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01

Gillardeau®

Discover our gourmet creations built around the Gillardeau oyster: recipes designed to highlight the finesse, briny notes, and crunch that define our house's signature.

oyster tartare
mango – tarragon
white balsamic



recipe

Opening

Open and drain the oysters.



Cutting

Dice them into small cubes to preserve their texture.



Seasoning

Mix the oysters with the selected ingredients.



Mixing

Gently combine to avoid altering the texture.

Plating and serving

ingredients

Gillardeau oysters : 250g

Olive oil : 30g

Calamansi vinegar : 10g

Shallot : 35g

Mango (diced) : 40g

Fresh tarragon finely chopped : a generous pinch

Pepper : 3 or 4 turns of the mill

“here, the mango awakens the briny sweetness of the oyster.”

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02

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oyster tartare
coriander – pink peppercorns



recipe

Opening

Open and drain the oysters.

Cutting

Dice them into small cubes to preserve their texture.

Seasoning

Mix the oysters with the selected ingredients.

Mixing

Gently combine to avoid altering the texture.

Plating and serving

ingredients

Gillardeau oysters : 250g

Olive oil : 30g

Crushed pink peppercorns : a generous pinch

Lime juice : ½ lime

Shallot : 35g

Fresh coriander finely chopped : a generous pinch

“the lime awakens the brininess & the pink peppercorn softens it.”

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03

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Discover our gourmet creations built around the Gillardeau oyster: recipes designed to highlight the finesse, briny notes, and crunch that define our house's signature.

oyster tartare
*toasted buckwheat -
honey apple cider vinegar*



recipe

Opening

Open and drain the oysters.

Cutting

Dice them into small cubes to preserve their texture.

Seasoning

Mix the oysters with the selected ingredients.

Mixing

Gently combine to avoid altering the texture.

Plating and serving

ingredients

Gillardeau oysters : 250g

Olive oil : 30g

Pepper : 3 or 4 turns of the mill

Honey apple cider vinegar : a few drops

Spring onion (green and white) : 15g

Toasted buckwheat (or kasha) : a pinch

*“the buckwheat
adds a toasted
crunchy touch”*