

# Starters menu

## WITH THE APERITIF

COD ACCRAS <i>8 pieces</i>	11,00 €
SHRIMP ACCRAS <i>6 pieces</i>	11,00 €

## OUR STARTERS

GRILLED OCTOPUS <i>Octopus, vegetarian chili, local spices, pineapple infused with old rum.</i>	13,00 €
MARLIN PUFF PASTRY <i>Puff pastry of yam, aioli, smoked marlin, homemade lemon mayonnaise</i>	14,00 €
M LIKE MARTINIQUE <i>Giraumon velouté, conch tartare seasoned with local flavors.</i>	14,00 €

## OUR SALADS

SEASONAL HODGEPODGE <i>Our best raw vegetables and seasonal fruits, vinaigrette of the moment</i>	20,00 €
THE AUTHENTIC <i>Cod accras, shrimp accras, octopus, local spices and our vinaigrette of the moment</i>	24,00 €

## CHILDREN'S MENU *Up to 12 years old*

15,00 €

CHICKEN OR FISH FILLET  
*Served with our homemade fries/raw vegetables  
Fruit juice - scoop of ice cream (vanilla or chocolate)*







# Main course menu

## FROM THE SEA

CARIBBEAN FLAVOR SEA BREAM (180 g) 28,00 €

*Selection of local fishing, fillet cooked in the pan then in the oven, wild rice, white butter sauce, vegetarian chili*



Food/wine pairing suggestion :

 Vouvray  
The bottle or  Vouvray  
The glass

TRADITIONAL SNAPPER 29,00 €

*Fresh snapper, baked, candied vegetables and our herbacee sauce.*



Food/wine pairing suggestion :

 Reuilly  
The bottle or  Chardonnay  
The glass

PRAWNS FLAMBÉED WITH OLD RUM 34,00 €

*Blacktiger accompanied by our Chef-style yam risotto*



Food/wine pairing suggestion :

 Sauvignon  
The bottle or  Sauvignon  
The glass

THE SEA QUEEN 10€ / 100gr

*Lobster served with homemade fries or wild rice without forget our essential local spicy sauce.*

Food/wine pairing suggestion :



 Etna bianco  
The bottle or  Vouvray  
The glass

## FROM THE EARTH

SELECTION OF RIBS 27,00 €

*Pork ribs marinated in soy and local spices, served with homemade fries*



Food/wine pairing suggestion :

 Patrimonio  
The bottle or  Pic Saint-Loup  
The glass

THE BEEF IN ALL HIS NOBILITY 39,00 €

*Prime rib (500gr before cooking), sauce of your choice, served with our homemade fries*

Food/wine pairing suggestion :

 Châteauneuf  
-du-Pape  
The bottle or  Côtes du Rhône  
The glass

