

À L'Apéro

**Shrimp nems & Sweet and sour sauce 8 Euros**

4 pieces

**Cod accras with tamarind condiment 8 Euros**

6 pieces

**Shrimp tempura with squid ink & Sweet Chili saur sauce 14 Euros**

4 pieces

To Start (+Suggestions of the day)

**Semi-cooked foie gras with old rum 17Euros**

Mango Chutney & Bell peppers & Toasted Bread

**Giraumon in different textures 15 Euros**

Creamy burrata, Smoked Caribbean bass & Maracuja dressing

**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 Euros**  
Gratin Dauphinois, Roquefort or Pepper Sauce

**Lamb leg confit 1,8kg 70Euros**  
Gratin Dauphinois

Kids Menu (-10ans) 15 Euros

**Roast chicken burger with cheese**  
Ketchup & tomatoes & salad

**Crème brûlée**

The Desserts

**Cheese from Marjolait Farm 15 Euros**  
Crusty bread & jam of the moment

**Cheese from Marjolait Farm 15 Euros**  
Old balsamic & olive oil, crusty bread

**Vanilla Crème Brulée 13 Euros**

**Blanc Manger Coco with lime zest 13 Euros**

**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**

**Blanc Manger Coco with lime zest**

*LA SUITE VILLA*  
HOTEL & SPA \*\*\*\*\*