



APPETIZERS:

 Eggplant Caviar SCR80 Eggplant Garlic Olive Oil Pitta Bread	Plate of Coppa SCR100 Toasted Bread
 Hummus SCR80 Chick Peas Cumin Sesame Pitta Bread	Plate of Mortadella SCR100 Toasted Bread
Tapenade Olive/Anchovy SCR80 Black Olives Anchovy Garlic Lemon	Plate of Parma Ham SCR120 Toasted Bread

MINI STARTER

CALAMARS FRITS | FRIED CALAMARI RINGS SCR 170
Serves with sweet chilli sauce

 **BEIGNET D AUBERGINE | EGGPLANT FRITTERS** SCR 150
Serves with tartar Sauce

RILLETES DE BOURGEOIS MAISON | HOME MADE RED SNAPPER RILLETES SCR 190
Red snapper | Olive Oil | Garlic | Toasted Bread

HOT STARTER

LA MARMITE DU PÊCHEUR | THE FISHERMAN SOUP SCR 350
Home-made Fish Soup | Red snapper | Shrimps | Clams | Mussels | Rouille | Croutons | |Lemon



CREVETTE POELE AU BUERREL'AIL | PAN-FRIED PRAWNS WITH GARLIC BUTTER SCR 350
Serve With Mediteranean salad (Artichoke | Cherry Tomato | Green Salad | V. Olive Oil

COLD STARTER

CARPACCIO DE THON "Sashimi Style" (Seychelles ULTRA FRESH TUNA) A+ SCR 330
"Chef Boudeuse Sauce" (Oyster sauce | Soya sauce | Sweet Chili | Ginger | Corriander | Honey)

TUNA TARTAR (Seychelles ULTRA FRESH TUNA) A+ SCR 330
Ginger | Lemon | Spring onion | Parsley | Crispy Parmesan | Artisanal Extra Virgin Olive Oil from Château Miraval

 **SALADE CŒUR DE PALMIER | COCONUT PALM HEART SALAD** SCR 260
La Salade de Millionnaires | The Millionnaires Salad

FRESH OCTOPUS SALAD FROM OUR LAGOON SCR 290
Octopus from our lagoon | Onions | Capsicum | Parsley | Tomatoes | Olive Oil

 **TAPAS KREOL (Seul ou a partager) | KREOL TAPAS (for one or to share)** SCR 460
We propose a Selection of Fresh Local Product from Seychelles to Discover:
**Mango Salad | Octopus salad | Tuna Tartar | Red Snapper Rillettes
Coconut Palm-heart | Smoked Fish Salad | Black Pudding (Contains Pork)**



SIGNATURE DISHES

FILLET DE BOURGEOIS | RED SNAPPER FILLET **SCR 490**

Cooked in Banana leaf | Breadfruit croquettes | Coconut/Lemongrass sauce | Salsa | Creole Chutney | Rice

THON MI-CUIT DES SEYCHELLES | SEYCHELLES HALF COOK TUNA **SCR 460**

A+ Grade Tuna | Home-made Sweet mash Potatoes | Mango & Papaya Chutney

WOK DE CREVETTES FLAMBEE AU RUM DE TAKAMAKA **SCR 550**

Prawns | Chinese cabbage | Onion | Garlic | Sesame | Mushroom Shitake | Rice Vinegar | Rice | Mango Salad

DEGUSTATION CURRY DES SEYCHELLES

CURRY DE POISSON | CREOLE FISH CURRY **SCR 430**

Catch of the day | Local spices | Creole masala | Coconut Milk | White rice | Chutney

OCTOPUS CURRY FROM OUR LAGOON **SCR 440**

Fresh Octopus | Creole Masala | Steam Rice | Thym | Papaya Chutney

MEAT FROM SOUTH AFRICA

FILLET DE BŒUF | BEEF FILLET **SCR 490**

Pepper sauce | Side dish to choose | Sauce Poivre | Garniture au choix

OCEAN | FRESH WATER

PLATEAUX DE FRUIT DE MER POUR 1 PERSONNE | SEAFOOD PLATTER FOR ONE **SCR 950**

Prawns | Red Snapper | Calamari | Mussels | Fries | Lemon Butter Sauce

GRILLED LOBSTER 800G **SCR 1300**

1½ Lobster | Garlic Butter Sauce | Basil | Parsley | Panfried Vegetables

PLATEAUX DE FRUIT DE MER ROYALE | ROYAL SEA FOOD PLATTER

Lobster | Prawns | Red Snapper Fillet | Calamari | Clams | Mussels | Octopus | Lemon Butter Sauce | Fries

FOR ONE SCR 1550 | FOR TWO SCR 2950

PASTA / RISOTTO

LINGUINE AUX FRUITS DE MER | SEAFOOD LINGUINE **SCR 440**

Prawns | Calamari | Mussels | Clams | Olive Oil | White Wine | Sweet Basil | Parmesan Cheese

ROYAL SEAFOOD RISOTTO **SCR 650**

½ LOBSTER | Clams | Prawns | Mussels | Calamari | Parmesan Cheese | Fresh Cream

SIDE DISHES

Rice SCR 50 | French Fries SCR 50

Pan-Fried Vegetables SCR 85

Mash Potatoes SCR 85 | Mash Sweet Potato SCR 85 (Home Made - A la Minute)

Macaroni and Cheese SCR 85

HOME MADE DESSERTS

ASSIETTE DÉGUSTATION DE DESSERTS | DESSERT DÉGUSTATIONS **SCR 290**

Gâteaux au Chocolat | Tarte à la Noix de Coco | Tarte à la Banane
Crème Brûlée | Bavarois aux Fruits de la Passion | Glace à la Vanille

BROWNIES AU CHOCOLAT | CHOCOLATE BROWNIE **SCR 180**

Avec la crème anglais

TARTE À LA NOIX DE COCO | COCONUT TART **SCR 180**

Avec une boule de Glace a la Noix de Coco | With a scoop of Coconut Ice Cream

TARTE À LA BANANE | BANANA TART **SCR 180**

Avec Banane Caramélisée et une boule de glace Vanille | with Caramelized Banana & a scoop of Vanilla ice-cream

BAVAROIS AUX FRUIT DE LA PASSION | PASSION FRUIT BAVAROIS **SCR 180**

Avec une Sorbet Fruit de la Passion | with a scoop of Passion Fruit Sorbet

CRÈME BRÛLÉE **SCR 180**

À La Vanille de La Digue | With Vanilla from La Digue

PAVLOVA **SCR 180**

Meringue à la vanille | Fruit Exotique des Seychelles | Chantilly | Coulis au fruit la passion

OMELETTE NORVEGIENNE " Show cooking" **SCR 200**

Mango | Coconut | Passion fruit sorbet, Flambé au Takamaka Coco at your table

CREPES SUZETTE "Show cooking" **SCR 200**

Flambé with Grand Marnier at your Table

GLACES MAISON | HOME-MADE ICE-CREAM

GLACE | ICE-CREAM

Vanilla from La Digue | Coconut | Chocolate

SORBET

Mango | Strawberry | Passion Fruit | Lemon

2 BOULES | 2 SCOOPS **SCR 110**

3 BOULES | 3 SCOOPS **SCR 110**

