



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 16€

Vegetarian tomato and chili soup, salsa verde, croutons

MAIN COURSES

Chatrou 33€

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

Lambi 37€

Grilled lambi, squid ink risotto with citrus, creole sauce and leche de tigre

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 33€

TO SHARE

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

Beef 80€

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

Pork Belly 65€

Pork platter to share (1 kg), homemade fries

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