



## 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

# WEPLER

## 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.....	<b>6 pieces</b> ..... 13,50€
	<b>12 pieces</b> ..... 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 <b>500g</b> .....	44,00€

### Children's menu

**WEPLER**  
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

# WEPLER

## 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

### WEPLER

**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
  - Beef cheek
  - Cheese plate
  - Poached pear, hot chocolate
  - Floating island
  - Ice cream or sorbets
- + Coffee + ½ bottle of Buzet or ½ bottle of water per person

# WEPLER

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

## Desserts

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

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€

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

