

STARTERS

Homemade foie gras with cocoa beans, mango chutney and sweet spice bread 18.00 €

Homemade country pig terrine with old rum, pickled vegetables and toasted bread 11.00 €

Fish tempura, rust* sauce & mesclun* 9,50 €

Fish tartare & caribbean cabbage salad in a pikliz Haitian way 12.00 €

Smoked marlin* carpaccio, creole sauce with pineapple, fish rilette 12.00€

**Rust sauce: Paprika, garlic, mustard, egg yolk, peanut & olive oil*

** Mesclun : Variety of salad*

** Marlin : variety of caribbean fish*

MAIN DISHES

Tasting plate : fish rilette, fish tartare & smoked fish, mesclun 23.00 €

Pan-fried shrimp tails with coconut milk, garlic, ginger & red curry,
basmati rice 23.00 €

«Choice of the butcher» (VBF Salers), Roquefort sauce or green pepper
sauce 25.00 €

Country fisherman's saffron marmite & fish fillets with rust sauce & garlic
croutons 25.00 €

Roasted lamb fillet, garlic cream with curcuma 27.00 €

Plate « all duck » : Duck breast, confit & foie gras. Reduced sauce to
citrus & passion fruit 26.00 €

Fish tartare & caribbean cabbage salad in a pikliz Haitian way 21.00 €

*Side dishes depending on the market: vegetables gratin, crushed potatoes,
giromonade, basmati rice, thin potato fries.*

The dishes are "homemade", they are made from raw products.

Thank you to warn our waiter in case of allergy or intolerance

DESSERTS

Fruits salad, light syrup with Cambodia long pepper & passion fruit sorbet 8.50€

Perfumed vanilla creme brulee 8.50 €

Black chocolate cake, almonds crumble & caramel icecream 11.00 €

Baba with old rum, coconut syrup & vanilla, coconut sorbet 11.00 €

Coffee or tea accompanied by an assortment of “gourmandises” 12.00 €

SUNDAES

Coupe Habitation : rhum-raisin, coconut icecream, vanilla & old rum 9.00€

Chocolat ou Café liégeois : chocolate icecream, chocolate coulis & chantilly 8.00€

Coupe Ice Green : mint, pistachio icecream, chocolate coulis, Peppermint 9.00€

Coupe Colonel : lime icecream & vodka 9.00€

Coupe Caraïbes : pineapple sorbet, mango, passion fruits & chantilly 8.00€

Dame Blanche : vanilla icecream, chocolate coulis & chantilly 8.00€

Menu 28.00€ (Excluding beverages)

Menu only for lunch

MAIN DISHE & DESSERT

«Choice of the butcher» (VBF Salers), Roquefort sauce or green pepper sauce

Or

Tasting plate : fish rilette, fish tartare & smoked fish, mesclun

Or

Fish tartare & caribbean cabbage salad in a pikliz Haitian way

Fruits salad, light syrup with Cambodia long pepper & passion fruit sorbet

Or

White lady ice cream (vanilla ice cream, chocolate sauce & chantilly)

Menu « Ti Moun » 14.00€ (child aged up to 10 years)

Fruit Juice or syrup

Homemade Cheeseburger & fries

Or

Fish Tempura, vegetables, rice or thin potato fries

Icecream (2 scoops at your choice)

For any changement of dessert : a supplement will be asked

For groups (from 10 persons)

Menu 37.00€ (Excluding beverages, Choice of the dishes 24 hours in advance)

Homemade country pig terrine with old rum, pickled vegetables and toasted bread

Or

Fish tempura, rust* sauce & mesclun

Or

Fish tartare & caribbean cabbage salad in the pikliz Haitian way

«Choice of the butcher» (VBF Salers), Roquefort sauce or green pepper sauce

Or

Fish Tartare & country cabbage salad in the pikliz Haitian way

Or

Suggestion of the Chef

Fruits salad, light syrup with Cambodia long pepper & passion fruit

Or

Black chocolate cake, almonds crumble & caramel icecream

Or

Choice of sundaes

Side dishes depending on the market: vegetables gratin, crushed potatoes, giromonade, basmati rice, thin potato fries.

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Menu à 49.00€ (Including beverages)

Please refer to Menu 37€

BEVERAGES :

Appetizer to your choice : Ti punch, Planteur, White or Red Martini, Porto,
Whisky

Glass of wine to your choice : selection of white, red or rose (please ask to our
waiter for more information)

Still water (Capès or St Jude)

Nespresso Coffee or selection of Tea