

Cucumber, 1300
*In Iced Cream with Spumanta Lemon Grass and
Coconut Milk*

Gambas, 2300
Grilled Eggplant Napoleon, Spicy Tomato Syrup

Mahi Mahi, 1900
In Brandade, Small Stuffed Piquillos, Rouille Sauce

White Tuna, 1700
*Half Salted, in Sashimi, Wasabi Mayonnaise and Oyster
Sauce, Vegetables Crispi*

Foie Gras, 2500
*In Terrine, Half Cooked, Pineapple Chutney, Small
Farm Salad*

Grilled

Round of Red Tuna, 2600
*Sesame Oil Vinaigrette and Cherry Ginger, Mixed
Crunchy Vegetables*

Thick Swordfish Slice, 2900
*Olive Oil Brewed with Basil and Lemon Preserve, Salt
Flower, Sliced Fennel and Sauteed Pota*

Lobster Tail, 6900

*Emulsion of Rock Fish Soup, Saffron and Vegetables
Risotto, Tomato and Fennel Preserve Carpaccio, Lemon
and Olive Oil Sauce, Condiments*

*Végétarian, 1500
Mixed Vegetables and Black Rice, Vinaigrette with
Herbs*

Tandoori Oven

Duck Breast from Landes, 3500

Farm Chicken Breast, 2200

Farm Veal Filet, 4500

Farm Porc Filet, 2800

*Accompagnied with Dry Fruits Basmati
Rice, a Grapefruit and Tomato
Condiment, a Cucumber Raita and Nans*

*Assorted Cheeses, 1950
Four Pieces of Premium Quality Appellations Cheeses*

*Le Fromage Blanc, 1500
Low Fat with Strawberries and Red Berries Sorbet*

<i>Coconut, Stuffed with Mango</i>	<i>1500</i>
<i>Chocolate, In Soft Cake, in Napoleon and Iced Cream, Almond Tuile</i>	<i>1500</i>
<i>La Papaya, Tatin Style, Coconut Milk Sauce and Vanilla Iced Cream</i>	<i>1500</i>
<i>Passion Fruit, In Iced Cold and Exotic Fruits Coulis</i>	<i>1500</i>
<i>Pastry, Delicious Homemade French Pastry</i>	<i>1500</i>

Net Prices in F.Cfp