



DISHES

BEEF ROLL

Peyi saffron brioche, shredded beef with smoked paprika and battery syrup, honey mustard, cheddar sauce and Creole sauce.

18 €

CAESAR SALAD

Salad, Indian wood croutons, hard-boiled eggs, cherry tomatoes, parmesan, vegetarian chili Caesar sauce, rosemary-marinated grilled chicken.

Vegetarian option available with falafels with blessed thistle and mango vinaigrette.

22 €

ROASTED FISHING RETURN

Caribbean sea bass, served with virgin sauce of the moment.

18 €

SIDE DISHES

French fries of the moment, truffle mayonnaise.

Green salad with marinated vegetables, chips and mango vinaigrette

Roasted vegetables with thyme and pesto of the moment.

6 €

BOARDS

THE BUTCHER'S SELECTION

Selection of fine charcuterie and local specialties.

28 €

THE CHEESEMAKER'S SELECTION

Selection of ripened cheeses of the moment.

28 €

CHEESE

TRUFFLE-FLAVORED BRIE

Pineapple jam with sweet chilli, dried fruit.

12 €

DESSERTS

PASSION FRUIT AND MERINGUE TARTLET

Sweet pastry with lime zest, maracuja cream, citrus meringues.

12 €

PROFITEROLES

Choux, tamarind caramel, artisanal ice cream, chocolate cinnamon sauce.

12 €





FRESH DRINKS

- Still water Chanflor, 1 l
6 €
- Sparkling water Didier, 75 cl
6 €
- Sparkling water Didier flavoured, 50 cl
(lime, mint, Raspberry-hibiscus)
4 €
- Coca-Cola / Coca-Cola zero, 25 cl
6 €
- Ice tea Mont Pelée, 50 cl
7,50 €
- Royal tropical juice, 33 cl
4 €
- Schweppes, 25 cl
5 €

HOT DRINKS

- Espresso / Americano
3,50 €
- Noisette
3,80 €
- Coffee with milk / Cappuccino
4,50 €
- Garden herbs infusion
3,50 €

APERITIFS

- Ti Punch, 6 cl
6 €
- Planteur, 16 cl
6 €
- Royal Kir, 16 cl
16,50 €
- White wine kir, 16 cl
12,50 €
- Lorraine beer, 25 cl
6 €
- Ricard, 4 cl
7 €
- Tonic Gin, 12 cl
12,50 €
- Saint Germain Royal, 12 cl
20 €
- Glass of Champagne Billecart-Salmon, 12 cl
16 €

*Alcohol abuse is dangerous for your health, drink in moderation.
Service included.*