oti Zandoli
RESTAURANT BISTRONOMIQUE

TO SHARE

Tacos 15€

Smoked chicken, Marjolaits cream cheese, tomato and garlic coulis

Cod Fritters 9€

cod fritters served with Creole herb “sauce chien”

Prawns 14€

Crispy tempura prawns, sweet chili sauce

Tuna Tataki 16€

Spiced tuna tataki served with an Asian-inspired tartare, burnt and sour mashed avocado

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

Marlin 16€

Smoked marlin with sugar cane, banana muslin and guanciale, creole condiment

Burrata 16 €

Vegetarian tomato and chili soup, salsa verde, croutons

MAIN COURSES

Octopus 32€

Asian-style confit and grilled octopus, wasabi potato mousseline, sesame-glazed vegetables, chimichurri

Conch 36€

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

Fish 32€

Seabass, creamy pumpkin, panisse with Creole spices, creamy grenadine with a tangy note and hints of beet

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 (-10YEARS) 16€

Beef burger with cheese

ketchup, tomatoes, salad.
Potato waffles or fries

OR

Breaded chicken

ketchup, potato waffles or fries

Crème brulée

DESSERTS

Cheese 15€

Farmhouse cheeses from Marjolaits, seasonal chutney

Brownie 13€

Hazelnut Brownie, Crème Anglaise and Salted Butter Caramel

Crème brûlée 13€

Classic vanilla-flavored crème brûlée

Dessert 15€

of the moment