

Menu

1. Les Entrées

- 1. Gratin de Crabe** R 135.00

Fresh crab, shelled and simmered in a light béchamel sauce and served in it's shell with chapelure.
- 2. Pâté à Choux à L'Épinard et SaumonFumé** R 120.00

Choux pastry filled with spinach, Scottish smoked salmon and cottage cheese
- 3. Beignets de Crevettes** R 120.00

Deep-fried prawns, in a light batter, served with chilli and a sweet and sour sauce
- 4. CrevettesCréolesPeri-Peri (Mild)** R 120.00

Wok fried prawns in a Mauritian Créole spicy sauce and served with coriander dunking bread
- 5. Thon au Caviar** R 95.00

Seared yellow fin tuna medallions topped with Lump fish caviar and accompanied by a sherry mayonnaise. (Subject to availability)
- 6. Gratin de Moules Sauvignon Blanc** R 95.00

Fragrantly steamed fresh Saldanha mussels served in a white wine sauce,
- 7. Calamars à La Mauricienne** R 85.00

Sautéed calamari in a herb butter topped with a Mauritian coconut infused sauce
- 8. Escargots à La Francaise** R 95.00

Snails simmered in garlic and herb butter
- 9. Camembert Aux Amandes** R 120.00

Deep-fried camembert crumbed with almonds and sesame seeds, served with red currant jelly
- 10. Champignons de Beauchamp** R 95.00

Sautéed mushrooms and prawns, tossed in a light béchamel sauce
- 11. Couronne de Ratatouille de Légumes** R 75.00

Vegetable ratatouille served in a puff pastry basket
- 12. Champignons et Risotto à L'Huile de Truffles** R 115.00

Delicious and creamy assorted mushrooms and truffle oil risotto served ith a refreshing green leaf salad
- 13. SaumonFuméD'Écosse et Avocat** SQ

Scottish smoked salmon layered with tomato and avocado, served with a lemon and fennel aioli
- 14. Caviar 50g or 100g (Russian, Iranian or French)** SQ

Check with your waiter on availability
- 15. Cuisses de Grenouilles (Imported)** SQ

Frogs legs prepared with garlic and herbs "A La Française"

16. Bloc de Foie Gras (Imported)

Served with a berry and pear compote

SQ

2. Les Soupes

1. Soupe de Crabe

A tomato based soup, simmered with freshly shelled Mozambican crab meat

R 95.00

2. Bisque de Fruits de Mer

Seafood bisque topped with crispy squid tentacles and toasted coconut crisps

R 95.00

3. Soupe Mulligatawny

A Creole and Indian Fusion, cooked with tamarind seeds, dahl and coriander

R 75.00

4. Soupe à L'Oignon et Chardonnay

A typical French onion soup, simmered with Chardonnay and served with a Gruyere crouton.

R 75.00

5. Soupe de Légumes (V)

Seasonal vegetable soup at its best.

R 75.00

3. Les Salades

1. Salade de Canard Rôti

Crispy duck, finely sliced on fresh garden lettuce, flavoured with warm raspberry dressing and freshly sliced apple.

R 120.00

2. Salade de Morue et Pomme de Terre

Shredded crispy salted cod with sautéed potato, watercress and a drizzle of red wine Cabernet vinaigrette.

R 95.00

3. Ile Maurice Summer Salad

A selection of lettuce garnished with cherry tomatoes, cucumber, avocado, fresh herbs, watercress and topped with warm garlic croutons, mozzarella cheese and balsamic vinaigrette.

R 75.00

4. Salade Méditerranée

A fresh salad with a winning combination of feta cheese, prawns, croutons and olives with a drizzle of Cabernet vinaigrette

R 150.00

5. Salade De Calamars des Îles

Grilled calamari tubes in fresh lime juice, olive oil and a fruity Island dressing

R 95.00

4. Poisson et Crustaces

1. Poisson du Jour

Fresh linefish baked with a herb sauce and served with a side order of your choice. (Subject to availability)

SQ

2. Kingklip Ile Maurice au Gratin

Grilled kingklip with prawns and mushrooms, laced with our béchamel sauce and baked with a cheese topping.

SQ

3. Langoustines de Îles

Butterflied whole langoustines baked in a béchamel sauce and served with Creole rice.

SQ

4. Langoustines Grillées

Butterflied whole langoustines grilled to perfection, served with Creole rice.

SQ

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| 5. Crevettes Grillées | SQ |
| Large king prawns grilled and served with Creole rice. | |
| 6. Bouillabaisse des Îles Mauriciennes | SQ |
| Fresh linefish, Saldanha mussels, chunky king prawns and langoustines simmered in a tomato based crab "bouillon" | |
| 7. Plateau de Fruits de Mer | SQ |
| Grilled linefish, chunky king prawns, crayfish and langoustine. Served with Créole rice and garnished with Saldanha mussels | |
| 8. Please request the prices of the above items with your waiter | |

