



## 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

*Ouassous* 28€

Fricassee of Ouassous flamed with old rum, Asian-style glazed vegetables, shellfish sauce

*Fish* 32€

Fresh fish (depending on availability), shellfish and crustacean 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 on a griddle, 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

KIDS MENU (-10ANS) 16€

*Beef burger with cheese*

ketchup, tomatoes, salad.  
Potato waffles or fries

OR

*Breaded chicken*

ketchup, sweet potato chips.  
Potato waffles or fries

*Crème brûlée*

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