

Menu Découverte

70€

Appetizers

Duck

Duck croustis, mushroom cream with
truffle oil, mustard pickles

Lobster

Smoked lobster ravioli, coconut milk bisque,
beetroot coulis, Aquitaine caviar, herb crisp

Sea Bass

- Caribbean sea bass roasted with lemon butter, carrots
in citrus textures, peanut sauce
- Seabass sashimi, ponzu sauce, passion fruit coulis,
almonds

Cannelé

Bordelais cannelé, old rum cream, almond-hazelnut
praline, cocoa biscuit with fleur de sel

Martiniquan espresso

Menu Plaisir

95€

Appetizers

Duck

Duck cromesquis, mushroom cream with truffle oil,
mustard pickles

Lobster

Smoked lobster ravioli, coconut milk bisque, beetroot coulis,
Aquitaine caviar, herb crisp

Sea Bass

Caribbean sea bass roasted with lemon butter, carrots in
citrus textures, peanut sauce
Seabass sashimi, ponzu sauce, passion fruit coulis, almonds

Quail

Quail with foie gras, "Robert" mushrooms, old rum meat jus,
red fruit coulis, rocket condiment, bacon cream, confit and
smoked leg, guanciale

Cheese

Selection of cheeses with red fruit jam

Cannelé

Bordelais cannelé, old rum cream, almond-hazelnut
praline, cocoa biscuit with fleur de sel

Martiniquan espresso