

BOURBON ISLANDS SAVOURING MENU
65€

- **Soup of bichiques** (small expensive fish) **with home-made curry** (curry powder is a mixture of finely ground pungent spices such as turmeric, cumin, coriander, ginger,etc used in making curry. A curry is a spicy dish of oriental, especially Indian origin
- **Escalope of local foie gras with onion jam**
- **Shark fillet from Saint-Leu with combava** (an old citrus fruit) **served with chouchou gratin** (a cucurbitaceous plant - of the melon and marrow family)
- **Kid cooked with massalé** (massalé: a mixture of several spices like cumin, mustard seeds and coriander), served with black beans, rice and rougail (a cold mixture of tomatoes, garlic and spices like cumin, ginger, capsicum and coriander)

- **Takamaka goat** (Takamaka is a mountainous part of the island)
- **Hot soufflé with Bourbon vanilla flavoured rum**

SUGGESTIONS: EUROPEAN WEEK

- **Plate of smoked fishes from the Baltic Sea with a glass of vodka** (sturgeon, salmon, eel)
- **Paella Valenciana** (rice, saffran, squids, mussels, shrimps, chicken, French beans)
- **Saltimbocca, rizotto di primavera** (veal escalopes stuffed with parma ham, tomatoes, carrots, fresh peas, artichokes with rice)
- **Apple crumble**

MENU

For quality's sake, all our menus are elaborated from fresh products, there may be a slight delay or we may be out of stock.

SEAFOOD

Plate of seafood for two people : 70 €

Fines de Claire Marennes d'Oléron n°3	Prairie oysters from Oléron n°3	<i>Half a dozen: 12€</i>
Spéciales de Bretagne « Pleine mer" n°2	Fattened oyster from Brittany n°2	<i>Half a dozen: 17€</i>
Belons n°2	Belon oysters	<i>Half a dozen: 21€</i>
Praires d'Erquy	Small clams from Erquy	<i>Half a dozen: 12€</i>
Clams (selon arrivage)	Clams (depending on the tide)	<i>Each : 3 €</i>
Bulots	Whelks	<i>A portion : 7€</i>
Bigorneaux	Winkles	<i>A portion : 7€</i>
Grosses crevettes roses	King prawns	<i>Hal a dozen : 16€</i>

STARTERS

Saumon mariné aux baies roses, vinaigrette à la framboise	Salmon escalopes marinated in olive oil, lemon juice, chives, chervit , tarragon and red pepper (from the Reunion), served with raspberry vinaigrette
Soupe du pêcheur	Fisherman's soup : cod, conger, eel, red mullet, tomatoes, olive oil, garlic
Rillettes de morue à la basquaise, pain de campagne grillé	Rillettes of salt cod with tomato, capsicum, and garlic, toasted country bread
Salade printanière au magret fumé	Spring green salad with smoked breast fillets of duck
Asperges sauce mousseline	Asparagus with a sauce hollandaise added of whipped cream

FISH - DISHES

Sandre poché au beurre blanc	Pike perch poached in vinegar and chopped shallots added of butter
Filet d'espadon poêlé façon Rossini, bouquetière de légumes	Fillet of swordfish fried with truffles, covered with Madeira, and surrounded by a garnish of vegetables laid in bunches
Olivade de filet de rascasse au basilic	Fillet of scorpion fish with crushed olives and basil
Noix de Saint-Jacques à la chiffonade d'endive	Scallops with braised strips of chicory

MEAT- DISHES

Ballotine de volaille rôtie en robe de sésame, millefeuille de poivron et d'aubergine	Galantine of poultry roasted covered with sesame seeds, served with red peppers and aubergines baked between two slices of millefeuille pastry
Carré d'agneau rôti à la fleur de thym, ratatouille (pour 2p.)	Loin of lamb basted of melted butter and roasted with thyme flowers (serves 2)
Filet de bœuf* poêlé aux petits oignons, gratin dauphinois et flan de légumes • French meat	Fillet of beef fried with small onions ; served with gratin dauphinois (potatoes, onions and cream) and a pudding of vegetables
Rognon de veau Beaugé, riz sauvage	Calf kidneys flamed in brandy with a sauce of fresh cream mustard and port, served with wild rice
Civet de lièvre à la française, nouilles fraîches	Marinated hare simmered in red wine, cooked in the oven with lardoons and mushrooms, , then thickened of cream, served with fried onions and fresh pasta

CHEESES at 12 €

Plateau de fromages affinés	Tray of refined cheeses
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DESSERTS

Moelleux au chocolat amer en soufflé, cœur framboise et crème glacée à la vanille	Soufflé of mellow cake with bitter chocolate , raspberry core and vanilla ice-cream
Tarte fine aux pommes	Thin apple tart
Crêpes Suzette	Pancakes flavoured with tangerine and curaçao
Assortiment de glaces et sorbets	Assortment of ice-creams and sorbets

Net prices