

Night Menu

19h - 22h

APPETIZERS

Codfish accras	9€	Lambi ravioli, Madras curry fricassee	14€
Creamy giraumon, pork souskay, Beni chadron pesto	11€	Grand Large fish tartar	14€
Cromesquis of warm goat's cheese and crispy bacon	14€	Red shrimp tempura	15€

Main course

Organic Linguine with squid ink, salmon leek cream and dill	22€	Gambas flamed with old rum, creamy shellfish marinara with champagne and risotto	27€
Iberian Pluma sirloin (Spanish pig), mango and orange sauce, vegetables and potatoes	24€	Peppered duck breast, potato gratin dauphinois	24€
Pan-fried veal chop, mushrooms, homemade truffle purée	26€		
Lobster 450-600g (to share, or not)		60€	

MENU TI MOUN 1juice + ice cream 1 scoop or Floup **14€**

Your choice :

Chicken Tenders
Snack steak
Fried fish

Garnish :

French fries or potatoes

ICE CREAMS AND SORBETS 4.50€
(choice of 2 scoops)

Sorbet: guava, lime, mango, passion fruit

Ice cream: vanilla, vanilla pecan, cassava, coconut, chocolate

DESSERTS 10€

Pavlova (crunchy meringue) with fruit

Cœur coulant chocolate, vanilla ice cream with salted butter caramel sauce

Coconut panacotta, pineapple marinated in old rum and ginger

Vanilla crème brûlée tartlet