



Puesta
oyster bar and grill

Oysters Selection



RAW OYSTERS | ΩΜΑ ΣΤΡΕΙΔΙΑ

NORMANDY

Grown in the high seas along the coast stretching from Calvados to the Mont-Michel Bay. Their quality stems from the fact that the region benefits from the highest tides in Europe, along with its abundant plankton, providing an excellent source of nourishment for the young oysters.

	1 PIECE	6 PIECES	12 PIECES	6 PIECES CHAMPAGNE PEARLS	6 PIECES GINGER CORRIANDER	6 PIECES CAVIAR SEAWEED
NORMANDY size 1	€4.80	€27.00	€51.00	€30.00	€30.00	€30.00
NORMANDY size 2	€3.80	€21.00	€41.00	€24.00	€24.00	€24.00
						    

PACIFIC MIYAGI

The Pacific oyster, Japanese oyster, or Miyagi oyster is an oyster native to the Pacific coast of Asia. It has become an introduced species in North America, Australia, Europe, and New Zealand.

	1 PIECE	6 PIECES	12 PIECES	6 PIECES CHAMPAGNE PEARLS	6 PIECES GINGER CORRIANDER	6 PIECES CAVIAR SEAWEED
size 1	€4.00	€22.50	€44.00	€25.50	€25.50	€25.50
						    

GILARDEAU SPECIALE

Fleshy and velvety with rich mineral flavor. Origin: Bay of Biscay, France.

	1 PIECE	6 PIECES	12 PIECES	6 PIECES CHAMPAGNE PEARLS	6 PIECES GINGER CORRIANDER	6 PIECES CAVIAR SEAWEED
size 3	€4.80	€27.00	€51.00	€30.00	€30.00	€30.00
						    

TSARSKAYA

It will delight enthusiasts with its fullness, white flesh and being firm to crunchy. It is powerful on the palette, pure and with a taste of iodine.

	1 PIECE	6 PIECES	12 PIECES	6 PIECES CHAMPAGNE PEARLS	6 PIECES GINGER CORRIANDER	6 PIECES CAVIAR S EAWEED
size 3	€4.50	€26.00	€48.00	€28.50	€28.50	€28.50
						    

UMAMI

Intensely savory, sweet, creamy, salty and full of spirit and finesse. This is the essence of umami. People trying this oyster for the first time will simply melt with intense pleasure and ask for more, more, more.

	1 PIECE	6 PIECES	12 PIECES	6 PIECES CHAMPAGNE PEARLS	6 PIECES GINGER CORRIANDER	6 PIECES CAVIAR SEAWEED
size 3	€4.20	€23.00	€45.00	€26.00	€26.00	€26.00
						    

ROYAL DAVID HERVE

Intensely savory, sweet, creamy, salty and full of spirit and finesse. This is the essence of umami. People trying this oyster for the first time will simply melt with intense pleasure and ask for more, more, more.

	1 PIECE	6 PIECES	12 PIECES	6 PIECES CHAMPAGNE PEARLS	6 PIECES GINGER CORRIANDER	6 PIECES CAVIAR SEAWEED
size 3	€4.90	€28.00	€52.00	€32.00	€32.00	€32.00
						    

FINES DE CLAIRE

These oysters are finished for several weeks in shallow clay ponds where they acquire a superior quality shell to oysters grown in the open sea.. This oyster is particularly appreciated by the consumer who prefers an oyster rich in water and balanced in flavour.

	1 PIECE	6 PIECES	12 PIECES	6 PIECES CHAMPAGNE PEARLS	6 PIECES GINGER CORRIANDER	6 PIECES CAVIAR SEAWEED
size 2	€3.50	€19.50	€37.00	€22.50	€22.50	€22.50
						    

PERLE BLANCHE SPECIALE

A special oyster with a size amount of flesh and regular shape, a slightly sweet taste and nutty flavour.

	1 PIECE	6 PIECES	12 PIECES	6 PIECES CHAMPAGNE PEARLS	6 PIECES GINGER CORRIANDER	6 PIECES CAVIAR SEAWEED
size 3	€4.90	€28.00	€53.00	€32.00	€32.00	€32.00
						    

PERLE NOIR CADORET

It's a special fleshier and crunchy oyster which hails from Utah beach in Normandy, and during the last three months before harvest are brought to the belon river to be refined.

	1 PIECE	6 PIECES	12 PIECES	6 PIECES CHAMPAGNE PEARLS	6 PIECES GINGER CORRIANDER	6 PIECES CAVIAR SEAWEED
size 2	€4.90	€28.00	€53.00	€32.00	€32.00	€32.00
						    

PLATES 1930

A meaty chew strong brine, and intense, lingering copper finish.

