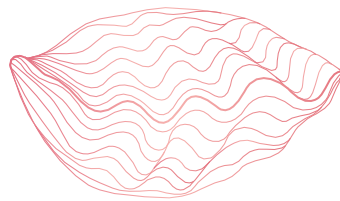


An endless jetty stretching
between the water and the sky,
a Robinson Crusoe-style cabin, a wild beach
where we have created a terrace...

This is Le St Barth Tarbouriech,
a place at the end of the world,
a paradise and the cradle of our family.

A small traditional farmhouse,
an oyster farmer's hut, the perfect place
to enjoy unforgettable moments
overlooking the Thau Lagoon.



THE HERITAGE

Above all, we are passionate oyster farmers, which makes this place especially precious to us. Everything began here in 1962, when Pierrot Tarbouriech joined our cousins Éric and Frédéric Barthélémy in this farmhouse to produce oysters.

Sixty years later, we are delighted to welcome you and share our little corner of paradise while enjoying the oysters and mussels from our own production."

Florie Tarbouriech

DISCOVER THE SOLAR TIDE

OYSTER-FARMING BARGE TOUR EVERY DAY AT 3:00 P.M. (JULY-AUGUST)



THE SOLAR TIDE

A patented innovation powered by green energy that recreates the tidal phenomenon, enhancing the exceptional quality of Tarbouriech Special oysters.



RECYCLING

The shells of Spéciales Tarbouriech oysters are rich in minerals, proteins and amino acids. We use them in our Ostrealia cosmetics range.

COLD SEAFOOD TASTINGS

BOUZIGUES OYSTERS

6 Small N°4	9.70 €
6 Medium N°3	10.30 €
6 Large N°1	11.40 €

TARBOURIECH SPECIALS OYSTERS

3 Small N°4	9.90 €
3 Medium N°3	10.90 €
3 Large N°1	13.40 €

SHELLFISH & CRUSTACEANS Subject to availability

6 Raw mussels	4.50 €
6 Sea snails	6.00 €
6 Large prawns	14.00 €

OUR SIGNATURE PLATTERS

LE TARBOUZIGUES | 23.90 €

6 Bouzigues N°3 - 4 Tarbouriech N°3

LE BOUZIGUES COMPOSÉ | 41.90 €

12 Bouzigues N°3 - 6 Raw mussels - 6 Prawns - 6 Sea snails

LE MIX TARBOU | 42.90 €

4 Tarbouriech N°4 - 4 Tarbouriech N°3 - 4 Tarbouriech N°1

LE DOUZE | 64.90 €

12 Tarbouriech N°3 - 12 Bouzigues N°3 - 12 Raw mussels

LE ST PIERRE | 74.90 €

16 Tarbouriech N°3 - 6 Prawns - 8 Sea snails

LE ST BARTH' | 102.90 €

30 Tarbouriech N°3

LE DOUZE COMPOSÉ | 109.90 €

12 Tarbouriech N°3 - 12 Bouzigues N°3 - 12 Raw mussels
12 Prawns - 12 Sea snails

LE ROYAL TARBOU | 128.90 €

20 Tarbouriech N°4 - 20 Tarbouriech N°3

LE SEVEN | 153.50 €

50 Tarbouriech N°4



HOT SPECIALITIES

THE AUTHENTIC SÈTE STYLE « TIELLE » (Octopus pie) 7.50 €

DUO OF HOT TARBOURIECH OYSTERS 12.90 €

SABINE TARBOURIECH STYLE « BRASUCADE » MUSSELS 15.90 €

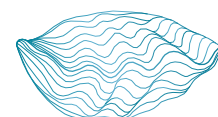
DESSERTS

ARTISAN ICE CREAM CUPS | 6.50 €

Lime & Basil - Apricot & Rosemary - Banana, Chocolate & Caramel

Mango - Vanilla - Chocolate - Salted Butter Caramel

Allergen list available upon request.



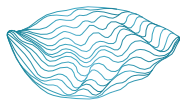
Come with your dreams,
we'll turn them into unforgettable moments!

Would you like to organize an event
in a unique and friendly setting?
Whatever your project, our teams will do everything possible
to make it unforgettable.

