



APPETIZERS:

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

MINI STARTER

CALAMARS FRITS | FRIED CALAMARI SCR 170
Served with homemade sweet chilli sauce

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

RILLETES DE BOURGEOIS MAISON | HOME MADE RED SNAPPER RILLETES SCR 150
Red snapper | Olive Oil | Garlic | Toasted Bread

HOT STARTER

LA MARMITE DU PÊCHEUR | FISHERMAN SOUP SCR 330
Home-made Fish Soup | Red snapper | Shrimps | Clams | Mussels | Rouille | Croutons

COLD STARTER

CARPACCIO DE THON ULTRA-FRAIS SCR 330
Japanese Sauce (Ginger, Chilli, Honey, Oyster & Soya, Coriander) Pickles Ginger

 **SALAD FRAÎCHEUR VEGETARIAN | CREOLE VEGETARIAN SALAD** SCR 260
Coconut Palm heart | Watercress | Passionfruit | Mango | Fresh Orange | Cucumber | Tomato

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

TRILOGIE TRADITIONNELLES DES SEYCHELLES | SEYCHELLES TRADITIONAL TRILOGY SCR 280
Red snapper rillettes | Octopus Salad | Coconut Palm Heart



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)**

DÉSOLER POUR LA GENE OCCASIONNER, NOTRE MENU ÉTANT RÉALISÉ EN FONCTION DES SAISONS ET DES ARRIVAGES, CERTAINS PRODUITS PEUVENT OCCASIONNELLEMENT NOUS MANQUER. PLEASE BE ADVISED THAT THE SELECTION OF FRESH PRODUCT IS DRIVEN AND ARE PRODUCT THAT DEPENDS ON THE AVAILABILITY FROM OUR LOCAL SUPPLIER.



SIGNATURE DISHES

FILET DE BOURGEOIS | RED SNAPPER FILET 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 440

Home-made Sweet mash Potatoes | Mango & Papaya Chutney

CURRY DE POULPE LOCAL | CREOLE OCTOPUS CURRY SCR 430

Octopus from our lagoon | Coriander | Ginger | Coconut Milk | White rice | Chutney

FILET DE BŒUF | BEEF FILET SCR 490

Beef & Pepper sauce | Side dish to choose | garniture au choix

WOK DE CREVETTES FLAMBEE AU RUM DE TAKAMAKA SCR 550

Japanese sauce | Onion | Garlic | Ginger | Mix Spices | Mushroom | Creole Rice

OCEAN | FRESH WATER

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

Prawns | Red Snapper | Calamari | Mussels | Octopus | French Fries

PLATEAUX DE FRUIT DE MER ROYALE | ROYAL SEA FOOD PLATTER

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

FOR ONE

SCR 1450

|

FOR TWO

SCR 2850

PASTA / RISOTTO

SEAFOOD RISOTTO SCR 440

Clams | Prawns | Mussels | Calamari | Parmesan Cheese



TORTELLINI AU RICOTTA ET ÉPINARDS SCR 375

Creamy Basilic Sauce | Onion | Asparagus | Mushroom | Parmesan Cheese

LINGUINE AUX FRUITS DE MER | SEAFOOD LINGUINE SCR 440

Prawns | Calamari | Mussels | Fish | Olive Oil | White Wine | Basil | Parmesan Cheese

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)

DÉSOLER POUR LA GENE OCCASIONNER, NOTRE MENU ÉTANT RÉALISÉ EN FONCTION DES SAISONS ET DES ARRIVAGES, CERTAINS PRODUITS PEUVENT OCCASIONNELLEMENT NOUS MANQUER. PLEASE BE ADVISED THAT THE SELECTION OF FRESH PRODUCT IS DRIVEN AND ARE PRODUCT THAT DEPENDS ON THE AVAILABILITY FROM OUR LOCAL SUPPLIER.

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 | Bavaois aux Fruits de la Passion | Glace à la Vanille

BROWNIES AU CHOCOLAT | CHOCOLATE BROWNIE

SCR 170

Avec la crème anglais

TARTE À LA NOIX DE COCO | COCONUT TART

SCR 170

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

TARTE À LA BANANE | BANANA TART

SCR 170

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 170

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

CRÈME BRÛLÉE À LA VANILLE DE LA DIGUE | CRÈME BRÛLÉE WITH VANILLA FROM LA DIGUE

SCR 170

PAVLOVA

SCR 180

Meringue a la vanille | Fruit Exotic des Seychelles | Chantilly | Coulis au Fruit Rouge

GLACES MAISON | HOME-MADE ICE-CREAM

GLACE | ICE-CREAM

Vanilla from La Digue | Coconut | Chocolate

2 BOULES | 2 SCOOPS

SCR 110

SORBET

Mango | Local Lemon | Passion Fruit

3 BOULES | 3 SCOOPS

SCR 150

Chef Suggestion

LUNCH

STARTER

TUNA TARTAR

Ultra Fresh Tuna A+ | Pickle Ginger | Lemon | Parsley | Virgin Olive Oil

SCR 330

PRAWNS AVOCADO SALAD

Fresh Avocado | Prawns | Tomato | Herbs | Lemon Dressing

SCR 360

TODAY SPECIAL, LOBSTER TAIL POACHED IN CITRUS

Langouste | Tomate | pamplemousse | mayonnaise | Vinaigrette aux agrume

SCR 420

MAIN COURSE

FISH AND CHIPS

Fresh Catch Of The Day | Seybrew Batter | Coleslow salad | Tartar Sauce

SCR 390



POISSON DU JOUR

Choose your flavour: Creole Marinade OR Nature

Serves with Creole Rice | Curry Leaves | Papaya Chutney | Creole Sauce

100 G -SCR 70

WHOLE RED SNAPPER

Choose your flavour: Creole Marinade OR Nature

Serves with Creole Rice | Curry Leaves | Papaya Chutney | Creole Sauce

100 G – SCR 90

DESSERT:

LIVE COOKING

Crêpes Suzette ,Flambee with Grand Marnier at Your Table

SCR 190



Chef Suggestion

DINNER

STARTER

TUNA TARTAR

Ultra Fresh Tuna A+ | Pickle Ginger | Lemon | Parsley | Virgin Olive Oil

SCR 330

PRAWNS AVOCDO SALAD

Fresh Avocado | Prawns | Tomato | Herbs | Lemon Dressing

SCR 360

TODAY SPECIAL, LOBSTER TAIL POACHED IN CITRUS

Langouste | Tomate | pamplemousse | mayonnaise | Vinaigrette aux agrume

SCR 420

MAIN COURSE



POISSON DU JOUR

Choose your flavour: Creole Marinade OR Nature

Serves with Creole Rice | Curry Leaves | Papaya Chutney | Creole Sauce

100 G -SCR 70

WHOLE RED SNAPPER

Choose your flavour: Creole Marinade OR Nature

Serves with Creole Rice | Curry Leaves | Papaya Chutney | Creole Sauce

100 G – SCR 90

DESSERT:

LIVE COOKING

Crêpes Suzette ,Flambee au Grand Marnier at Your Table

SCR 190

