

Starters



Tuna tartare Niçoise style
Pepper Barolo vinegar dressing 32€



My pistou soup 24€



Crudo of local fish,
Carott & passion fruit 28€



Charred broccoli with pistachio pesto,
Seeds muesli & peppered pecorino 22€



Organic egg from Sint Maarten,
Carbonara style,
Guanciale & truffle 26€



Octopus, Andalusia style,
Bell peppers & chorizo piperade 34€

Kid menu

Breast of chicken, filet of Mahi-mahi,
minced beef steak or burger

Garnishes : French fries, homemade
mashed potatoes, vegetables or
green salad

Ice cream

18€

Dishes



Fish



Country lobster ravioli with carrot,
Ginger purée & curry butter 42€



Seared tuna,
Sicilian caponata 36€

Mahi-mahi, vegetables « à la Provençale »
Tomato basil emulsion 34€

Meat



Duck breast from « Maison Rougier »,
Saffron fennel, Jerk spices & orange 44€



Confit veal breast with sage & rosemary,
Condimented veal jus
Home-made mashed potatoes 34€



Chicken supreme with hazelnut crust from Piedmont,
Home-made gnocchi di Zucca,
Herbs ricotta 32€

« Salers » beef Tenderloin (180g),
Home-made mashed potatoes, beef jus 49€

Extra sides :

French fries, homemade mashed potatoes,
Vegetables, meschun salad 8€



Gluten Free



Vegetarian

Pasta

Pasta with country lobster,
Bisque of brandy flambé heads 42€



Cacio e Pepe Pappardelle 28€

Whole Parts



Shoulder of lamb from Maison Huguenin with
Moroccan spices,
Home-made tabbouleh 110€



« Label rouge » poultry in Crapaudine,
Rosemary & lemon 70€

Sole meunière, capers & lemon 69€

Cheese selection

38€

Desserts



Cinnamon iced orange soup 14€

Italian citrus meringue,
Lemon sorbet 16€

Rum Baba & exotic fruits
(For two persons) 22€



Chocolate soufflé 14€

Guanaja chocolate pastilla 16€

Net Prices in Euro - Taxes and Service included
Meats origins: UE, USA, New Zealand & Australia
Allergens list is available on request

