

O'TI ZANDOLI MENU

To Share

Breaded prawns, sweet chili sauce 14 €uros
4 pieces

Cod accras with "sauce chien" 8 €uros
6 pieces

To Start

Prawn ravioli, sun-dried tomato, skimmed bisque 16 €uros

Potatoes in oil, marlin rillettes
Wasabi mayonnaise, lomo condiment 15€uros

Half-cooked foie gras with old rum, mango chutney 18 €uros

Octopus in tempura
Spicy mayonnaise, tangy avocado purée, tonkatsu sauce 15€uros

Fresh cheese and honey maki
Tart red fruit coulis, onion compote with grenadine, pistachio 15 €uros

Sea bass tartare
Cucumber and lime, passion fruit coulis, hibiscus onion pickles 16 €uros

The dishes

Fish of the day 33 €uros
Djondjon rice with clams, shellfish marinière cream

Filet mignon 30 €uros
Pork filet mignon, sweet potato mousseline with spices, sweet and sour sauce

Conch 36 €uros
Grilled conch, peyi piperade, garlic cream, conch samousa, vegetarian chilli ketchup

Rib steak 34 €uros
250 g rib steak, mashed potatoes, pepper or Roquefort sauce or butter

Octopus 29 €uros
Grilled octopus, christophine tagliatelle with piquillos and chorizo sauce

The dishes for 2 persons

Lamb 80 €uros

Piece of lamb to share, mashed potatoes, lamb juice

Beef 85€uros

Piece of beef to share, mashed potatoes, pepper sauce or Roquefort or butter

Inspiration Menu

Starter, Main course, Dessert 35€uros

To be discovered at the restaurant each week

Kids Menu (-10ans) 16€uros

Beef burger with cheese

ketchup, tomatoes, salad, potato waffles

Or

Breaded chicken

ketchup, sweet potato chips, potato waffles

Crème brûlée

The Desserts

Cheese from Marjolait Farm 15 €uros

Crusty bread & jam of the moment

Vanilla Crème Brulée 13 €uros

Blanc Manger Coco & coulis of the moment 13 €uros

Pastries of the moment 14€uros

