



Oysters

Fines de Claire 6

« Domaine Les Grandes Roches » Marennes Oléron.....	N°3.....	17,70€
	N°2.....	21,90€

Cupped 6

« Domaine Les Grandes Roches » Brittany.....	N°3.....	16,80€
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Specials 6

Gillardeau.....	Papillon N°5.....	19,80€
Gillardeau.....	N°2.....	31,20€
« Joël Dupuch » Empress Pearl.....	N°3.....	23,40€
Normandy Utah Beach.....	N°3.....	24,00€

Flats 6

Belons or Flats.....	N°2.....	24,60€
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Shellfish & crustaceans

Spanish mussels.....	6	6,00€
Dog cockles.....	6	6,90€
Shrimps.....	Per portion 100g	9,00€
Round clams or Carpet-shell clams.....	6	13,80€
Our cooked whelks.....	Per portion 400g	12,50€
Prawns.....	12	17,00€
Crab.....	Per piece	22,00€
Fresh cooked langoustines.....	5	28,00€
Canadian lobster served cold.....	Per piece, approx. 500g	58,00€



Shellfish Platters

WEPLER Platter

4 No. 5 Gillardeau
4 No. 2 Fines de Claires
8 No. 3 Brittany
2 No. 2 Flats
2 Langoustines
1 Crab
10 Prawns
8 Spanish mussels
2 Round clams
2 Carpet-shell clams
2 Dog cockles
Whelks
Shrimps

For 2 people..... 130,00€

For 1 person..... 65,00€

(½ platter)

Wepler platter with a whole Canadian lobster

For 2 people..... 176,00€

For 1 person..... 88,00€

(½ platter)

Seafood Tasting Platter

For 1 person..... 40,00€

3 No. 5 Gillardeau
3 No. 2 Flats
3 No. 2 Fines de Claires
3 No. 3 Brittany

Oyster Seller's Platter

For 1 person..... 42,00€

6 No. 3 Brittany
5 Prawns
4 Spanish mussels
2 Dog cockles
2 Carpet-shell clams
Whelks

Shellfish platter

For 1 person..... 52,00€

½ Crab
½ Canadian lobster
2 Langoustines
6 Prawns


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Starters

Hard-boiled eggs with mayonnaise.....	7,50€
Leeks in vinaigrette, eggs mimosa.....	8,00€
Traditional French onion soup.....	8,50€
Endive salad with Gabriel Coulet Roquefort and walnuts.....	9,00€
Poached eggs in red wine sauce.....	10,00€
Mère Maury ravioli with chive cream*.....	11,00€
Grapefruit, avocado and prawns, cocktail sauce.....	12,00€
Fish soup served with rouille and croutons.....	13,00€
Marrow bone with Guérande sea salt and toasted country bread.....	13,50€
Large Burgundy snails served in their shells*.....	6 14,50€
	12 28,00€

Fish

Fish & Chips, tartare sauce.....	21,00€
Salmon steak, beurre blanc sauce, parsnip mousseline.....	24,00€
Whole sea bream, beurre blanc sauce, finely mashed potatoes.....	26,00€
Fish sauerkraut with beurre blanc <i>Sauce Scallops, salmon, sea bream, mussels</i>	27,00€
Griddled scallops, shrimp cream, baby spinach.....	33,00€
French sole, meunière or griddled.....	50,00€

 Mère Maury ravioli with chive cream*.....	17,00€
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Lunchtime set menu

From Monday to Friday (excluding public holidays)

WEPLER

Main course + Dessert + Coffee 19,80€

Choice of main course :

- Sea bream fillet, beurre blanc sauce, finely mashed potatoes
- Fish & Chips, tartare sauce
- Parisian steak, béarnaise sauce, French fries
- Confit duck leg, baby potatoes
- Calf kidney fricassée, mustard sauce, baby potatoes

Choice of dessert :

- « Grand Cru » chocolate mousse
- Floating island, crème anglaise custard sauce, sliced almonds
- A little profiterole
- Fromage blanc, passion fruit coulis
- Coffee liégeois
- + *Coffee*

