



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 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 150
Red snapper | Olive Oil | Garlic | Toasted Bread

HOT STARTER

LA MARMITE DU PÊCHEUR | THE 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) Pickled Ginger

 **SALAD FRAÎCHEUR VEGETARIAN | CREOLE VEGETARIAN SALAD** SCR 260
Fresh 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
Homemade 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

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 440**

Home-made Sweet mash Potatoes | Mango & Papaya Chutney

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

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

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

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 | Fries | Lemon Butter Sauce

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 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 | Pumpkin | Green Beans | Carrot | Parmesan Cheese

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

Prawns | Calamari | Mussels | Redsnapper | Olive Oil | White Wine | Sweet 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)

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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 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

Omelette Norvégienne

SCR 190

Flambé au Grand Manier at your table

GLACES MAISON | HOME-MADE ICE-CREAM

GLACE | ICE-CREAM

Vanilla from La Digue | Coconut | Chocolate

SORBET

Mango | Local Lemon | Passion Fruit

2 BOULES | 2 SCOOPS

SCR 110

3 BOULES | 3 SCOOPS

SCR 150

Chef Suggestion

LUNCH

STARTER

TUNA TARTAR

Ultra-Fresh A+ Grade Tuna | Pickled Ginger | Lemon | Parsley | Virgin Olive Oil

SCR 330

EXOTIC PRAWNS COCKTAIL

Prawns | Pineapple | Mango | Cucumber | Watercress | Cocktail Sauce

SCR 275

MAIN COURSE

FISH AND CHIPS

Job Fish | Seybrew Batter | Coleslaw | Tartar Sauce

SCR 390



POISSON DU JOUR

Choose your flavour: **Creole Marinade OR Nature**
Serves with Creole Rice | Papaya Chutney | Creole Sauce

100 G - SCR 70

WHOLE RED SNAPPER

Choose your flavour: **Creole Marinade OR Nature**
Serves with Creole Rice | Papaya Chutney | Creole Sauce

100 G – SCR 90

Local Lobster

Side Dish to Choose

100G – SCR 190

Rock Fish

Choose your flavour: **Creole Marinade OR Nature**
Serves with creole Rice | Papaya Chutney | Creole Sauce

100G - SCR 50

DESSERT:

LIVE COOKING

Crêpes Suzette, Flambéed with Grand Marnier at Your Table

SCR 190



Chef Suggestion

DINNER

STARTER

TUNA TARTAR

SCR 330

Ultra-Fresh A+ Grade Tuna | Pickled Ginger | lemon | Parsley | Virgin Olive Oil

EXOTIC PRAWNS COCKTAIL

SCR 275

Prawns | Tomato | Pineapple | Mango | Watercress | Cucumber

SEAFOOD GRATIN

SCR 320

Redsanpper | Calamari | Prawns | Bechamel | Mussels | Parmesan Chesse

MAIN COURSE

JOB FISH FILLET MEUNIER

SCR 520

Job Fish | Steamed Potato | Sautéed Green Beans | Lemon butter sauce



POISSON DU JOUR

100 G -SCR 70

Choose your flavour: **Creole Marinade OR Nature**
Serves with Creole Rice | Papaya Chutney | Creole Sauce

WHOLE RED SNAPPER

100 G – SCR 90

Choose your flavour: **Creole Marinade OR Nature**
Serves with Creole Rice | Papaya Chutney | Creole Sauce | Lemon

LOCAL LOBSTER

100 G – SCR 190

Side Dish To Choose

DESSERT

LIVE COOKING

Crêpes Suzette ,Flambee au Grand Marnier at Your Table

SCR 190

