



Ganga
R E S T A U R A N T
D I N E R

18H30-21H00



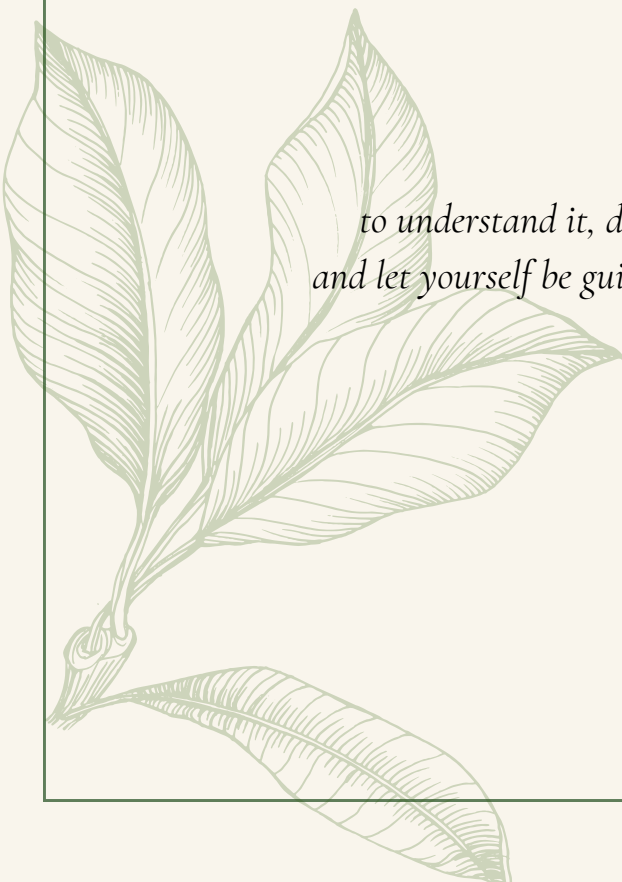
Driven by a deep-seated passion for cooking, Igor FAUSTIN grew up to the rhythm of his island's culinary traditions. After a formative career working alongside great Chefs, he perfected his art in prestigious establishments.

Now at the helm of the YLANGA kitchen, our Chef offers refined cuisine, subtly blending Creole and contemporary flavors. His elegantly presented dishes tell a unique stories, reflecting his background and creativity.

YLANGA

is a unique name :

*to understand it, dare to get lost in our luxuriant garden
and let yourself be guided by the sweet scent of our ylang-ylang.*





SIGNATURE MENU

Amuse-bouche and refreshing potion

Fish tartare

Fish of the day, cucumber and basil granita, kiwi vinaigrette, roasted cashews.



Confit lamb

Confit lamb pressé, yam pommes dauphine, Creole lentil cream, full-bodied meat jus.

Le trou Kréyol

Fresh goat cheese

Fresh goat cheese gnocchi, local oyster mushroom pickles, dried fruit, local honey, and microgreens.



The parfait ice cream

Citrus and verbena parfait, Timut pepper biscuit, orange blossom sponge cake, mandarin gel.



FOOD AND WINE PAIRING

Our Signature Menu highlights local flavors through our menu's flagship creations, made with fresh, high-quality ingredients to transport you on a Journey in Creole Harmony.

Let yourself be carried away by a complete gastronomic experience with this unique menu.

To perfect this gastronomic journey, we offer food and wine pairings, selected to enhance each dish and offer you a complete experience.

49 €

TI MOUN

18 €

Discovering
the flavors of Ylanga
(up to age 12)



THE MENU

STARTERS

CHEESE DOG

Brioche bun with thyme, braised pork, homemade barbecue sauce, smoked paprika cheddar cream, fried onions.

17 €

MUSHROOMS

Local oyster mushrooms roasted in wood oil, ginger mushroom velouté, soft-boiled egg marinated in soy sauce, mushroom crackers.

18 €



FISH TARTARE

Fish of the day, cucumber and basil granita, kiwi vinaigrette, roasted cashews.

19 €



ASSORTMENT OF SMALL PLEASURES

To sample all the starters on the menu.

28 €



Vegetarian



Gluten free



THE MENU

MAIN COURSE

CONFIT LAMB

Confit lamb pressé, yam pommes dauphine, Creole lentil cream, full-bodied meat
jus.
32 €

SMOKED BEEF GRAVLAX

Beef gravlax, star anise sautéed rice, confit egg yolk, black garlic condiment, meat
jus.
32 €



STEAMED FISH

Fish steamed with breadfruit leaves, roasted pumpkin, local vegetables, bitter
orange hollandaise sauce.
30 €



BA L É V É G É ' A

THE EGGPLANT

Eggplant millefeuille on skewers, vegetable juice, garden herb pesto, cassava
crumble with Parmesan cheese, buffalo mozzarella.
28 €



Vegetarian



Gluten free



THE MENU

FWOMAJ



FRESH GOAT CHEESE

Fresh goat cheese gnocchi, local oyster mushroom pickles, dried fruit, local honey, and microgreens.