	1 PIECE	6 PIECES	12 PIECES	6 PIECES CHAMPAGNE PEARLS	6 PIECES GINGER CORRIANDER	6 PIECES CAVIAR SEAWEED
size 3	€3.90 	€21.50 	€40.00 	€25.00 	€25.00 	€25.00     

TARBOURIECH SPECIALE

These high-end mediteranean oysters have generous flavour with a crunchy muscle and soft, full flesh. They are iodized and surprisingly sweet.

	1 PIECE	6 PIECES	12 PIECES	6 PIECES CHAMPAGNE PEARLS	6 PIECES GINGER CORRIANDER	6 PIECES CAVIAR SEAWEED
size 4	€5.80 	€33.50 	€63.00 	€36.50 	€36.50 	€36.50     

OSTRA REGAL SPECIALE

Ostra regal speciale oysters acquires exceptional organoleptic qualities, a crispy texture, a high meat ration, a unique well-balanced sweet and sour taste and an amazing long finish. At first they are iodized and mineral in the mouth, they have a strong algal long finish.

	1 PIECE	6 PIECES	12 PIECES	6 PIECES CHAMPAGNE PEARLS	6 PIECES GINGER CORRIANDER	6 PIECES CAVIAR SEAWEED
size 4	€5.80 	€33.50 	€63.00 	€36.50 	€36.50 	€36.50     

KRYSTALLE

Exquisitely unique flavours that bring a sparkle to any occasion. festive spirit and smooth yet powerful character. taste of voluptuous flesh nsd delightful marine aroma, with iodised notes and a delicate sweetness.

	1 PIECE	6 PIECES	12 PIECES	6 PIECES CHAMPAGNE PEARLS	6 PIECES GINGER CORRIANDER	6 PIECES CAVIAR SEAWEED
size 4	€4.80 	€27.00 	€51.00 	€30.00 	€30.00 	€30.00     

"FINE" OYSTERS:

Designates oysters in which the meat constitutes less than 10% of the weight of the oyster. Fine oysters range in size from 1 (largest) to 5 (smallest).

"SPECIALES" OYSTERS:

Designates oysters in which the meat constitutes more than 10% of the weight of the oyster. Speciales oysters range in size from 1 (largest) to 5 (smallest).

THE EDULIS:

Is the flat oyster. Known in French as the "Plate". It is native European oyster. Much rarer, it only constitutes a fraction of the global production of edible oysters.



ALLERGEN INFORMATION

ΠΛΗΡΟΦΟΡΙΕΣ ΑΛΕΡΓΙΟΓΟΝΩΝ



CELERY / ΣΕΛΙΝΟ

Celery stalks, leaves, seeds and roots. Commonly found in celery salt, salads, some meat products, soups and stock cubes.

Μίσχοι, φύλλα, σπόροι και ρίζες σέλινου. Βρίσκεται συχνά στο αλάτι σελίνου, σε σαλάτες, σε ορισμένα προϊόντα κρέατος, σε σούπες και κύβους λαχανικών.



CRUSTACEANS / ΟΣΤΡΑΚΟΔΕΡΜΑ

Crabs, lobsters, prawns, scampi and shrimp paste.

Καβούρια, αστακοί, γαρίδες, γαρίδες σκάμπι και πάστα από γαρίδες.



MILK / ΓΑΛΑ

Major ingredient in butter, cheese, cream, milk powders and yoghurt. May also be found in foods glazed with milk and in powdered soups and sauces.

Κυρίως συστατικό του βουτύρου, του τυριού, της κρέμας γάλακτος, των σκόπων γάλακτος και του γιαρτιού. Μπορεί επίσης να βρεθεί και σε φαγητά γλασαρισμένα με γάλα, σούπες σε μορφή σκόνης και σάλτσες.



FISH / ΨΑΡΙ

Found in some fish sauces, pizzas, relishes, salad, dressings, stock cubes and Worcestershire sauce.

Βρίσκεται σε ορισμένες σάλτσες ψαριών, πίτσες, μεζέδες, σάλτσες σαλάτας, κύβους λαχανικών και στην σάλτσα Worcestershire.



MUSTARD / ΜΟΥΣΤΑΡΔΑ

Common mustard, mustard powder and seeds. May be found in breads, curries, marinades, meat products, salad dressings, sauces and soups.

