

Suggestions de la Quinzaine

Découvrez les suggestions de
notre Chef Jérémy MARTIN .

Discover our Chef Jeremy
MARTIN's suggestions.



ENTRÉE - STARTER

Tartare de thon rouge - Red tuna tartar

2 450

Servi avec un wakame au lait de coco et curry
Served with wakame in coconut milk and curry

PLATS - MAIN COURSES

Filet de canard Rossoni - Rossoni duck Filet

3 600

Jus de viande aux fruits de la passion et frites de taro
Meat juice with passion fruit and taro fries

Filet de Paraha peue - Paraha peue Filet

3 450

Servi avec un tian de légumes et sauce au beurre blanc
Served with a tian of vegetables and white butter sauce



TAAPUNA
BAR - RESTAURANT

Taxes et service compris.
Taxes and services included.



Sans gluten
Gluten free



Épicé
Spicy



Bio
Organic



Végétarien
Vegetarian



Vegan

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

Starters

SALADS

Semi-cooked tuna salad Caesar style

Romaine salad, Caesar sauce, croutons, parmesan, semi-cooked tuna with sesame

2 700

Beef Thai salad

Beef marinated in Thai spices, rice vermicelli, salad, peppers, mango, cucumber, green onion, peanuts, mint, coriander

2 550

Minced chicken salad Caesar style

Romaine salad, Caesar sauce, croutons, parmesan, minced chicken

2 350

Quinoa salad in « poké bowl » style

Thin tuna slices, cucumber, avocado, tomato, grapefruit, coriander, pine nuts

2 250

POLYNESIAN STARTERS

Semi-cooked tuna in sesame crust

Chickpea hummus, lemon gel, cherry tomatoes with lebanon flavors, olives virgin sauce

2 550

Traditional Tahitian raw fish

Diced tuna cooked with lime, carrot, onion, tomato, cucumber, fresh coconut milk, served with rice

2 450

Polynesian style tacos with local shrimps and smoked korori

3 tacos filled with local shrimps, smoked korori, guacamole, kimchi, romaine salad, combawa

2 750

Tahitian plate in three ways

Traditional Tahitian raw fish, sashimi, semi-cooked tuna with sesame, sashimi sauces, served with rice

2 550

GOURMET STARTERS

Grilled vegetable antipasti with burrata cheese

Served with focaccia with olives and basil oil

2 550

Homemade semi-cooked duck foie gras

Served with chutney and mango coulis and a homemade brioche

2 650



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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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Main courses

BURGERS

Bacon cheeseburger or Cheeseburger

2 800

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

Fish burger

2 650

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

Desserts

SUGGESTIONS

Nutella Tiramisu

1 250

Valrhona chocolate mousse and grated coconut sweet

1 000

Plate of fresh fruits

1 250

Gourmet coffee

1 850

Assortment of four desserts according to the Chef's inspiration

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

1 250

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

Deconstructed lemon pie

1 250

Lemon cream, lemon gel candied lemon, meringue



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