



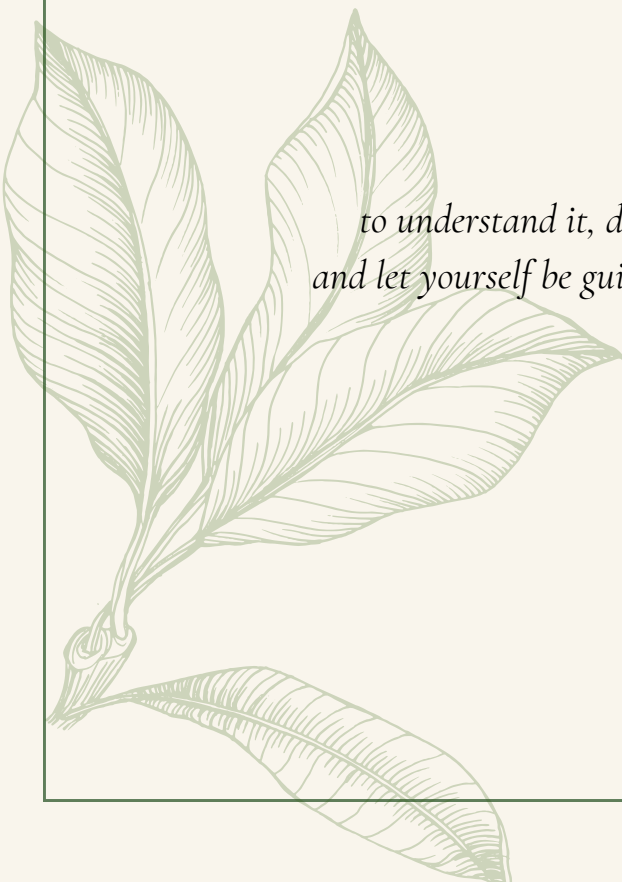
Driven by a deep-seated passion for cooking, Igor FAUSTIN grew up to the rhythm of his island's culinary traditions. After a formative career working alongside great Chefs, he perfected his art in prestigious establishments.

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.*





THE SIGNATURE MENU

Amuse-bouche and refreshing potion

Fish crudo

Caribbean sea bass, shrubb vinaigrette,
candied orange zest, ginger ice cream,
roasted almonds.

Local pork with Indian wood

Slow-cooked filet mignon, crispy belly,
fragrant gravy, peyi apricot ketchup
and
Alokos, creamy plantains flavored with sweet
spices, crispy Comté tuile.

Ashy goat cheese

Fresh goat's cheese gnocchi, Martinique
mushrooms marinated in local honey, roasted
cashews and baby greens.

Banoffee revisited

Chocolate shortbread, lime-scented banana
compote, banana-aged rum ice cream, dulce
siphon and banana tuile.

Mignardises

84 €

Our Signature Menu highlights
local flavours through our
menu's star creations, made
with fresh, quality ingredients
to take you on a Journey of
Creole Harmony.

Enjoy a gastronomic
experience through
our unique menu.

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

49 €

TI MOUN

18 €

Ylanga flavours' discovery
(up to 12 years old)



THE MENU

STARTERS

ZUCCHINI AND FALAFEL

Falafel with blessed thistle, flame-grilled zucchini, zucchini and basil pesto, egg yolk condiment with black salt.

16 €

FISH CRUDO

Caribbean sea bass, shrubb vinaigrette, candied orange zest, ginger ice cream, roasted almonds.

