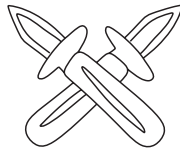




BEBIDAS Y APERITIVOS



€ 6,50-



FINE DE CLAIRE

THESE OYSTERS WERE POPULAR WITH FRENCH BON VIVANTS BACK IN THE 17TH CENTURY ALREADY.

The Fine de Claire is a well-known French oyster that has undergone its last 'affinage' in the 'claires'. These claires, which are connected to the open sea, are shallow closable ponds in the past used mainly for the production of salt. Thanks to the affinage in the claires, these oysters have a stronger, slightly sweeter taste. The Fines de Claires lie in the claires for one to three months at a maximum density of 20 oysters per square metre and have a meat percentage of between 6.5 and 10.5%.

FINE DE CLAIRE

per oyster € 2,50-



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