

OYSTERS

We offer 6 distinguished oysters from France and Ireland – the oyster farmers family ‘La Famille Boutrais’

1. *Creuse Fine* **CELINE** No.2 (101-130g) France (Bretagne, Cancale) – 3.00 €/pcs

This award-winning oyster is a Boutrais family tradition for several generations. The oyster has been grown for 3 years in Mont Saint-Michel Bay and acquired all the qualities of the classic Cancale oyster. Shell is big, flesh is medium size – crunchy and surprisingly enjoyable texture. The strong taste perfectly fits with the acidity of the lemon juice or classic Mignonette sauce (red wine vinegar with shallot onions). Oyster fleshiness 9-12% of total weight.

2. *Creuse Speciale* **SENTINELLE** No.3 (76-107g) Ireland (Clew Bay, Dundrum Bay) – 3.50 €/pcs

This oyster was born in France but bred for 3-3.5 years in Irish waters, from the beginning in the north-west of Ireland (Clew Bay) and then in the east of Ireland (Dundrum Bay), while the final stage takes place in its home country of France to highlight the best characteristics of each growth site. The oyster is crunchy, pleasantly sweet, feeling slight notes of hazelnuts, and soft aftertaste of iodine that has come from the Irish Sea. The Oyster is fleshy, measured 13-15% of the total mass.

Fans of smaller-size oysters will certainly appreciate its special delicacy. Our bestseller!

3. *Creuse Pousse en Claire* **CUVÉE PRESTIGE** No.3 (76-107g) France (Marennes) – 4.00 €/pcs

Marennes is a coastal area in the Nouvelle-Aquitaine region of France where oysters have been farmed for hundreds of years. Special saltwater pools (Claires) in which oysters are kept to give them the nuances of the seaweeds that live in the pools, unique to this region. *Pousse en Claire* means it has been bred for 4 years in the sea and held for at least 6 months in these basins with a density of 2-3 oysters per square meter. A particularly difficult and time-consuming period is needed to grow each oyster. Utterly fleshy, sweetish, playfully bitter, alternating notes of taste, when the oyster is slowly enjoyed. A long, sweet aftertaste. Oyster fleshiness 15-17% of total weight.

4. *Creuse Speciale* **POGET** No.3 (76-107g) France (Normandy, Utah Beach, Charente Maritime) – 4.00 €/pcs

A pure French pearl. Oyster farmers have estimated the best properties of each region for hundreds of years of growing oysters. Therefore, in order to grow the best of the best local oysters, it is transported three times in life in order to experience the best possible natural conditions of France in each growing cycle. Born in Charente Maritime, where it has spent the first 9 months, where it was easily swayed in ebb and flow conditions. Then delivered to sea depths, where it spends one full year. „50grams later” (or when it has grown by 50 grams), it is moved to Utah Beach in Normandie, where the waters are seamlessly rich with phytoplankton, so the oyster feeds up and becomes very fleshy. It spends a further 6-12 months there until certain standards are reached for oyster fleshiness. Then it returns to its home country, Charente Maritime, where it holds at least 3 weeks in saltwater basins to give the last nuance, to this cherished oyster. Beautiful white shell, versatile and particularly sweet pulpy texture, a delicate and nuanced blend of seaweed. Fleshiness 17-19% of the total mass.

5. *Creuse Speciale* **OSTRA REGAL** No.3 (76-107g) France/Ireland (Clew Bay, Bannow bay) – 4.50 €/pcs

Brilliant premium speciale oyster has been bred for 4 years by special traditions of La Famille Boutrais. The cultivation process is long and complex. It originates in France (Vendée), from which the small oysters (seeds) travel to Ireland (Clew Bay), where after 18 months they have reached 3-4 cm, are sorted by size and shape quality. Hereafter, this selection for a further 2 years in the closed bay (Conche de Bannow), which is supplied by several rivers with freshwater, and its special terrain prevents plankton to be washed in the flow time. Here they will be shifted more than 60 times for the best quality pointers – its fleshiness and its sweet taste. At first there are shades of iodine, minerals and algae, followed by a pleasant, sweet, perfectly balanced aftertaste of nuts. Oyster fleshiness 15-17% of total weight.

6. *Creuse Super Speciale* **SELECTION OR (GOLD)** No.2 (116-135g) France/Ireland (Clew Bay, Bannow bay) – 5.00 €/pcs

An example of excellence! The oyster has experienced the best conditions in its growing cycle that the coasts of France and Ireland are able to provide. Grown in expressed low and high tides conditions, to achieve an excellent taste in its fleshiness and fullness. Only the best of the best from Ostra Regal oysters are selected. The golden dust on the shell is like a sign of quality – only 5% of all Ostra Regal oysters will get to the „gold selection”. Selection OR is the highest class – the oyster is the most rounded, deepest and visually perfect, selected only the heavier oysters, which provides the largest amount of flesh in the oyster. Bred for a minimum of 4.5 years. Oyster fleshiness 17-20% of total weight.

SETS

SELECTIONS OF FRESH SHUCKED OYSTERS

1. “HALF-DOZEN” = 6 OYSTERS – 24 €

6 different oysters (1 pcs of each) + lemon + sauce + black toast with truffle oil

2. “DOZEN” = 12 OYSTERS – 45 €

6 different oysters (2 pcs of each) + lemon + sauce + black toast with truffle oil

ADD SAUCES AND TOPPINGS TO OYSTERS

Mignonette sauce (red wine vinegar with shallots) ♦ Lemon ♦ Black toasts ♦ Pepper ♦ Tabasco

OYSTER SIZES

No.1 (111-150g) ♦ No.2 (86-110g) ♦ No.3 (66-85g) ♦ No.4 (46-65g)