Starters

15 **Perfect egg**
peas à la française
mushrooms, morels, Parmesan espuma

16 **Butternut squash**
creamed, confit and pickled
pumpkin seeds, pork guanciale
herb oil and croutons
also available as a vegetarian dish

17 NEW **Tuna tartare**
tuna from the day's catch
green mango and pineapple
Creole pâté crumble, pickled onions

18 **Grilled zourite (octopus)**
*Sup. +3
chickpea purée, vegetable caponata
Greek-style condiments, mayonnaise
spiced with combava lime

25 **Mi-cuit foie gras**
*Sup. +7
vanilla and aged rum
Victoria pineapple chutney
toasted walnut bread

vegetarian option

Prices in euros, inclusive of VAT – Service included
*Supplement on the half-board menu
Our allergen list is available on page 3

Thank you for sharing our commitment to reducing food waste

Mains

28 NEW **Tuna tartare**
tuna from the day's catch
green mango and pineapple
Creole pâté crumble, pickled onions
served with sweet potato fries and a green salad

34 **Catch of the moment**
saffron butter bean fava
fish consommé, edamame
tomatoes, spring onion and preserved lemon

37 **Gently steamed toothfish**
*Sup. +5
cabbage and vanilla ravioles
creamed potato, basil
vanilla and bergamot dashi

28 **Signature risotto**
mushroom fricassée, Parmesan
black truffle pieces

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4 **Additional sides:**
Fried rice
Seasonal vegetable cassolette
Sweet potato fries

vegetarian option

*Supplement on the half-board menu

Thank you for sharing our commitment to reducing food waste
Our selection favours responsible fishing

34 **Ibérico pork pluma**
creamed purple sweet potato and butternut squash
pak choi, bread granola, pumpkin seeds
tamarind sauce

32 NEW **Grilled duck breast**
carrot, creamed, julienned and glazed
carrot-top pesto, massalé spice
Apicius sauce

36 **Beef roasted in brown butter (250g)**
*Sup. +4 straw potatoes
Madagascan pepper sauce
1 side of your choice

34 **Braised lamb shank**
vegetable brunoise and quinoa
harissa condiment, reduced jus
tangy fromage blanc and wild herbs

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4 **Additional sides:**
Fried rice
Seasonal vegetable cassolette
Sweet potato fries

ALLERGEN LIST:

GLUTEN · CRUSTACÉS *CRUSTACEANS* · ŒUF *EGG* · POISSON *FISH* · ARACHIDE *PEANUT* · SOYBEAN SOJA · LAIT *MILK* · FRUITS À COQUE *NUTS* · CÉLERI *CELERY* · MOUTARDE *MUSTARD* · SÉSAME *SESAME* · SULFITES · *MOLLUSQUES MOLLUSCS* · LUPIN

Origin of our meat: France, Spain
Origin of our fish: Réunion Island, French Southern Lands, Madagascar, Mauritius

Prices in euros, inclusive of VAT – Service included
All our dishes are homemade, prepared on site with passion.

Desserts

16 **Citrus variations**
lemon crémeux and sorbet
almond sponge, combava gel
French meringue and finger lime

17
*Sup. +2 **Creole vanilla pod**
vanilla ganache, iced mascarpone
almond praline
Bourbon vanilla gel

15 **Rum baba**
herbal infusion syrup, vanilla whipped cream
amber rum, white chocolate tuile
nasturtium leaves

15 **Paris - Trois-Bassins**
praline choux, crumble
peanut diplomat cream
crème anglaise

17
*Sup. +2 **Cheese selection**
seasonal selection, matured
by Maison Legrain

Prices in euros, inclusive of VAT – Service included
*Supplement on the half-board menu

All our dishes are homemade, prepared on site with passion.
*All our desserts are made with agar-agar and may contain traces of fish
Thank you for sharing our commitment to reducing food waste