



Menu

By Julien Fournet



TO SHARE

Jacos 15€

Smoked chicken, Marjolaits cream cheese, tomato and garlic coulis

Shrimp Fritters 9€

Shrimp fritters served with Creole herb “sauce chien”

Prawns 14€

Crispy tempura prawns, sweet chili sauce

Beef Tataki 16€

Beef tataki, stracciatella, pistachios and rocket pesto

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€

Flame-grilled conch, clam fried rice, lemon-basil emulsion and “sauce chien”

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€)

Veal 33€

Herb-crusted veal tenderloin, wild mushroom cream, mushrooms from Le Robert with garlic and parsley, and pommes Darphin

TO SHARE

Beef 80€

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



KIDS MENU (-10 YEARS) 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

Mousse 13€

Red berry cream with speculoos crumbs

Crème brûlée 13€

Classic vanilla-flavored crème brûlée

Dessert 15€

of the moment