

OUR COLD STARTERS

Crab cocktail with pineapple, lime and avocado ice cream minute made mousse	18 €
Swordfish carpaccio, ginger and cumbava dressing	17 €
Home made vanilla « Foie Gras » in two styles and three marmalades	21 €
Lobster salad and accacias honey dressed in a crispy shell	23 €
Six oysters spéciales n°3	15 €
Tomatoes gazpacho with mustard ice-cream and olive oil espuma	14 €
Layered goat cheese, red pepper and tapenade style "millefeuille"	16 €
Melon soup with basil and parma ham espuma	14 €
Octopus salad Mauritius style with red onions and fresh coriander	16 €

OUR HOT STARTERS

Traditional fish soup served with croutons and saffron aioli	14 €
Pan fried « Foie Gras » with speculos crumble, beetroot in two ways	21 €
Scallops and chopped leeks pie, served with mesclun	19 €
Home made lobster ravioli with langoustines broth, chorizo mousse	19 €

OUR PASTAS AND RISOTTO

Shellfish linguini, fresh tomatoes, basil and olive oil	16 €
Gnocchis with porcini mushrooms and big prawns fricassee	23 €
Green risotto with langoustines and his shellfish broth	21 €

OUR FISHES

Small bouillabaisse (1 person), with croutons and saffron aioli	25 €
Big prawns pan fried with Colombo, lemongrass and coco rice	24 €
Crispy sea bass with Provence honey sauce and steamed vegetables	27 €
Sea bream filets and "achards" vegetables baked in a banana leaf	26 €
John Dory filets cooked with spices from Asia, creamy polenta	27 €
Flash pan seared tuna Teriyaki served with wasabi mashed potatoes	24 €
Roasted red snapper marinated Mauritian style	25 €
Sauted octopus Mediterranean style	19 €

OUR FISH SPECIALITIES

Bouillabaisse (2 persons)	80 €
Royale bouillabaisse (2 persons)	120 €
Bourride (2 persons)	80 €
Royale bourride (2 persons)	120 €
Grilled Canadian lobster with garlic butter and thyme	42 €
Canadian lobster thermidor	46 €
Grilled crayfish with garlic butter and thyme	52 €

OUR WHOLE GRILLED FISHES WITH CHOICE OF GARNITURES

Sea bass (400/500 gr)	27 €
Sea bass cooked in a salty crust (15 mn waiting)	30 €
Sea bream (400/500 gr)	25 €
Sea bream cooked in a salty crust (400/500 gr) (15 mn waiting)	28 €
Sole : Roasted or miller	37 €
John Dory, 2 persons, price per 100 gr	8 €
Our garnitures : Bruyani rice Steamed vegetables Ratatouille Dauphinois gratin	
Additional garniture	2 €

OUR MEATS

Sauted thin slices of chicken and vegetables with a Tandoori sauce	20 €
Piece of beef with horseradish, minute smoked with thyme	29 €
Lamb shank confit with four spicies	24 €

OUR CHEESES

Warm goat cheese with honey and pine nuts over green salad	8 €
Cheese plate	8 €

OUR DESERTS

Melted black and white chocolate cake with pear sorbet, salted butter caramel (9 mn waiting time)	7 €
Home made raspberries tiramisu	7 €
Mandarin panacotta	7 €
Vanilla and strawberries "Crèmes brûlées"	7 €
Pineapple carpaccio and lemongrass syrup, with mango ice cream	7 €
Strawberry soup served with verbena ice cream	7 €
La Baronne Cup (vanilla ice cream, salted butter caramel, peanut flakes)	7 €
The "chocolate" plate (different kind of chocolate desserts, 9 mn waiting time)	10 €
Colonel cup (lemon sorbet and vodka), General cup (vanilla ice cream and whisky)	10 €
Les Pêcheurs cup (lemon sorbet with limoncello and champagne)	10 €

OUR ICE CREAM AND SORBET

2 scoops	6 €
Choice of flavors : Vanilla, Coffee, Chocolate, Pear, Lemon, Strawberry, Black Currant, Pistachio, Mango.	

MENU 28 €

Crab cocktail with pineapple, lime and avocado ice cream minute made mousse
Tomatoes gazpacho with mustard ice-cream and olive oil espuma
Traditional fish soup served with croutons and saffron aioli
Melon soup with basil and parma ham espuma
Octopus salad Mauritius style with red onions and fresh coriander



Sauteed octopus Mediterranean style
Big prawns pan fried with Colombo, lemongrass and coco rice
Gnocchis with porcini mushrooms and big prawns fricassee
Sauteed thin slices of chicken and vegetables with a Tandoori sauce



Vanilla and strawberries "Crèmes brûlées"
Home made raspberries tiramisu
Coupe de glace et sorbet (2 boules)

MENU 38 €

Layered goat cheese, red pepper and tapenade style "millefeuille"
Home made lobster ravioli with langoustines broth, chorizo mousse
Home made vanilla « Foie Gras » in two styles and three marmalades
Scallops and chopped leeks pie, served with mesclun
Swordfish carpaccio, ginger and cumbava dressing



Small bouillabaisse, with croutons and safron aioli
Roasted red snapper marinated Mauritian style
Flash pan seared tuna Teriyaki served with wasabi mashed potatoes
Seabream filet and "achards" vegetables baked in a banana leaf
Piece of beef with horseradish, minute smoked with thyme (suppl. 3 €)



Melted black and white chocolate cake with pear sorbet, salted butter caramel
Strawberry soup served with verbena ice cream
Pineapple carpaccio and lemongrass syrup, with mango ice cream

MENU 45 €

Amuse bouche



**Pan fried « Foie Gras » with speculos crumble, beetroot in two ways
Lobster salad and accacias honey dressed in a crispy shell**



**Crispy sea bass with Provence honey sauce and its steamed vegetables
John Dory filets cooked with spices from Asia, creamy polenta**



**The "chocolate" plate (different kind of chocolate desserts, 9 mn waiting)
Les Pêcheurs cup (lemon sorbet with limoncello and champagne)**