

# Carte O'TI ZANDOLI

## À L'Apéro

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

4 pieces

**Cod accras with "sauce chien" 8 Euros**

6 pieces

## To Start

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

4 pieces

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

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

**Quenelle of Ouassous with fresh cheese 15 Euros**

Spicy bisque

**Scallop ravioli & crunchy Christophine 16 Euros**

Christophine cream with coconut milk

## The dishes

**Roasted veal chop with mushroom cream 33 Euros**

Roasted giraumon & stuffed Péyi mushroom

**Entrecôte 300 gr grilled 33 Euros**

Gratin Dauphinois, Roquefort or Pepper Sauce or Maître d'hôtel butter

**Lamb Shank Confit & Vegetables 28 Euros**

Roasted potatoes & reduced juice

**Lambi in two different textures 35 Euros**

Just grilled & in crispy samoussa, Créole Rice

**Fillet of Loup des Caraïbes roasted 33 Euros**

Djon Djon Rice with Clams, Lightly lemony shells emulsion

**Grilled octopus 28 Euros**

Squid ink Risotto & Giraumon & Parmesan

## **The dishes for 2 persons**

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

**Lamb leg confit 1,8kg 60€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**

**Blanc Manger Coco & coulis of the moment 13 €uros**

**Pastries of the moment 13€uros**

## **Menu Inspiration at 35 €uros**

**Quenelle of Ouassous with fresh cheese  
Spicy bisque**

**Lamb Shank Confit & Vegetables  
Roasted potatoes & reduced juce**

**Blanc Manger Coco & coulis of the moment**