



TO SHARE

Codfish Fritters 8€

Codfish fritters served with Creole herb "sauce chien"

Prawns 14€

Crispy tempura prawns, sweet chili sauce

Tartine 17€

Beef carpaccio tartine with rocket pesto and parmesan shavings

Tacos 15€

Crispy forest-style tacos with fresh cheese and Madagascar pepper

Foie gras 18€

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

STARTERS

Lobster 18€

Smoked lobster ravioli, spiced coconut milk, wasabi mayonnaise

Poultry 16€

Smoked chicken croques, garlic cream, mustard caviar



MAIN COURSES

Octopus 30€

Grilled octopus, pilaf rice with squid ink and clams, fresh cheese with pink peppercorns, smoked garlic cream

Pig 28€

Confit & grilled pork belly, sweet and sour sauce, corn cream, grilled pepper with tandoori spices

Fish 31€

Fresh fish (depending on availability), ratatouille péyi, potatoes confit in olive oil and thyme, cream of shellfish with parsley

Rib eye steak 34€

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

Fusion 30€

Chicken supreme with prawns, meat jus and bisque, sweet potato texture

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