Κοινή μουστάρδα, σκόνη και σπόροι μουστάρδας. Μπορεί να βρεθεί σε ψωμιά, κάρι, μαρινάδες, προϊόντα κρέατος, σάλτσες σαλάτας, σάλτσες και σούπες.



PEANUTS / ΦΙΣΤΙΚΙΑ

Found in groundnut oil and peanut flour. Commonly used ingredients in biscuit cakes, curries, desserts and sauces.

Βρίσκονται στο αραχιδέλαιο και στο φυστικάλευρο. Χρησιμοποιούνται συχνά ως συστατικό σε κέικ μπισκότων, κάρι, επιδόρπια και σάλτσες.



SESAME / ΣΟΥΣΑΜΙ

Commonly found in bread, breadsticks, hummus, sesame oil and tahini. It is often roasted and used in salads.

Βρίσκεται συχνά στο ψωμί, στα κριτσίνια, στους χούμους, στο σησαμέλαιο και στο ταχίνι. Συχνά καβουρδίζεται και χρησιμοποιείται στις σαλάτες.



SOYA / ΣΟΓΙΑ

Found in edamame beans, miso paste, soya flour and tofu. May also be found in desserts, ice cream, meat products, sauces and vegetarian products.

Βρίσκεται στα φασόλια ενταμάμε, στην πάστα miso, στο αλεύρι σόγιας και στο τόφου. Μπορεί επίσης να βρεθεί και σε επιδόρπια, στο παγωτό, σε προϊόντα κρέατος και χορτοφαγικά προϊόντα.



GLUTEN / ΓΛΟΥΤΕΝΗ

Wheat, rye, barley and oats are often found on flour-based foods such as baking powders, batter, breadcrumbs, cakes, couscous, some meat products, pasta, pastry, sauces, soups and fried foods.

Το σιτάρι, η σίκαλη, το κριθάρι και η βρώμη βρίσκονται συχνά σε τρόφιμα που έχουν ως βάση το αλεύρι όπως το μπέικιν πάουτερ, το κουρκούτι, η τριμμένη φρυγανιά, τα κέικ, το κουσκούς, ορισμένα προϊόντα κρέατος, ζυμαρικά, γλυκίσματα, σάλτσες, σούπες και τηγανητά φαγητά.



EGGS / ΑΥΓΑ

Often found in cakes, some meat products, mayonnaise, mousses, pasta, quiche, sauces, pastries and foods brushed with egg wash.

Βρίσκονται συχνά στα κέικ, σε ορισμένα προϊόντα κρέατος, στην μαγιονέζα, σε μους, στα ζυμαρικά, σε τάρτες, σάλτσες, γλυκίσματα και σε τρόφιμα αλειμμένα με αυγό.



LUPIN / ΛΟΥΠΙΝΟΣ

Found in flour. Its seeds are used in some breads, pastries and pasta.

Βρίσκεται στο αλεύρι. Οι σπόροι του χρησιμοποιούνται σε ορισμένα είδη ψωμιού, γλυκισμάτων και ζυμαρικών.



MOLLUSCS / ΜΑΛΑΚΙΑ

Mussels, land snails, squid and whelks. Commonly found in oyster sauce or as an ingredient in fish stews.

Μύδια, σαλιγκάρια, καλαμάρι και κοχύλια. Βρίσκονται συχνά στη σάλτσα στρειδιών ή ως συστατικό σε στιφάδο ψαριών.



TREE NUTS / ΚΑΡΥΔΙΑ

Cashew nuts, almonds and hazelnuts. Commonly found in breads, biscuits, crackers, desserts, nut powders, stir-fried dishes, ice cream, marzipan, nut oils and sauces.

Φυστίκια κάσιους, αμύγδαλα και φουντούκια. Βρίσκονται συχνά σε ψωμιά, μπισκότα, κράκερ, επιδόρπια, πούδρες ξηρών καρπών, τηγανητά φαγητά, στο παγωτό, σε αμυγδαλωτά, σε έλαια ξηρών καρπών και σάλτσες.



SULPHUR DIOXIDE / ΔΙΟΞΕΙΔΙΟ ΤΟΥ ΘΕΙΟΥ

Often used in dried fruits such as raisins, apricots and prunes. May also be found in some meat products, soft drinks, vegetables, wine and beer.

Χρησιμοποιείται συχνά στα αποξηραμένα φρούτα όπως οι σταφίδες, τα βερίκοκα και τα δαμάσκηνα. Μπορεί επίσης να βρεθεί σε ορισμένα προϊόντα κρέατος, στα αναψυκτικά, στα λαχανικά, στο κρασί και στην μπύρα.

