



TO SHARE

Codfish Fritters 8€

Codfish fritters served with Creole herb "sauce chien"

Prawns 14€

Crispy tempura prawns, sweet chili sauce

Lobster 18€

Lobster medallion in coconut milk and passion fruit

Samosa 15€

Fresh cheese samosa with honey and sun-dried tomatoes, served with cane sugar tomato coulis

Foie gras 18€

Semi-cooked foie gras with aged rum, seasonal chutney, and bell pepper coulis

STARTERS

Tuna 16€

Tuna and watermelon tartare, ponzu sauce, red fruit condiment

Duck 17€

Ravioli filled with shredded duck and hazelnuts, mushroom shavings, and creamy forest sauce



MAIN COURSES

Octopus 29€

Grilled octopus, honey-roasted eggplant, sun-dried tomato condiments, mild pepper coulis, Provençal cream

Conch 36€

Confit and grilled conch with Caribbean spices, Asian-style glazed vegetables, tangy shellfish emulsion

Fish 32€

Fresh fish (depending on availability), shellfish risotto, passion fruit sauce

Rib eye steak 34€

Grilled ribeye, fries, choice of Roquefort, pepper, or maître d'hôtel butter sauce

Duck breast 34€

200g duck breast grilled à la plancha, mushrooms in various textures, thyme and honey meat jus

TO SHARE

Beef 80€

Large beef cut to share, homemade fries, choice of Roquefort, pepper, or maître d'hôtel butter sauce

Lamb 75€

Large lamb cut to share, homemade fries, aged rum lamb jus



DESSERTS

Cheese 15€

Farmhouse cheeses from Marjolais, seasonal chutney

Blanc manger 13€

Traditional coconut blancmange with seasonal fruit coulis

Crème brûlée 13€

Classic vanilla-flavored crème brûlée

Pastry chef's trolley 15€

Pastry of the moment