









Summer Menu
2022/2023

TO SHARE

 Pickled palmheart samoussas & tea infused tomato sauce	225.00
 Crispy picked artichoke skewers, cream of peanuts	260.00
Crispy tartlets lemon zest calamari salad	180.00
Chicken yakitori skewer, sesame seeds & yakitori sauce	215.00
Grilled paprika prawns, capsicum sauce	395.00
The <<mix platter>> for 6 (30 pieces)	1,200.00

STARTERS

Crab au gratin	590.00
Crispy calamari, tartar sauce	440.00
 Braised palmheart, hollandaise sauce	865.00
Palmheart & prawns soufflé Potinière style since 1968	935.00
Grilled kafir lime infused octopus, green papaya salad, pineapple & coriander	415.00
Coconut milk & raspberry tuna ceviche (capsicums, gram, sweet potato)	315.00
Tataki salmon, lentils salad	355.00
Prawns cocktail & grapefruit, cocktail sauce	350.00
Carpaccios - tuna, lime & sundried tomato & fish, passion fruit	450.00
 Palmheart salad & kafir lime infused salad dressing	680.00
 Gaspacho: red capsicum, cucumber, tomato & white wine	250.00
Dried duck breast, parmesan coated crispy polenta, pan fried mushrooms & nasturtium leaves pesto	645.00

 Vegetarian - can contain milk & eggs - **VAT Included**



VEGETARIAN MAIN COURSE


Mushroom & spinach pancake	350.00
Creole style eggplant, nasturtium leaves pesto, mozzarella & arugula	315.00
Poke bowl - Rice tagliatelles, crispy polenta, carrots, avocado, peanuts, roasted beetroot, black sesame seeds & tahini sauce	420.00
Sundried tomato ravioli, smoked butternut, tomatoes & basil	615.00
Jack fruit & sweet potato coconut milk & lemongrass curry	570.00
Sugar cane vinegar butternut steak, glazed carrots, broccoli & quinoa	535.00

ADD - ON

Prawns 240.00 - Chicken 120.00 - Bacon 155.00

MAURITIAN DISHES


Chicken & prawns curry	760.00
Beef dry curry	470.00
Octopus & green papaya curry	615.00
La Chamareloise saussages << rougaille >> & cured ham	720.00




DISHES

Palmheart & prawns soufflé Potinière style since 1968	1,315.00
Tagliatelle - prawns, chorizo & capsicums, parmesan cheese	695.00
Champagne guineafowl sleavers	845.00
Duck sleavers in olive sauce	985.00
Slow cooked lamb shanks, roasted vegetables	1,375.00
Veal loin, braised bok choy, sweet corn cream, pan fried oyster mushrooms	780.00
Pineapple chicken leg confit for 8hrs, mirin marinated beetroot, fried gnocchis, nasturtium leaves pesto, stir fried mushrooms & thyme sauce	715.00
Seared tuna, wasabi cream, orange glazed carrots & broccolii	650.00
Grilled fish, seafood butter	965.00
Grilled beef fillet (250g), sauce to choose from*	1,500.00
*Pepper Creole Béarnaise Mushrooms Gorgonzola	
Grilled prawns & calamari skewers, spanish style rice, lettuce & peanuts, creole sauce	630.00
Ginger lacquered slow cooked pork & sauce	730.00

SALADS




Paprika chicken, feta, grilled onions, honey roasted tomato & sweet potato	460.00
 Parmesan crispy coated polenta, feta, grilled onions, honey roasted tomato & sweet potato	460.00


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ADD - ON

Rice Potato purée	70.00
Vegetable stir fry Homemade salad Pasta Fries	135.00
Tato purée Honey caramelised butternut & pumpkin seeds	135.00
Sautéed potatoes, pears & wild mushrooms	135.00

DESSERTS

Classic - Bougrement bon & vanilla custard	200.00
Vanilla crème brûlée	200.00
Greedy coffee - bougrement bon, vanilla crème brûlée & sweet potato samoussa	250.00
 Candied papaya, candied papaya samoussa, vanilla ice cream	250.00
Homemade prune, almond & armagnac ice cream	275.00
 Roasted banana, lime & honey jus, grilled nuts & salted caramel sauce	200.00
 Watermelon sorbet	180.00
Cold coconut soufflé & coconut jam	200.00
Brownie trifle (crumble, whipped cream, chocolate mousse, brownie)	200.00
Meringues, crushed almond whipped cream, mango & passion fruit	180.00
Tiramisu façon Potinière	200.00

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Kids

Menu





MAIN COURSE

Crispy fish	265.00
BBQ chicken drumsticks	265.00
Cheese pasta	265.00
Cheese omelette	265.00

SIDES

Fries

Potato purée

Pasta

Salad

DESSERTS

Bougrement bon & vanilla custard	200.00
Pancake - Nutella & chantilly cream	200.00
Vanilla ice cream, salted caramel sauce	175.00

Our prices are Vat Included

