

TO SHARE

Tacos 15€

Smoked chicken, Marjolaits cream cheese, tomato and garlic coulis

Codfish Fritters 8€

Codfish fritters served with Creole herb "sauce chien"

Prawns 14€

Crispy tempura prawns, sweet chili sauce

Bone Marrow 14€

Bone marrow and parsley crostini

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

### Octopus 32€

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

### Conch 36€

Grilled conch, 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€)**

### Duck 35€

Duck in two ways, shredded duck and sesame herb smoked breast, textured mushrooms, rocket pesto

## TO SHARE

### 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 (-10YEARS) 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 Marjolaitis, seasonal chutney

Mousse 13€

Red berry cream with speculoos crumbs

Crème brûlée 13€

Classic vanilla-flavored crème brûlée

Dessert 15€

of the moment