Information : event@tarbouriech.fr

Tarbouriech

Le St Barth



WHITE WINES

Glass 14 cl 75 cl

	Picpoul de Pinet Tarbouriech Selection <i>AOP Picpoul de Pinet, Piquepoul</i>	5.00 €	23.00 €
	Domaine Paul Mas, La Marsanne <i>IGP Pays D'OC, Marsanne</i>	5.50 €	26.00 €
	Gérard Bertrand, So Vive <i>IGP Pays D'OC, Sauvignon, Muscat Petit Grain</i>	6.00 €	28.00 €
	1753, Château Campuget <i>AOP Gard, 100% Viognier - HVE</i>	6.50 €	29.00 €
	Gérard Bertrand, Prima Nature <i>IGP Hérault, Chardonnay, sulphite-free, Vegan</i>	6.50 €	29.00 €
	Domaine d'Hondrat Elle et Lui <i>AOP Languedoc, Rolle and Roussane</i>	6.50 €	30.00 €
	Domaine de L'Arjolle, Equilibre <i>AOP Côtes de Thongue, Chardonnay</i>	6.50 €	30.00 €
	Château St Martin de la Garrigue <i>AOP Picpoul de Pinet, Piquepoul</i>	6.50 €	31.00 €
	Château Bas Aumelas <i>AOP Languedoc, Grenache, Roussane and Viognier</i>		31.00 €
	Abbaye de Valmagne, Portalis <i>AOP Coteaux du Languedoc, Roussane and Viognier</i>		32.00 €
	Folie d'inès, Domaine St André <i>IGP Pays D'OC, Viognier, Roussane and Chardonnay</i>	6.50 €	32.00 €
	Cuvée de la Lagune, Sélection Tarbouriech <i>IGP Pays D'Oc, Picpoul and Roussane - Demeter</i>	6.50 €	36.00 €
	Sieur d'Arques, Toques & Clochers, Océanique <i>AOC Limoux blanc, Chardonnay</i>	7.00 €	37.00 €
	Château la Négly, Falaise <i>IGP Pays D'Oc, Chardonnay, Grenache and Sauvignon</i>		55.00 €
	Gérard Bertrand, Aigle Royal <i>AOP Limoux, Chardonnay - Demeter</i>		85.00 €

ROSÉ WINES

Glass 14 cl 75 cl

	Simplement Ormarine <i>IGP Pays D'Oc, Grenache and Syrah</i>	5.00 €	22.00 €
	Gérard Bertrand, Gris Blanc <i>IGP Pays D'Oc, Grenache</i>	6.00 €	27.00 €
	Gérard Bertrand, Côte des roses <i>AOP Languedoc, Cinsault, Syrah and Grenache</i>		29.00 €
	Cuvée de la Lagune, Tarbouriech Selection <i>IGP Pays D'Oc, Grenache and Syrah</i>	6.50 €	33.00 €

RED WINES

75 cl

	Simplement Ormarine <i>IGP Pays d'Oc, Merlot and Cabernet</i>	22.00 €
	Cuvée de la Lagune, Tarbouriech Selection <i>IGP Pays D'Oc, Pinot Noir</i>	36.00 €

COCKTAILS

NP34 <i>Noilly Dry, pineapple juice, yuzu purée</i>	12.00 €
Mimosa <i>Première Bulle, strawberry purée or orange juice</i>	12.00 €
Moji'Thau <i>Noilly Dry, cassonade sugar, mint, sparkling water, lemon</i>	12.00 €

MOCKTAILS

Thau-Mule <i>Botanic, fresh lime juice, ginger beer</i>	10.00 €
Maï-Thau <i>Caribbean Woody, fresh lime juice, orgeat syrup, orange syrup</i>	10.00 €
Sex On The Lagune <i>Botanic, cranberry juice, orange juice, peach syrup</i>	10.00 €

APERITIFS & SPARKLING WINES

Glass 14 cl 75 cl

	Alaryk Craft Blonde & White Beer Draft, 33 cl	6.90 €	
	<i>Extra syrup</i>	0.50 €	
	<i>Extra lemonade</i>	0.50 €	
	Noilly Prat Original Dry	7.00 €	42.00 €
	Noilly Prat Rouge	7.50 €	44.00 €
	Noilly Prat Ambré	7.50 €	44.00 €
	Sieur d'Arques, Première Bulle <i>AOC Blanquette de Limoux</i>	7.00 €	33.00 €

NON ALCOHOLIC DRINKS

Syrups: Lemon - Mint - Strawberry - Grenadine	2.50 €
Peach - Orgeat	
<i>Extra lemonade</i>	0.50 €
Local Fruit Juice - Vergers de Thau - 25cl	5.50 €
Ginger Beer - 33cl	7.50 €
Mint & Lemon Kombucha - 33cl	7.50 €
Fresh Tasting Water - Still	3.80 €
Fresh Tasting Water - Sparkling	4.00 €

HOT DRINKS

Coffe	2.50 €
Decaf Coffe	2.50 €
Espresso with a dash of milk Noisette	2.70 €
Tea & Herbal Infusion	3.00 €
Double Espresso	5.00 €
Iced Coffee	6.00 €

LOCAL DIGESTIFS

Glass 4 cl

La Mentheuse, mint cream	6.00 €
La Pulpeuse, lemon cream	6.00 €
La Croqueuse, apple cream	6.00 €