

STARTERS

Chatrou⁽¹⁾ Terrine and its vegetables soup, passion fruit sauce 9.50€

Giromon ⁽²⁾Accras & malanga, creole sauce 8.50€

Fish tartare (fish depending delivery), Parma crumble 12.00€

Thin vegetables & olive oil pie, breaded goat and herbs 9.50€

Chopped Gradvelax salmon and its horseradish sauce, salad of sweet potatoes and herring 14.50€

Terrine of semi-cooked foie gras, red onions compote and balsamic vinegar, toasted bread 17.00€

(1) Local octopus

(2) Variety of local pumpkin

MAIN COURSES

Sea bream fillet in its lambi crust, lime velvet 24.00€

Local octopus fricassee in its Bordeaux wine sauce 19.00€

Ouassous⁽³⁾ Stir fry, red curry, garlin and ginger 23.00€

Fish tartare (fish depending delivery), Parma crumble & meclun⁽⁴⁾ 19.00€

Trio dégustation : Salmon gradvelax, Chatrou terrine, fish tartare, mesclun 22.00€

Rib steack (french origin) green peper sauce or roquefort, mesclun 23.00€

*Butcher piece (french origine) breaded with cocoa and pan foie gras, Porto sauce
28.00€*

Dried fruits roasted breast of duck, strong Arabica gravy 25.00€

Honey and spices roasted lamb 22.00€

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(3) Local gambas

*(4) Mesclun is a salad mix of assorted small, young salad leaves which originated in
Provence, France.*

Side dishes depending of the market

Dishes are homemade and are realised with raw food products

Thank you to let us know of any case of allergy or intolerance during the order

27.00€ Menu (excluding drinks)

Only for lunch

MAIN DISHES AND DESSERT

Roasted butcher piece (french origin), green pepper sauce or roquefort sauce

Or

Chatrou fricassée in its Bordeaux wine sauce

Or

Trio dégustation : Salmon gradvelax, Chatrou terrine, fish tartare, mesclun

Vanilla Crème brûlée

Or

Dame blanche (vanilla icecream, chocolate coulis & chantilly)

Or

Homemade pie depending of the Chef mood

Children's menu 13.00€ (up to 10 years)

Fruits juice

Homemade Cheeseburger maison, fries

Or

Fish fillet, vegetables, rice or fries

Icecream (2 scoops, flavour of your choice)

For group from 12 persons

35.00€ Menu (excluding drinks, dishes choice 24 hours in advance)

Vegetables and olive oil Thine tart, breaded goat with herbs

Or

Chatrou Terrine and its vegetables soup, passion fruit sauce

Or

Accras platter (giromon, malanga), creole sauce

Roasted butcher piece (french origin), green pepper sauce or roquefort sauce

Or

Chatrou fricasee in its Bordeaux wine sauce

Or

Fish Tartare & parma crumble

*Homemade chocolate cake, almond & cinnamon crumble, flower salt caramel
icecream*

Or

Dacquoise fruit passion, mango & coconut

Or

Homemade pie

49.00€ Menu (including drinks)

Refer to 35.00€ menu

Drinks :

Appetizer of your choice: Ti punch, Planteur, white or red Martini, Porto, Whisky

Glass of wine of your choice: selection of white, rosé & red wines (consult us)

Still water (Capès or St Jude)

Nespresso coffee or tea selection

DESSERTS

Vanilla crème brûlée 8.50€

Homemade Pie 9.00€

Homemade Baba with old rum & coconut icecream 11.00€

Gourmet coffee or tea 12.00€

Homemade chocolate cake, almond & cinnamon crumble, flower salt caramel icecream 9.50€

Cheese platter & mesclun 9.50€

SUNDAES

Coupe Habitation : rhum-raisin, coconut icecream, vanilla & old rum 9.00€

Chocolat ou Café liégeois : chocolate icecream, chocolate coulis & chantilly 8.00€

Coupe Ice Green : mint, pistachio icecream, chocolate coulis, Peppermint 9.00€

Coupe Colonel : lime icecream & vodka 9.00€

Coupe Caraïbes : pineapple sorbet, mango, passion fruits & chantilly 8.00€

Dame Blanche : vanilla icecream, chocolate coulis & chantilly 8.00€