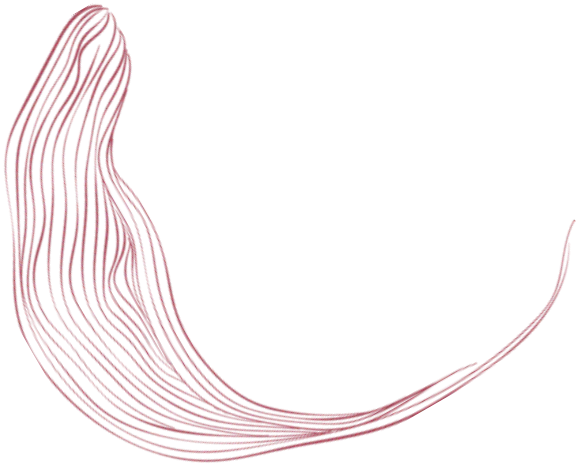
Le Zandoli

RESTAURANT GASTRONOMIQUE

Menu

By Julien Fournet



MENU Découverte

Starter

The Conch

Tempura and Flame-Seared Queen Conch, Shellfish Champagne Sauce, Creole Condiment, Basil Coulis

The Ouassous

Prawns, served in an exotic style, coated in tapioca, with a burnt and tangy avocado purée, gochujang coulis and tobiko roe.
Prawn elixir with hints of beef.

TheLoup

Caribbean sea bass glazed with grenadine and beetroot, creamy pumpkin purée, panisse with Creole spices, tangy pink butter, vegetable cannelloni.
Sea bass ceviche with lime, beetroot and pomegranate, caviar from Maison Sturia.

The chocolate

Chocolate and aged rum, almond and hazelnut praline, miso custard, white chocolate and praline ice cream, caramel with Asian notes

70€

Additional 10€ for the cheese

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MENU Plaisir

Starter

The Conch

Tempura and Flame-Seared Queen Conch, Shellfish Champagne Sauce, Creole Condiment, Basil Coulis

The Ouassou

Prawns, served in an exotic style, coated in tapioca, with a burnt and tangy avocado purée, gochujang coulis and tobiko roe.
Prawn elixir with hints of beef.

The Loup

Caribbean sea bass glazed with grenadine and beetroot, creamy pumpkin purée, panisse with Creole spices, tangy pink butter, vegetable cannelloni.
Sea bass ceviche with lime, beetroot and pomegranate, caviar from Maison Sturia.

The Beef

Beef fillet, coffee and hazelnut sauce, meat jus, Robert mushrooms and foie gras, Darphin apple and parsley sauce.
Beef tataki, stracciatella, chimichurri.

The Cheese

Assortment of cheeses, red berry jam

The chocolate

Chocolate and aged rum, almond and hazelnut praline, miso custard, white chocolate and praline ice cream, caramel with Asian notes

95€

LE ZANDOLI
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