ROCHETEAU
Viviers Restaurant
LES SABLES D'OLONNE
1900

TO MUNCH ON

Préfou	7
Lou Saussoun	8
Bayonne cured ham 'lick'	9
Spiced shrimp casserole	12

STARTER

Razor clams on the griddle	12
Stuffed mussels	12
Sea bass tartare	18
Sea scallops carpaccio	19
Fish soup	14

SHELLFISH & CRUSTACEAN

Periwinkle		10
Whelk		12
Clams		14
Shrimps		14
Langoustines	(6 PIECES)	24
Half crab		15
Half blue lobster		37

MAIN ON THE EMBERS

Choose on side

Shellfish 'à la marinière'

Sea scallops	26

Cephalopod & fish

Octopus	20
Fillet of sea bass	22
Catch of the day	UPON REQUEST

Crustacean

Blue lobster	60
Spiny lobster	110

Signature

Louisette-style cuttlefish rata	20
Clam linguine	22
Lobster linguine	60

Meat

Grilled beef tenderloin, béarnaise sauce	35

SIDE 8

Confit potatoes with garlic
Salad and scallion
Confit seasonal vegetables

Papotte Menu 14

to 12 year old

Main and dessert

THE SCALLER

Oyster

Francheteau N°2	les 6	16
Francheteau N°3	les 6	12
Spéciale N°2	les 6	19
Maison Vivier		

Platter (1 PERS.) 29

5 oysters, 5 shrimps, whelks, periwinkles, clams

Plateau (1 PERS.) 39

6 oysters, 4 shrimps, clams, periwinkle, whelk, langoustines, ½ crab

Plateau Royal (1 PERS.) 69

6 oysters, 4 shrimps, whelk, periwinkle, clams, sea almonds, clams, langoustines, ½ crab, ½ lobster

CHEESE & DESSERT

Local cheese	10
Rum baba	8
Tart Tatin	9
Pear poached with soft spices	12
Profiteroles	12
Ice cream and sorbets (2 SCOOPS)	8

NET PRICES, TAX AND SERVICE INCLUDED
According to the legal requirement controls by the decree n°2025-141 of February 13, 2025, Rocheteau and its suppliers, engage and guarantee the French origin of their meats. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order.
Fall/Winter 2025/2026