























Starters

- 15 **Perfect egg**     
 French-style peas, morels,
 Parmesan espuma, Salazie
 watercress
- 16 **Stracciatella tomato**      
 guava osmosis, peanut praline
 green oil and guava vinegar
- 17 **Tuna tartare with local condiments:**   
 green papaya, curry sauce, peanut butter,
 kaffir lime zest, green onions,
 rice chips
- 18 **Grilled octopus** 
 * Sup. +3 Chickpea purée and Greek-style
 condiments, kaffir lime mayonnaise
- 21 **Vitello tonnato**    
 * Sup. +6 Slow-cooked veal
 Tuna cream with Mediterranean spices
 Truffle espuma
- 25 **Semi-cooked foie gras**   
 * Sup. +9 Passion fruit and coffee, gingerbread ice
 cream, toasted spelt bread

LISTES DES ALLERGÈNES :



 Vegan option

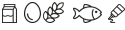

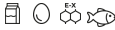



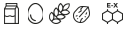
Net prices in euros – Taxes and service included

*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

- | | | |
|-----------------|--|---|
| 26 | <p>Wood Caesar salad (lunch only)
Crispy chicken, baby romaine lettuce, soft-boiled egg, anchovies, cherry tomatoes, bacon, Parmesan, garlic croutons, Caesar dressing</p> |  |
| 27 | <p>Tuna tartare with local condiments:
green papaya, curry sauce, peanut butter, kaffir lime zest, green onions, rice chips</p> |  |
| 28 | <p>Ocean Salad (lunch only)
Gravlax tuna, seared prawns with parsley and garlic, salad, cherry tomatoes, garlic croutons, tangy vinaigrette</p> |  |
| 34
* Sup. +4 | <p>Catch of the day
Cape pea fava with saffron, shellfish reduction, zantac, tomatoes, spring onion and preserved lemon</p> |  |
| 37
* Sup. +7 | <p>Gently steamed Patagonian toothfish
Cabbage and vanilla ravioli, creamy mashed potatoes, kale, vanilla and bergamot dashi</p> |  |
| 32 | <p>Fergula Sarda risotto 
Tomato and kaffir lime rougail, feta, pine nuts black truffle crumbs and green pesto</p> |  |

 Vegan option

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



Thank you for supporting our commitment to reducing food waste.

35
* Sup. +5

Iberian pork pluma

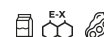
Creamy purple sweet potato and butternut squash soup
Pak choi, bread granola, pumpkin seeds
tamarind sauce



32

Braised duck fillet

Sweet potatoes and kumquat, four-spice leaves



39
* Sup. +9

Roast beef fillet with brown butter matchstick potatoes Madagascar pepper sauce



Choose one side dish:

Fried rice
Seasonal vegetable casserole
Green salad
Sweet potato fries
Gratin of the day

TO SHARE

129
* Sup. +83

Dry-aged beef rib
(approximately 1 kg)
Béarnaise espuma
To share (2 people)

Dry-aged beef rib (1 kg approximately)

sauce green pepper and tamarin
to share : 2 persons (cooking 45min)
2 side dishes included



LISTES DES ALLERGÈNES :



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> |  |
| * 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> |  |
| 15 | <p>Pavlova
Citrus meringue, exotic fruit compote, coconut foam</p> |  |
| * Sup. +2 | <p>Cheese platter
Selection of the moment, matured by Maison Legrain</p> |  |

Net prices in euros – Taxes and service included

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

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

Thank you for supporting our commitment to reducing food waste.

