
The traditional « Paris Brest ».....	9,50€
The original Saint James Rum baba.....	10,00€
Profiteroles with hot chocolate sauce.....	10,50€
Wepler-style mille-feuille.....	11,00€
Crepes Suzette flambéed in Grand-Marnier.....	12,00€
Prunes in Armagnac.....	12,50€

Iced desserts

Selection of ice creams and sorbets.....	7,50€
<i>Vanilla, Chocolate, Coffee, Strawberry, Coconut, Raspberry, Morello Cherry, Lime</i>	
The Liégeois <i>Coffee or chocolate ice cream, sauce, sweet whipped cream</i>	8,50€
Griottine Sundae <i>Vanilla ice cream, morello cherry sorbet, sweet whipped cream and griottines</i>	8,50€
Dame Blanche sundae <i>vanilla ice cream, chocolate sauce, meringue and sweet whipped cream</i>	8,50€
Wepler Sundae <i>Caramel ice cream, pear sorbet, meringue, sweet whipped cream, caramel sauce</i>	9,00€

restaurant@wepler.com

Prices include service 15% of the price net of tax Autumn - Winter 2018/2019

