

OUR STARTERS

Tempura of fish with tartar sauce 9.00

*Semi-cooked foie gras, mango chutney and brioche bread
18.00*

Fish tartar with maracuja & wakame 11.00€

*Cod cappuccino, horseradish whipped cream & home-made
smoked duck breast toast 12.00€*

OUR PLATES

*Butcher's Piece (VBF), home made fries, choice of sauce
(roquefort, green pepper) 25.00 €.*

*Roasted fish fillet in almond & lime crust, mashed potato &
ratatouille with giromon 25.00*

Fish tartar with maracuja & wakame 22.00€

*All duck plate (duck breast, confit, pan-fried foie gras),
reduced citrus fruit juice, gratin of green bananas 31.00*

*Wok of tiger shrimps in coconut milk & red curry, Basmati
rice 24.00*

More suggestions from the Chief!

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

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

OUR HOMEMADE DESSERTS

- * *Chocolate dripping cake, salted butter caramel & vanilla ice cream 10.00€*
- * *Baba with old rum, hazelnut & almond praline, light cream with maracuja 11.00€*
 - * *vanilla crème brûlée 9.00€*
 - * *Gourmet coffee or tea 12.00€*

ICE CREAM CUPS

- * *Caribbean dish: pineapple sorbet, mango, passion & whipped cream 8.00€*
- * *Dame Blanche: vanilla ice cream, chocolate coulis & whipped cream 8.00€*
- * *Coupe Habitation: rum-raisins, coconut, vanilla & old rum ice cream 9.00€*
 - * *Colonel Cup: lime & vodka ice cream 9.00€*
- * *Chocolate or Café liégeois : scoops of ice cream, chocolate coulis & whipped cream 8.00€*
- * *Ice Green Cup: mint ice cream, pistachio, chocolate sauce, Peppermint 9.00€*