

Pour commencer

Le carpaccio 18€

Raw and smoked fish, avocado, shrimp, garden's flowers, marinated citrus fruits.

Le foie gras 20€

Crispy plantain banana and ginger, pan-fried foie gras, red pepper coulis.

Le velouté 16€

Martinique mushroom cream, foie gras cappuccino, crispy duck confit.

La salade 14€

Smoked duck breast, hot cheese, young shoots, raw vegetables, confit tomato, garlic croutons, grilled sesame vinaigrette.

Le lambi 18€

Queen conch ravioli with curry, sweet pumpkin, sweet pepper foam.

La planche 22€

Assortment of charcuterie and cheese

C o n t i n u o n s

Le canard 32€

Duck breast stuffed with foie gras and dried fruits, carrot and plantain banana, red onion petals, honey orange sauce.

Le bœuf 39€

Filet Rossini style, christophine in two textures, stuffed mushroom, truffle juice.

L'agneau 30€

Smoked lamb shank cooked like a parmentier, sweet potato, crushed herbs, confit garlic, full-bodied jus.

Le thon 30€

Semi-cooked tuna in cassava crust, potato with herbs, tomato and zucchini, exotic vinaigrette.

Le poisson 32€

Fish of the day with citrus zest and flambéed shrimp, leek fondue, yam pakala, turmeric sauce.

Le tartare 28€

Fish of the day, salad and fried crunchy vegetables.

Tout en douceur

Le chocolat 14€

Chocolate mousse, crunchy frosting, creamy coffee, salted butter caramel.

La mangue 14€

Coconut and Mango delight, Breton shortbread, passion fruit coulis.

Le fruit 11€

Fresh apple, kiwi, pineapple, mint jelly, exotic sorbet, marmalade, crisps.

Le gourmand 12€

Assortment of desserts from the menu, accompanied by a hot drink.

le Chef prend soin de sélectionner des produits frais et des poissons pêchés localement. Toutes nos productions sont faites maison.

Prix nets, service compris. Les cartes bancaires, American Express, espèces et chèques vacances sont acceptés.

*(*bœuf : origine France, Amérique du sud ou CE, en fonction des arrivages)*