CHEZ TITIN regional cooking

Mobile: +33 (0)6 01 95 61 37

3, chemin de l'étang - 34340 MARSEILLAN

Email: edith.ortin@laposte.net Site internet: http://www.cheztitin.com

Located in front of the Thau lagoon, 'Chez Titin' offers you to taste its production of raw or gratinated oysters and mussels, as well as its fabulous wood-fired 'brasucade' cooked in a traditional way.

Its typical setting and its exceptional panoramic view will allow you to appreciate its production, as well as the wines of Marseillan. If you are looking for a quiet place and appreciate the family atmosphere, you will undoubtedly love this beautifully decorated place. As for the welcome, you will immediately understand that your groups are welcome and that the southern warmth is not a legend!

The Ortin family shellfish farm is adjacent to the restaurant, so you can see the entire production next to you while you enjoy your meal.

Annual closing:

Closed from November to March

Location: On the outskirts, Pays de Thau

Prices

Prices: group set menus from 15 € per person (wine and coffee included)

covered seating for 70 (interior and covered terrace), outdoor seating for 35

Facilities / Services

- outside catering

Entertainment

- Tasting

