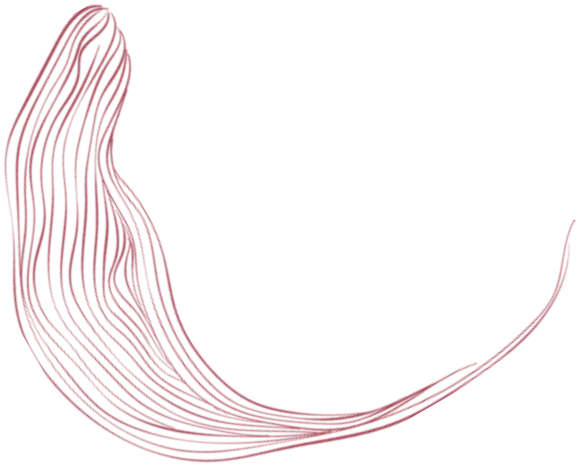
ô ti Zandoli

RESTAURANT BISTRONOMIQUE

Menu

By Julien Fournet



Chez Zandoli

RESTAURANT BISTRONOMIQUE

CLASSIC COCKTAILS

MOJITO (PEACH, PASSION FRUIT, STRAWBERRY, APPLE) 13€

WHITE RUM, MINT, LIME, CANE SUGAR, SODA

CAÏPIRINHA (PEACH, PASSION FRUIT, STRAWBERRY, APPLE) 13€

WHITE RUM, LIME, CANE SUGAR

PLANTER'S PUNCH 11€

RUM, GUAVA, ORANGE, PINEAPPLE, MANGO, GRENADINE, CINNAMON

PINACOLADA 14€

RUM, COCONUT, PINEAPPLE, CINNAMON, VANILLA

SPRITZ 13€

APÉROL, PROSECCO, ORANGE

MAI TAI 14€

AGED RUM, COINTREAU, LIME, ORGEAT SYRUP



SIGNATURE COCKTAILS

LE ZANDO 20€

GIN, CHAMPAGNE, STRAWBERRY LIQUEUR, LIME

LE RHUMSTAR 14€

RUM, VANILLA, PASSION FRUIT, PROSECCO SHOT

L'EXPRESSO MARTINIQUAIS 14€

AGED RUM, ESPRESSO, AGED RUM CREAM LIQUEUR

LA FRÊCHE 14€

VODKA, PEACH, LIME, MINT, VANILLA, SODA WATER

APERITIFS

TI-PUNCH WHITE “NEISSON” OU “ A1710”	10€
TI-PUNCH AGED “NEISSON”	12€
TI-PUNCH WHITE	8€
TI-PUNCH AGED	10€

Choose your rum from the AOC Martinique selection:

St-James, Depaz, La Mauny, Neisson, Bally, Madkaud, Hardy, J.M, Clément, Dillon, HSE, Trois Rivières, HBS, Baie des Trésors, Braud, Fusion

GLASS OF CHAMPAGNE	16€
ANISÉS	8€
MARTINI RED OR WHITE	8€
KIR	10€
KIR ROYAL	16€
PORTO RED OR WHITE	9€

BEERS

LORRAINE	8€
BAM BLONDE OR WITHE	9€
HEINEKEN	9€
DESPERADOS	9€

WHISKY & COGNAC

AIKAN	25€
NIKKA	25€
JACK DANIELS N°7	16€
JOHNNIE WALKER RED	15€
JOHNNIE WALKER BLACK	18€
ABERLOUR 10 ANS	25€
DEVERON 12 ANS	16€
HENESSY VS	15€

ALCOHOL-FREE

LOCAL FLOWER INFUSION 10€

HIBISCUS & MINT OR ATOUMO & LEMON

HOME MADE ICED TEA 8€

JASMIN IN FUSION, BRAZILIAN SIROP AND LIME

BORA BORA 10€

PINEAPPLE, PASSION FRUIT, LEMON, GRENADINE

HOMEMADE LEMONADE 11€

LEMON, ORANGE, HONEY

VIRGIN MOJITO (PEACH, PASSION FRUIT, STRAWBERRY, APPLE) 10€

SODA, MINT, LIME, CANE SUGAR

LOCAL "BAL" LEMONADE 7€

LEMON OR PASSION FRUIT

SODA 7€

COCA-COLA, COCA-COLA ZÉRO, ORANGINA, SCHWEPPES

FRUIT JUICE 7€

PASSION FRUIT, GUAVA, ORANGE, MANGO, PINEAPPLE

WATER 7€

CHANFLOR, DIDIER

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

Mousse 13€

Red berry cream with speculoos crumbs

Crème brûlée 13€

Classic vanilla-flavored crème brûlée

Dessert 15€

of the moment