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The Wepler classics

Wepler Cheeseburger <i>Bun, beef burger, Cheddar, tomato, lettuce, onion, cocktail sauce</i>	19,50€
Traditional beef tartare, minced to order or flash-seared.....	20,00€
Free-range chicken supreme, thyme jus, finely mashed potatoes.....	21,00€
Beef Bourguignon, steamed potatoes.....	21,50€
Duck breast from South-west France, mushroom fricassee and baby potatoes.....	22,00€
Whole or sliced veal kidney, mustard sauce.....	23,00€
Authentic andouillette chitterling sausage from « Maison Bobosse », wholegrain mustard sauce, French fries.....	24,00€
Calf's liver, balsamic vinegar and grape sauce, baby spinach.....	24,50€
Wepler-style rump steak, peppercorn sauce.....	25,00€
Rump steak, béarnaise sauce.....	25,00€
« Fine Fourchette » prime rib of beef for 1 person, béarnaise sauce.....	37,00€

Sauerkraut Dishes

Braised pork knuckle on a bed of sauerkraut.....	22,00€
Wepler sauerkraut <i>Frankfurt, Morteau, pork shoulder, smoked pork belly</i>	24,50€
Fish sauerkraut with beurre blanc <i>Sauce Scallops, salmon, sea bream, mussels</i>	27,00€
Sauerkraut Royale <i>Frankfurter, Morteau sausage, smoked pork belly, half a pork knuckle</i>	28,00€

Menu

WEPLER

Aperitif + Starter
+ Main Course
+ Dessert + Coffee

Drinks included

40€

Choice of:

- Americano **or** red, white, **or** rosé Lillet **or** White wine Kir **or** Sparkling Kir

- Hard-boiled eggs with mayonnaise

- Leeks in vinaigrette, eggs mimosa

- 6 No. 3 Brittany cupped oysters

- Parisian steak, béarnaise sauce

- Sea bream fillet, beurre blanc sauce, finely mashed potatoes

- Confit duck leg, baby potatoes

- Floating island, crème anglaise custard sauce, sliced almonds

- « Grand Cru » chocolate mousse

- Bourbon vanilla crème brûlée

+ Coffee **or** Tea

+ ½ bottle of Buzet wine (white, red **or** rosé)

or ½ bottle of mineral water

WEPLER

Platter of provincial cheeses « matured to perfection ».....	13,00€
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With Gabriel Coulet Roquefort des Caves, served with a glass of Cruz Tawny Porto (60ml)

Desserts

Floating island, crème anglaise custard sauce, sliced almonds.....	9,00€
« Grand Cru » chocolate mousse.....	9,20€
Chocolate Charlotte, crème anglaise custard sauce.....	9,50€
Bourbon vanilla crème brûlée.....	9,80€
Lemon meringue pie with shortbread base.....	10,00€
« Wepler-style » millefeuille.....	11,50€
Gourmet baba soaked in Saint-James amber rum*.....	12,50€
Crepes Suzette flambéed in Grand-Marnier.....	12,80€
Profiteroles prepared to order :	
<i>with 3 choux puffs, vanilla ice cream and a little jug of warm chocolate sauce.....</i>	13,00€
Prunes in Armagnac*.....	15,00€

Iced Desserts

Your choice of an assortment of ice creams and sorbets (traditionally made)*.....	2 scoops	6,50€
<i>Vanilla, Chocolate, Coffee, Caramel, Strawberry, Raspberry, Pear, Lime, Blackcurrant, Apple</i>	3 scoops	9,50€
Wepler Sundae <i>Caramel ice cream, pear sorbet, meringue, Chantilly cream, caramel sauce.....</i>		11,50€
Liégeois <i>Coffee or chocolate ice cream, sauce, Chantilly cream.....</i>		11,50€
Dame Blanche Sundae <i>Vanilla ice cream, chocolate sauce, meringue and Chantilly cream.....</i>		11,50€

Our sorbets drizzled with alcohol

Colonel <i>Lime sorbet and Vodka.....</i>	11,50€
Williamine <i>Pear sorbet with Williams Pear brandy.....</i>	11,50€
Trou normand <i>Green apple sorbet and Calvados.....</i>	11,50€
Chanoine <i>Blackcurrant sorbet and crème de cassis.....</i>	11,50€

Children's Menu 10€



Up to 12 years old - Free for children under 6

- Chicken Supreme or Frankfurters or Fish & Chips
- Chocolate mousse or 2 scoops of ice cream*
- Coca-Cola (330ml) or Fuze Tea (250ml) or Fruit juice (200ml)

Drinking too much alcohol is harmful to your health – Drink responsibly. Prices include Service (15% of net price).

If you have a food allergy, please ask to see our allergen statement listing allergens in our dishes.

Autumn - Winter 2024/2025