



## 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, passion fruit, and red berry onion confit

## 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 32€

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

Lambi 36€

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

Fish 32€

Caribbean sea bass, salsa verde, herb-infused eggplant caviar, candied vegetables, tangy coulis

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