

To Start

« Blanc manger », tomato with basil 16 €uros

Toasted bread with garlic and olive oil, Burrata

Fine fresh cheese Tart from Marjolait farm 18€uros

Lightly spiced shrimp, zesty cucumber with mint

Gravlax Salmon Carpaccio 17€uros

Fresh cheese with aromatic herbs, paprika blinis

Half-cooked Foie Gras served as a club sandwich 18€uros

Banana & Rum & Smoked duck breast

Selection of charcuterie, Gherkins & Butter 20€uros

Iberian ham & Iberian Lomo & plain Fuet

Selection of Marjorait & Bordier fine cheeses 18€uros

Jam of the moment



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The dishes (+Suggestions of the day)

Grilled flank steak 250gr 25 €uros

Shallot confit & French Fries & Salad, Roquefort or Pepper sauce

Iberian Pluma 250g 28 €uros

Confit Shallots & Fries & Salad, Roquefort or Pepper sauce

Grilled Fillet of beef 200gr 40 €uros

Pan-fried Foie Gras like a Rossini on a toast, Truffle juice

Lightly Fried Shrimp 28 €uros

Shellfish risotto with parmesan, reduced bisque, Tomato & Local Onion

Seared Tuna and pan-fried Foie Gras 30 €uros

Crispy potato waffle with wakame & Old balsamic reduction

Local clam 24 €uros

Reduction of a creamy marinière & fresh fries

Roasted fish of the day, Sardinian fregola 28 €uros

Local octopus, pig snout and shellfish juice

The dishes to share or not

Rib of beef just grilled 1kg *To Share* 80 €uros

French Fries & Salad & Roquefort or pepper sauce

Suckling Pig 500g 55 €uros (1 or 2 persons)

Confit & grilled with spices, French Fries & Salad & Roquefort or pepper sauce

Leg of lamb 500g 60€uros (1 or 2 persons)

Caramelized with sweet spices & lacquered, Fries & Salad & Roquefort or pepper sauce

The Desserts – Slate dessert 13€