

Suggestions

Découvrez les suggestions de
notre Chef Jérémy MARTIN .

Discover our Chef Jeremy
MARTIN's suggestions.



ENTRÉE - STARTER

Pizzetta à la burrata - Burrata pizzetta

2 800

Avec jambon Serrano, concassé de tomates
With Serrano ham, crushed tomatoes

PLATS - MAIN COURSES

Filet de bœuf Angus et foie gras poêlé façon Rossini - Angus beef filet & Rossini style pan-fried foie gras

4 600

Avec un pressé de pommes de terre à la truffe
With pressed potatoes with truffle

Crevettes de la Presqu'île flambées au rhum vieux Manao - Local shrimps flambéed with old Manao rum

3 600

Servies avec du riz basmati
Served with basmati rice



TAAPUNA
BAR - RESTAURANT

Taxes et service compris.
Taxes and services included.



Sans gluten
Gluten free



Épicé
Spicy



BIO
Organic



Végetarien
Vegetarian



Vegan

L'ensemble des tarifs est exprimé en Franc Pacifique.
All prices are indicated

Starters

SALADS

- Semi-cooked tuna salad Caesar style** 2 700
Romaine salad, Caesar sauce, croutons, parmesan, semi-cooked tuna with sesame
- Beef Thai salad**  2 550
Beef marinated in Thai spices, rice vermicelli, salad, peppers, mango, cucumber, green onion, peanuts, mint, coriander
- Minced chicken salad Caesar style** 2 350
Romaine salad, Caesar sauce, croutons, parmesan, minced chicken
- Quinoa salad in « poké bowl » style**  2 250
Thin tuna slices, cucumber, avocado, tomato, grapefruit, coriander, pine nuts

POLYNESIAN STARTERS

- Semi-cooked tuna in sesame crust**  2 550
Chickpea hummus, lemon gel, cherry tomatoes with lebanon flavors, olives virgin sauce
- Traditional Tahitian raw fish**  2 450
Diced tuna cooked with lime, carrot, onion, tomato, cucumber, fresh coconut milk, served with rice
- Polynesian style tacos with local shrimps and smoked korori** 2 750
3 tacos filled with local shrimps, smoked korori, guacamole, kimchi, romaine salad, combawa
- Tahitian plate in three ways** 2 550
Traditional Tahitian raw fish, sashimi, semi-cooked tuna with sesame, sashimi sauces, served with rice

GOURMET STARTERS

- Grilled vegetable antipasti with burrata cheese**  2 550
Served with focaccia with olives and basil oil
- Homemade semi-cooked duck foie gras** 2 650
Served with chutney and mango coulis and a homemade brioche



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Main courses

FISHES

Saffron risotto with local shrimps, sea paella style	3 650
<i>Local fish, shrimps, mussels, chorizo and green peas</i>	
Fish of the day, Bengali green curry and coconut milk sauce	3 450
<i>Local fish served with roasted zucchinis and tomatoes, jasmine rice</i>	
Lobsters ravioli and bisque	3 750
<i>Ravioli stuffed with lobsters served with a bisque sauce and a pota fondue</i>	
Linguine with two salmons	3 350
<i>Smoked and snacked with white wine sauce</i>	

MEATS

Pork breast confit and lacquered with Fenua honey	3 250
<i>Served with a variation of sweet potatoes : mashed, roasted and chips with Fenua honey sauce</i>	
Grilled Angus entrecôte (300gr)	3 700
<i>Served with roquefort sauce and French fries</i>	
Duck Magret	3 850
<i>Served with uru gnocchis, mixture of wild mushrooms, meat juice</i>	

ADDITIONAL GARNISHES

Mesclun salad / French fries / Mashed sweet potatoes / Wok of vegetables	650
Rice	400



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BURGERS

Bacon cheeseburger or Cheeseburger

Buns from "Fournil Hautbois", Charolais beef steak, bacon, salad, tomato, pickle, onion confit, cheddar cheese, burger sauce, served with French fries

2 800

Fish burger

Curry buns from "Fournil Hautbois", breaded catch of the day, salad, tomato, pickle, onion confit, curry sauce, served with French fries

2 650

Desserts

SUGGESTIONS

Nutella Tiramisu

1 250

Valrhona chocolate mousse and grated coconut sweet

1 000

Plate of fresh fruits

1 250

Gourmet coffee

Assortment of four desserts according to the Chef's inspiration

1 850

Selection of ice creams and sorbets (3 scoops of your choice)

Coconut, coffee, dark chocolate, mango, passion, raspberry, strawberry, lemon, vanilla

1 250

Deconstructed lemon pie

Lemon cream, lemon gel candied lemon, meringue

1 250



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