

# Night menu

19h - 22h

## APPETIZERS

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

## MAIN COURSE

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Organic Linguine with squid ink, salmon leek cream and dill Iberian 22€

Pluma sirloin (Spanish pig), mango and orange sauce, vegetables and potatoes 24€

Pan-fried veal chop, mushrooms, homemade truffle purée 26€

Gambas flamed with old rum, creamy shellfish marinara with champagne and risotto 27€

Peppered duck breast, potato gratin dauphinois 24€

Lobster 450-600g (to share, or not) 60€

## MENU TI MOUN 14€

1juice + ice cream 1 scoop or Floup

Chicken Tenders

Snack steak

Fried fish

Garnish :

Frites or potatoes

DESSERTS 10€

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Pavlova (crunchy meringue) with fruit

Chocolate fondant, vanilla ice cream  
with salted butter caramel sauce

Coconut panacotta, pineapple  
marinated in old rum and ginger

Vanilla crème brûlée tartlet

ICE CREAMS AND SORBETS 4.50€

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choice of 2 scoops

Sorbet: guava, lime, mango, passion fruit

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