

Starters

- 14 **Perfect egg** 
French-style peas, morels,
Parmesan espuma, Salazie
watercress 
- 14 **Cilaos lentil hummus** 
Fresh fennel, Takamaka goat's cheese, Kalamata
olives, muscovado sugar 
- 17 **Grilled octopus**
*Sup. +3 Chickpea purée and Greek-style
condiments, kaffir lime mayonnaise 
- 17 **Tuna tartare with citrus and tarama**
Catch of the day tuna, wild fish roe, kataifi
pastry and toasted almonds, calamansi gel 
- 23 **Semi-cooked foie gras**
*Sup. +9 Passion fruit and coffee, gingerbread ice
cream, toasted spelt bread 
- 21 **Sea bream ceviche**
*Sup. +7 Leche de tigre, trout roe and cashew nuts,
homemade green mango and chilli sorbet 

 Vegan option

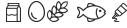



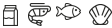




Net prices in euros – Taxes and service included

*Supplements apply to the Day Pass and half-board menus

Our allergen information is available from our team.

Thank you for supporting our commitment to reducing food waste.

Main courses

- | | | |
|----------------|--|---|
| 25 | <p>Wood Caesar salad (lunch only)
Crispy chicken, baby romaine lettuce, soft-boiled egg, anchovies, cherry tomatoes, bacon, Parmesan, garlic croutons, Caesar dressing</p> |  |
| 26 | <p>Tuna tartare with citrus and tarama
Catch of the day tuna, wild fish roe, kataifi pastry and toasted almonds, calamansi gel</p> |  |
| 25 | <p>Burrata tomato salad (lunch only) 
Selection of heirloom tomatoes, basil, toasted pine nuts, fleur de sel, PDO olive oil, white balsamic vinegar</p> |  |
| 49
*sup.+19 | <p>Grilled spiny lobster tail
Carrot and ginger cream, toasted coconut, bergamot lobster sauce, tapioca crisps</p> |  |
| 32 | <p>Catch of the day
Cape pea fava with saffron, shellfish reduction, zantac, tomatoes, spring onion and preserved lemon</p> |  |
| 35
*Sup. +7 | <p>Gently steamed Patagonian toothfish
Cabbage and vanilla ravioli, creamy mashed potatoes, kale, vanilla and bergamot dashi</p> |  |
| 30 | <p>Ravioli with green pesto 
Tomato and kaffir lime rougail, feta, pine nuts, black truffle crumbs</p> |  |

 Vegan option

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33
*Sup. +5

Galician chestnut-fed pork

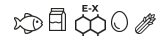
Purple sweet potato and parsnip cream, green mango and mild chilli



35
*Sup. +7

Slow-cooked veal fillet

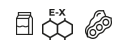
Veal sweetbreads in a corn crust, celeriac and caviar, cinnamon leaf



32

Braised duck fillet

Sweet potatoes and kumquat, four-spice leaves



120
*Sup. +74

Dry-aged beef rib

(approximately 1 kg)
Béarnaise espuma
To share (2 people)



One side dish to choose from:

Roasted potatoes
Seasonal vegetable casserole
Green salad
Sweet potato fries
Gratin of the day

Meat origins: Scotland, France, Spain

Fish origins: Southern Territories, Madagascar, Réunion Island, Mauritius

Net prices in euros – taxes and service included

All our dishes are homemade and prepared on site with passion.

All our dishes may contain allergens. A list is available upon request.

Desserts

- | | | |
|----------------|---|--|
| 16 | <p>Breizh péi
70% Criollo dark chocolate mousse, buckwheat cream, chocolate biscuit, puffed kasha
A Breton classic reinterpreted with a Réunion Island twist</p> |  |
| 17
*Sup. +2 | <p>Créole Vanilla Pod
vanilla cream, frozen mascarpone, vanilla hazelnut praline, chocolate sauce, cinnamon leaf</p> |  |
| 15 | <p>Paris - Trois Bassins
Choux pastry with almond & hazelnut praline, banana caramel, peanut custard</p> |  |
| 17
*Sup. +2 | <p>From the Fields
Galabé diplomat cream, ti-son inspiration, Payet & Rivière rum, caramelised popcorn</p> |  |
| 15 | <p>Pavlova
Citrus meringue, exotic fruit compote, coconut foam</p> |  |
| 17
*Sup. +2 | <p>Cheese platter
Selection of the moment, matured by Maison Legrain</p> |  |

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All our desserts are made with agar-agar and may contain traces of fish.

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