

## OUR STARTERS

- *Aperitif plate for two people 9.00€*
- *Carpaccio of homemade smoked duck breast, chickpea crumble & cumin hummus 12.00€*
  - *Fresh salad with homemade smoked fish and shrimps, watermelon, pineapple, roucou & maracuja vinaigrette 13.00€ or 24.00€ on a plate*
- *Homemade foie gras terrine with cocoa and old rum, compote of red onions, walnut sandwich bread 18.00€*
- *Thin roasted goat cheese tart with banana, mesclun & honey vinaigrette 10.50€*

## OUR MAIN DISHES

- *Grilled lamb chops, reduced juice with sweet spices and cristophine tatin 27.00€*
- *Roasted fish fillet (Peach of the moment), green mango emulsion, giraumon ratatouille & homemade puree 25.00€*
- *Whole duck breast lacquered with citrus fruits & Timur pepper, polenta with parmesan cheese 26.00€*
  - *Butcher's piece (VBF), homemade fries, green pepper or Roquefort sauce 25.00€*

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

*Please let us know in case of allergy or intolerance to ordering*

## *OUR DESSERTS*

*\*Rum Baba flavoured with maracuja, pineapple brunoise & coconut sorbet (to order at the beginning of the meal) 11.00€*

*\*Chocolate & hazelnut brownies, praline cream & vanilla ice cream  
11.00€*

*\*Mango 'choux' plate with white chocolate sauce & passion 11.00€*

*\*Vanilla flavoured crème brûlée 9.00€*

*\*Gourmet coffee 12.00€*

*\*Gourmet tea or infusion 12.00€*

## *ICE CREAM CUPS*

*\*Coupe Habitation: rum-raisin ice cream, coconut, vanilla & old rum  
9.00€*

*\*Chocolate or Liège Coffee: chocolate ice cream, chocolate sauce & whipped cream 8.00€*

*\*Ice Green Cup: mint ice cream, pistachio, chocolate sauce,  
Peppermint 9.00€*

*\*Colonel Cup: lime & vodka ice cream 9.00€*

*\*Caribbean dish: pineapple sorbet, mango, passion & whipped cream  
8.00€*

*\*Dame Blanche: vanilla ice cream, chocolate sauce & whipped cream  
8.00€*

## *MARKET MENU*

*(Not changeable; Noon only except on public holidays)*

*On the board*

*Starter + Main course 22.00€*

*Dish + Dessert 22.00€*

*Starter + Main course + Dessert 25.00€*

## *MARKET FORMULA FROM 10 PEOPLE 39.00€*

*(Not changeable; Noon only except on public holidays)*

*Aperitifs : Planter, Ti Punch, white or red martini, fruit juice*

*Drinks for the meal: still water, 2 glasses of wine per person*

*Starter, main course & dessert from the market menu*

*Coffee or tea or herbal tea*

## *MENU TI MOUN (child aged up to 10 years) 14.00€*

*Fruit juices (orange, passion, pineapple, guava) or syrup in water*

*Fillet of fish of the day or fish tempura*

*Homemade cheeseburger & homemade fries*

*2 scoops of ice cream of your choice*

## *ALL-INCLUSIVE MENU AT 49.00€*

*FROM 10 PEOPLE UPWARDS*

*Lunch or dinner; please contact us*