18 €

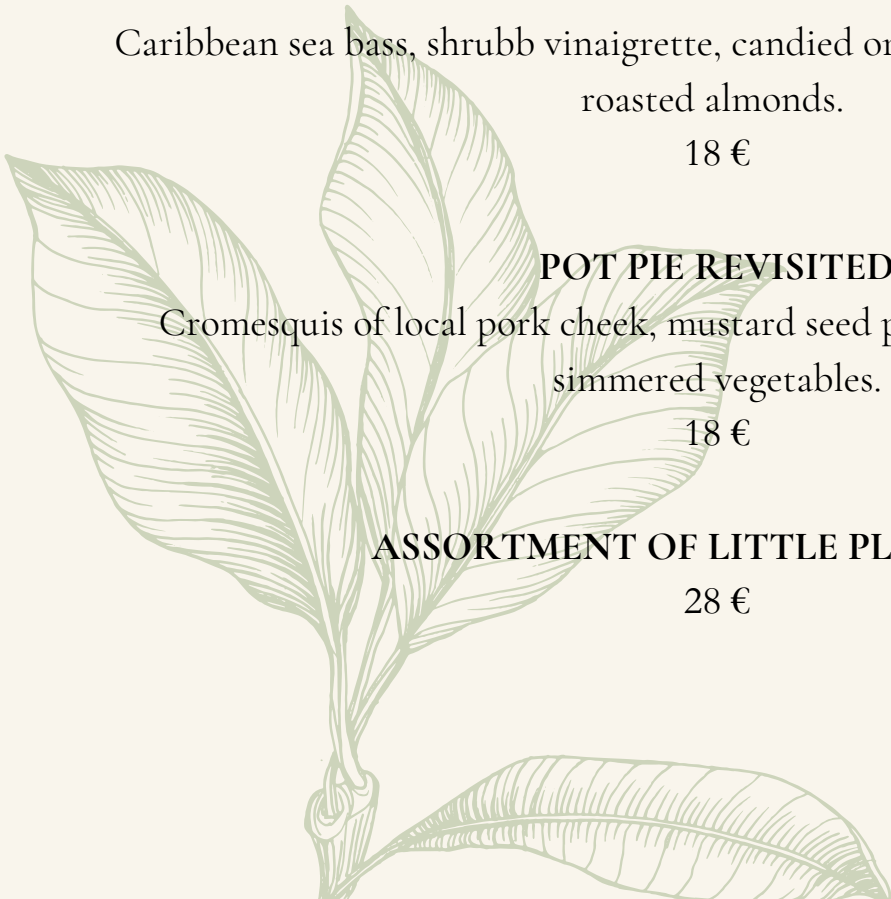
POT PIE REVISITED

Cromesquis of local pork cheek, mustard seed pickles, crispy capers and simmered vegetables.

18 €

ASSORTMENT OF LITTLE PLEASURES

28 €





THE MENU

LATÈ MEAT

LOCAL FREE-RANGE CHICKEN WITH SMOKED FLAVOURS

Crispy supreme, chicken jus with black garlic, Creole sauce.

28 €

LOCAL PORK WITH INDIAN WOOD

Soft-cooked filet mignon, crispy belly, fragrant gravy, peyi apricot ketchup.

30 €

LANMÉ FISHING RETURN

FISH MEUNIÈRE STYLE

Caribbean sea bass with manioc flour, meunière sauce with thyme, burnt onion gel.

32 €

MARINATED AND GRILLED OCTOPUS

Tender tentacles, giraumon-chili and okra-lime condiments.

32 €





THE MENU

AKOMPAYMAN SIDE DISHES

Alokos, creamy plantains flavored with sweet spices, crispy Comté tuile.

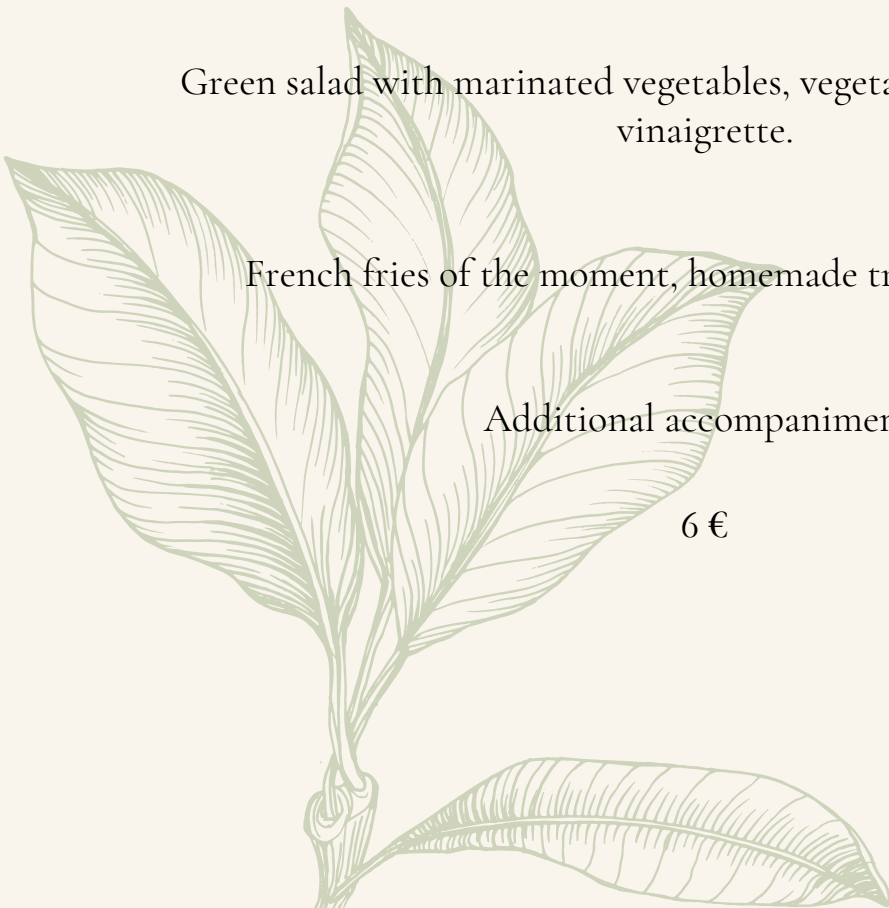
Creamy risotto with giraumon and peyi saffron.

