

To Share

Breaded prawns, sweet chili sauce 14 Euros
4 pieces

Cod accras with "sauce chien" 8 Euros
6 pieces

To Start

Prawn ravioli, sun-dried tomato, skimmed bisque 16 Euros

Potatoes in oil, marlin rillettes
Wasabi mayonnaise, lomo condiment 15Euros

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

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

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

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

The dishes

Bao lamb burger, mango soy chutney,
Spicy mayonnaise, cheddar, hibiscus pickles, fried potatoes 25 Euros

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

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

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

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

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

The **dishes for 2 persons**

Lamb 80 Euros

Piece of lamb to share, mashed potatoes, lamb juice

Beef 85Euros

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

Kids Menu (-10ans) 16Euros

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 Euros

Crusty bread & jam of the moment

Vanilla Crème Brulée 13 Euros

Blanc Manger Coco & coulis of the moment 13 Euros

Pastries of the moment 14Euros

Menu Inspiration at 35 €uros

Potatoes in oil, marlin rillettes
Wasabi mayonnaise, lomo condiment

Bao lamb burger, mango soy chutney,
Spicy mayonnaise, cheddar, hibiscus pickles, fried
potatoes

Blanc Manger Coco & coulis of the moment

