






Starters



 Tomato iced soup, Stracciatella	24€
Squid in « Rome style », Tomato, caper & olive	28€
 Crudo of local fish, Carrot & passion fruit	26€
Organic egg from Sint Maarten, Pepper confit, Romesco sauce	29€
  Braised octopus, Saffron potato aioli	28€
 Tuna & octopus arancini, Putanesca	22€

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€

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




Dishes



Fish

 Cod with Iberico chorizo, Beaten butter with lemon & shell	36€
Coryphene sea bass, Vegetables provencal & tomato basil emulsion	34€
 Local tuna steak, Eggplant caviar & citrus sauce	38€

Meat

 Confit veal breast with sage & rosemary, Condimented veal jus Home-made mashed potatoes	35€
 Chicken supreme with hazelnut crust from Piedmont, Parmesan gnocchis, Herbs ricotta	36€
 Beef Tenderloin (180g), Home-made mashed potatoes, beef jus	49€

Extra side:

French fries, homemade mashed potatoes, Vegetables, mesclun salad	10€
--	-----





Gluten Free




Vegetarian

Pasta

 Country lobster ravioli, Carrot & ginger puree, Curry butter sauce	38€
 Cacio e Pepe Pappardelle	26€

Whole parts

 Shoulder of lamb from « Maison Huguenin »,	85€
Rump of veal roasted in Marjolaine style, Lemon mashed potatoes, Kalamata olive juice	68€
Sole meunière, capers & lemon	75€

Cheese selections

38€

Desserts



Lemon iced macaron	15€
Chocolate tiramisu from Cafés Le Bonifieur	14€
Apricot tatin, Yogurt ice cream,	14€
Campêche honey from La Case aux Epices	
Pistachio soufflé	15€