

Carte O'TI ZANDOLI

À L'Apéro

Shrimp nems & Sweet and sour sauce 8 Euros
4 pieces

Cod accras with tamarind condiment 8 Euros
6 pieces

To Start (+Suggestions of the day)

Black Pudding Pastilla & Honey 14 Euros
Cashew nuts & Cinnamon & lettuce sprouts

Pork shoulder confit with sweet spices 14 Euros
Caramelized Pineapple Carpaccio in the spirit of Christmas Ham

Onion confit & stuffed with fresh cheese from Marjolait Farm 14 Euros
Tomato and walnut & Old balsamic vinegar

Shredded Marlin marinated in Lime 15 Euros
Vermicelli & Vegetables & Lemongrass Broth

Perfect egg cooked at 64 degrees 15 Euros
Peeled Ouassous tails & Reduced bisque flambé with Old Rum

The dishes

Roasted veal chop with mushroom cream 33 Euros
Crispy polenta & stuffed Péyi mushroom

Entrecôte 300 gr grilled & Maître d'hôtel butter 33 Euros
Gratin Dauphinois, Roquefort or Pepper Sauce

Pork scorched with red currant & red wine 24 Euros
Christophine mousseline, Reduced cooking juice

Lambi in two different textures 35 Euros
Just grilled & in crispy samoussa, Vegetable wok with sesame oil & ginger

Fillet of Loup des Caraïbes roasted 33 Euros
Djon Djon Rice with Clams, Lightly lemony shells emulsion

The dishes for 2 persons

Grilled rack of lamb with turmeric 750g 70 €uros
Gratin Dauphinois, Roquefort or Pepper Sauce

The dishes to share 2 or 3 persons

Lamb shoulder confit 7h with sweet spices 1.8kg 70€uros
Gratin Dauphinois

Kids Menu (-10ans) 15 €uros

Roast chicken burger with cheese
Ketchup & tomatoes & salad

Crème brûlée

The Desserts

Cheese from Marjolait Farm 15 €uros
Crusty bread & jam of the moment

Cheese from Marjolait Farm 15 €uros
Old balsamic & olive oil, crusty bread

Vanilla Crème Brulée 13 €uros

Creamy Passion-Speculos Tiramisu 15 €uros

Pastries of the moment 13€

Menu Découverte at 35 €uros

**Shredded Marlin marinated in Lime
Vermicelli & Vegetables & Lemongrass Broth**

**Pork scorched with red currant & red wine
Christophine mousseline, Reduced cooking
juice**

Creamy Passion–Speculos Tiramisu