Green salad with marinated vegetables, vegetables chips and mango vinaigrette.

French fries of the moment, homemade truffle mayonnaise.

Additional accompaniments

6 €





THE MENU

FWOMAJ CHEESE

ASH GOAT CHEESE

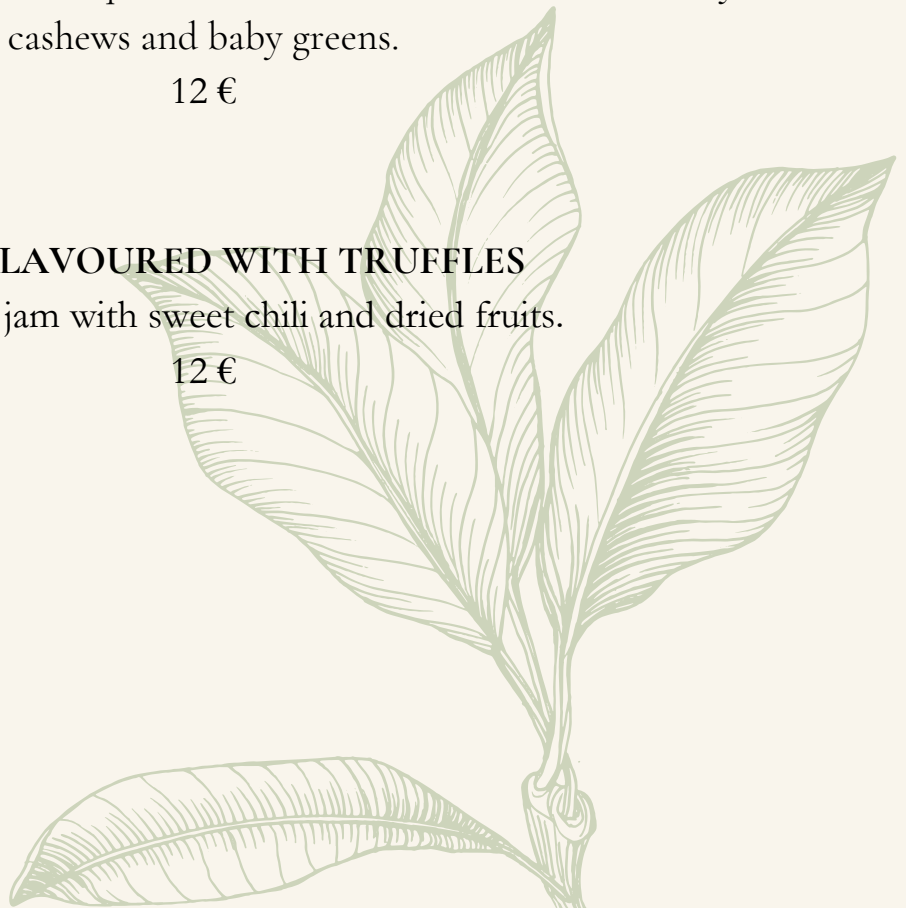
Fresh goat's cheese gnocchi, Martinique mushrooms marinated in local honey, roasted cashews and baby greens.

12 €

BRIE FLAVOURED WITH TRUFFLES

Pineapple jam with sweet chili and dried fruits.

12 €





THE MENU

DOUCÈ DESSERTS

BANOFEE REVISITED

Chocolate shortbread, lime-scented banana compote, banana rum ice cream, dulce siphon and banana tuile.

14 €

MANDARIN AND TONKA

Timult pepper cookie, ivory chocolate and tonka bean ganache, passion fruit cream, flame mandarin and mandarin ice cream.

14 €

SELECTION OF ARTISANAL ICE CREAMS

Accompanied by manioc crumble,
vanilla milk jam.

10 €