12 €

BRIE WITH TRUFFLES

Brie flavored with truffles, pineapple confit with vegetarian peppers, dried fruit.

12 €



Végétarian



Sans gluten

THE MENU

DOUCÈ DESSERTS

CHOCOLATE

Chocolate shortbread with coarse cocoa, creamy chocolate and aged rum, ivory star anise ganache, orange and star anise sorbet.

14 €

ICE CREAM PARFAIT

Citrus and verbena parfait, Timut pepper biscuit, orange blossom sponge cake, mandarin gel.

14 €

A SELECTION OF ARTISANALS ICE CREAMS

Accompanied by manioc crumble,
vanilla milk jam, caramelized hazelnuts.

12 €



Vegetarian



Gluten free



LA C A V E A V I N S

LES B L A N C S

Entre-Deux-Mer, Château Lalande de Taleyran
Bordeaux, 2023

49 € / 75 cl
11 € / 12 cl

Pouilly Fumé, Domaine Fournier
Loire, 2022

95 € / 75 cl
16 € / 12 cl

Condrieu, La Butte d'or, Alain Jaume
AOC Côtes du Rhone, 2022

105 € / 75 cl

LES R O S É S

L'Espérance, Domaine La Brillane
Côtes de Provence

35 € / 75 cl
11 € / 12 cl

Ultimate rosé
Côtes de provence

55 € / 75 cl
12 € / 12 cl

LES R O U G E S

Saint Chinian, Les Pierres Sèches
Languedoc, 2022

59 € / 75 cl
11 € / 12 cl

Haute Côte de nuit, Prosper Maufoux
Bourgogne, 2022

85 € / 75 cl
14 € / 12 cl

Pauillac, Les Tourelles de Longueville
Bordeaux, 2019

210 € / 75 cl

LES C H A M P A G N E S

B I L L E C A R T - S A L M O N

Maison Billecart-Salmon embodies the balance and elegance of champagne.

Renowned for its exceptional expertise and quality, the Billecart-Salmon range is crafted using unique winemaking methods to produce wines of remarkable finesse and complexity. We are proud to be one of the few restaurants in Martinique to reference this brand of excellence.

Glass of Champagne Billecart-Salmon
16 €

Billecart-Salmon, Brut Réserve

A classic, well-balanced blend, representative of the house style, ideal for the aperitif.

125 € / 75 cl

Billecart-Salmon, Sous Bois Brut

This unique cuvée, entirely vinified in wood and composed of three Champagne grape varieties, will accompany you throughout your meal.

190 € / 75 cl.

Billecart-Salmon, Brut Rosé

Known for its finesse and elegance, this is one of the world's best-loved rosés.

210 € / 75 cl

Billecart-Salmon, Blanc de Blancs

Made exclusively from Chardonnay of the finest growths, its fine bubbles will satisfy your taste buds.

250 € / 75 cl



RUMS LIST

LA FAVORITE

La Favorite is one of the last remaining independent, family-owned distilleries in Martinique, and certainly the most artisanal. Today, it is the only distillery that operates entirely on steam power.

Cœur de Canne, rhum agricole blanc, 4 cl	7,50 €
Cœur de Canne, rhum agricole vieux, 4 cl	12,50 €
Exploration n°7, 4 cl	15,50 €
Millésime 2014, Brut de fûts, 4 cl	27,50 €

A1710

The exclusive manufacturing techniques and original recipes make A1710 rums extraordinary.

A1710 Diamond rock , 4 cl	15 €
A1710 Soleil de minuit, 4 cl	25 €

LA SALLE

Following the renovation of the La Salle residence by Saint-James, the brand is launching this new cuvée dedicated to this place of remembrance.

Rhum vieux agricole VSOP, 4 cl	17 €
Rhum vieux agricole XO, 4 cl	27,50 €

BAIE DES TRÉSORS

By favoring a fragmented approach, you will enjoy the abundance of Tartanaise sunshine, winds, and humidity.

Rhum ambré Fruit des pluies , 4 cl	12 €
Rhum vieux brin d'amour , 4 cl	14 €
Rhum vieux Karakoli , 4cl	13,50 €
Rhum blanc Plein soleil , 4cl	11 €

J.M

The wild richness of this unspoiled terroir, its generous nature, its rich volcanic soil, its contrasting climate, its naturally filtered pure water, and its extremely fresh sugar cane give this agricultural rum from Martinique its distinctive character.

J.M Terroir volcanique , 4 cl	15,50 €
J.M V.O, 4 cl	14 €
J.M V.S.O.P, 4 cl	17 €
J.M Blanc , 4cl	10 €