5. Les Spécialités De L'île Maurice

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| 1. Daube de Poisson à la Maurice | R 245.00 |
| Filleted fresh linefish, baked and topped with a coconut milk and tomato based sauce | |
| 2. Curry de Poulet et Crevettes | R 225.00 |
| Typical Mauritian chicken and prawn curry with French and Créole influence | |
| 3. Curry de Poulpe | R 185.00 |
| Tender Cape octopus cooked in a typical Mauritian style curry and simmered in coconut milk | |
| 4. Vindaye de Poisson | R 185.00 |
| Fresh filleted barracuda or yellowtail spiced with turmeric, garlic, ginger and cooked with baby onions | |
| 5. Crevettes Créoles | R 295.00 |
| Chunky king prawns, shelled and cooked in our own tomato and chilli based sauce | |
| 6. Curry de Langoustes | SQ |
| Shelled crayfish tails simmered in our Mauritian curry sauce | |
| 7. Curry de Crevette | R 295.00 |
| King prawns, shelled and simmered in our Mauritian curry sauce | |
| 8. Curry de Poisson | R 245.00 |
| Fresh linefish simmered in our Mauritian curry sauce. | |

6. Viandes et Volaille

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| 1. Carre D'Agneau Grillé | R 265.00 |
| Tender rack of lamb grilled to perfection, basted with garlic and served with traditional kidney beans | |
| 2. Steak D'Agneau Grillé et Jus Aux Champignons | R 245.00 |
| Steak of Karoo lamb served with a mushroom and red wine reduction | |
| 3. Entrecôte "à la Française" | R 210.00 |
| Skillet grilled sirloin glazed with a herb butter and served with "pomme frites" and green salad | |

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| 4. Filet Château | R 245.00 |
| Tender middle cut fillet seared with green peppercorns and served with fresh mushrooms in a creamy mustard and brandy sauce, garnished with fresh avocado | |
| 5. Filet enCroûte | R 210.00 |
| Filet cooked with a mushroom and spinach stuffing, wrapped in puff pastry and served pink. | |
| 6. Filet Au PoivresVert de Madagascar | R 245.00 |
| Medallions of tender fillet pan-fried with green peppercorns in a creamy mustard sauce and flamed in brandy | |
| 7. Queue de Boeuf "Campagnarde" | R 185.00 |
| Oxtail casserole "Country Style", slow cooked with broad beans | |
| 8. Petit PouletGrillé | R 195.00 |
| Whole grain fed farm baby chicken marinated with fresh herbs, garlic and our own mild peri-peri and grilled to perfection | |
| 9. Poulet "Chasseur" | R 185.00 |
| Grain fed farm chicken "Hunter Style" prepared with button mushrooms, tarragon in a delicate wine and brandy sauce | |
| 10. Civet de Lapin | R 255.00 |
| Rabbit marinated with red wine and slowly simmered with herbs and spices | |
| 11. Lapin Grillé | R 255.00 |
| Rabbit grilled with fresh herbs and served with "pomme frites" | |
| 12. Canard a L'Orange | R 245.00 |
| Roasted duck laced with our red wine an orange sauce | |
| All the above are served with a choice of French fries, vegetables or mashed potato | |

7. Les Vegetariens

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| 1. Gratin de Légumes | R 150.00 |
| Vegetables au gratin | |
| 2. Curry de Légumesen Saison | R 150.00 |
| seasonal vegetable curry Mauritian style | |
| 3. ArlequinenAigre-Doux | R 150.00 |
| Assortment of seasonal fresh vegetables prepared in a homemade sweet and sour pineapple and coconut milk broth. Served with lentils and Créole rice | |
| 4. Couronne de Ratatouille de Légumes | R 150.00 |
| A ratatouille of seasonal vegetables served in a basket of puff pastry | |
| 5. Pasta Rougaille | R 150.00 |
| Tagliatelle pasta tossed with roasted peppers and baby vegetables. Served with our Créole influenced rougaille sauce | |
| 6. Aubergine Farcie à La Niçoise | R 150.00 |
| Roasted aubergine filled with seared cherry tomatoes, baby spinach, mange tout peas, olives, toasted sunflower seeds and Danish feta | |

8. Les Desserts

1. **Crème Brûlée de La Maison** R 85.00
2. **Crêpes Suzette** R 95.00
A light crêpe flambéed in a grand Marnier and orange sauce."A Classic!"
3. **Cerisesen Liqueur** R 85.00
Red pitted cherries draped with warm Kirsch liquor and served with ice cream
4. **Gâteau au Fondant** R 95.00
Homemade with 50% Belgium and 50% Lindt chocolate and served with vanilla ice cream
5. **Gâteau de Fromages Blanc** R 75.00
Traditional baked cheese cake at its best. Served with a berry purée
6. **Poires au Vin Rouge** R 75.00
Fresh pears poached in red wine and cinnamon, served with whipped cream and almonds
7. **Nid de Meringue et Fruits en Saison** R 85.00
Seasonal fruits served in a meringue basket and topped with a strawberry cream
8. **Assorted Sorbet du Jour** R 75.00
9. **Îles Maurice Cheese Board Selection** SQ

9. Cafés

1. **Irish Coffee** R 65.00
2. **Kahlua Coffee** R 70.00
3. **Filter Coffee** R 25.00
4. **Don Pedro** R 70.00
5. **Cappuccino** R 25.00
6. **Espresso** R 25.00