



## TO SHARE

Codfish Fritters 8€

Codfish fritters served with Creole herb "sauce chien"

Prawns 14€

Crispy tempura prawns, sweet chili sauce

Escargot 16€

Escargot in parsley Butter, bone Marrow, crisp toasts

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

Duck 16€

Bao Bun, pulled duck and smoked duck, wasabi mayonnaise, korean chili coulis, grenadine pickles

Burrata 17€

Pumpkin velouté, crushed hazelnuts and truffle oil

MAIN COURSES

Chatrou 33€

Grilled caribbean octopus, parsley linguine, clams, smoked garlic cream

Fish 31€

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

Beef 36€

Beef filet, homemade fries, choice of Roquefort, pepper, or maître d'hôtel butter sauce **(Foie gras add-on 6€)**

Fusion 32€

Rum-flambéed freshwater prawns, smoked duck breast, carrot mousseline, avocado, maracuja and shellfish sauce

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

*Fruit 13€*

Red berry cream with speculoos crumbs

*Crème brûlée 13€*

Classic vanilla-flavored crème brûlée

*Pastry chef's trolley 15€*

Pastry of the moment