

ANDREJ'S

Oyster Bar & Restaurant



OYSTERS

Sizes: **No. 6** < 30g **No. 5** 30-45g **No. 4** 46-65g **No. 3** 66-85g
 No. 2 86-110g **No. 1** 111-150g **No. 0** > 150g

Fines de Claires Noisettes No. 6

Normandy

Teeny-tiny oysters, great flavour and loads of fun!

½ dozen 14 € / piece 2,5 €

Creuses No. 3

Zeeland

The right choice for first timers, light in flavour

½ dozen 17 € / piece 3 €

Fines de Claires Favier No. 4

Marennes d'Oléron

Its salty taste takes one right to the beach

½ dozen 20 € / piece 3,5 €

Spéciales Gillardeau No. 4

Marennes d'Oléron

Premium oysters with a sweetish aftertaste

½ dozen 26 € / piece 4,5 €

Spéciales Tsarskaya No. 4

Cancale

The Bentley among oysters

½ dozen 29 € / piece 5 €

Belon Plates Imperial

Bretagne

European flat oyster. Features a characteristic tang and hazelnut aftertaste

½ dozen 26 € / piece 4,5 €



Oyster Selection

For connoisseurs and beginners alike: One oyster of each kind (6 pieces)

½ dozen / 22 €



Oysters Rockefeller

Baby spinach and Sauce Hollandaise

½ dozen 21 €



Take-away: Ask for our Oyster-Doggy-Bag
(With Chester bread, shallot marmalade, lemon and an oyster knife)



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CHEF CLAUDIA RECOMMENDS

Ceviche

Freshly marinated fish-filet-pieces from today's catch



Bisque

Our home-made lobster & crustacean soup



Lemon Sole & grilled Red Mullet

Shellfish sauce, saffron-root vegetables



Crème Brûlée

Puristic and back-to-basics version, warm at the top, cold at the bottom

49 € per Person



please ask for vegetarian and meat options



for technical reasons, the menu can only be served per table

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SOUPS



Market Soup: Beetroot & Ginger

Seasonal creamy soup

9 €

Fish Soup

Marseille-style fish soup with saffron and a dash of Pernod

13 €

Bisque

Our home-made lobster & crustacean soup

14 €

STARTERS

Baby calamari prepared depending on the chef's mood

Sautéed, deglazed with fish stock and seasoned with butter & tomatoes

14 €

Crustacean Torteloni

With glazed cucumbers & dill

15 €

Yellow-Fin-Tuna Pralines

Avocado cream & blue potatoes

17 €

Mixed Wild-Leaf Salad

With our very own lemon-hazelnut-vinaigrette

12 €


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CATCH OF THE DAY



 Our catch **varies** on a **daily basis**, as we work predominantly with **wild caught** products. Please see our **two chalk-boards** on the **left & right side** of our display case for availabilities.

Plaice Whole fish - grilled	21 €	Sea Bream Fillet - grilled	23 €
Red Mullet Fillet - grilled	23 €	Cod Fillet - grilled	24 €
Red Gurnard Fillet - grilled	25 €	Tuna Steak – seared from both sides	27€
Sea Bass Fillet - grilled	28 €	Monkfish On the bone - grilled	28 €
Turbot Fillet - grilled	29 €	Lemon Sole Fillet - grilled	29 €
Dover Sole Whole fish - grilled	39 €	½ Lobster Grilled	29 €

SIDES & SAUCES

 One side included per dish

Frites « Pommes Pont Neuf »

Potato purée « à la Robuchon »

Truffled Anna Potatoes à la Claudia

Saffron-Risotto

Fennel-Orange-Salad

Ratatouille Provençale (braised vegetables)

Small Mixed Wild Leaf Salad

Side supplement

add. 4,5 €



À la Grenobloise
(White wine, capers, garlic, butter)

3 €

Dijon-Beurre-Blanc-Sauce 3 €

Finkenwerder (German style)
(Shrimp, bacon, butter)

5 €

À la Rossini
(Veal-jus, foie-gras, truffles, mushrooms) 8 €

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SPECIALTY OF THE HOUSE



Lobster Press

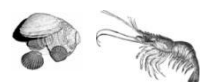
The only lobster press between the rivers Seine and Spree: We flambé the lobster meat by your table, then the juices from the carcasses are pressed together with our sauce Armoricaine and poured over the meat. Served with various side dishes.

Minimum 2 persons

79 € per person



FILTHY DELICIOUS



Mussel Hot-Pot à la Marinière

Mussels and cockles in a Brittany-style preparation with white wine, garlic and a little butter

23 €

Shrimp Hot-Pot à la Provençale

Wild caught shrimp in an aromatic tomato-herb-sauce

The decadent version with a ½ Canadian lobster

25 €

add. 25 €

« The Imperial Pan »

Heaven for seafood lovers with a shrimp and mussel mix in a roasting pan.

The decadent version with a ½ Canadian lobster

29 €

add. 25 €



We would like to point out that these are rather naughty dishes, in which one indulges by eating with fingers and a spoon. We will provide you with a bib and finger-bowl.

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FOR THOSE NOT TOO ENTHUSIASTIC ABOUT FISH



Steak-Frites

29 €

Rib-Eye (approx. 180gr.), Dijon-mustard au gratin, frites „Pommes Pont Neuf“

Coq-au-Vin

21 €

Braised chicken, white wine, puff-pastry-dome

For our dear vegetarians

19 €

Just ask us for today's vegetarian specialty



DESSERT



Sorbet

8 €

Please ask us about today's fresh sorbet selection

Crème Brûlée

8 €

Puristic and back-to-basics version, warm at the top, cold at the bottom

Mousse au Chocolat

9 €

Made with whipped egg-white for those conscious about their bikini-figure; a small stroke of genius from our pastry Chef

Tarte Tatin

12 €

Upside-down apple pie, the pride of our pastry chef