

# Starters

## SALADS

- Cobb salad**  3 000  
*Green salad, tomatoes, grilled bacon, grilled chicken fillet, Roquefort cheese, red wine vinaigrette, hard-boiled eggs and avocado*
- Exotic Peninsula shrimp salad**   2 950  
*Avocados, mangoes, passion fruit dressing*
- Semi-cooked tuna salad Caesar style** 2 800  
*Romaine salad, Caesar sauce, croutons, parmesan, semi-cooked tuna with sesame*
- Sliced chicken breast salad Caesar style** 2 600  
*Romaine salad, Caesar sauce, croutons, parmesan, sliced chicken breast*

## POLYNESIAN STARTERS

- Traditional Tahitian raw fish**  2 850  
*Diced tuna cooked in lime juice, carrot, onion, tomato, cucumber, fresh coconut milk, served with rice*
- Polynesian style tacos with local shrimps and smoked korori** 2 850  
*3 tacos filled with local shrimps, smoked korori, guacamole, kimchi, romaine salad, combawa*
- Tahitian plate in three ways** 2 850  
*Traditional Tahitian raw fish, sashimi, semi-cooked tuna with sesame, sashimi sauces, served with rice*
- Octopus with oriental flavors** 3 250  
*Grilled Marquesas Islands octopus, Taktouka salad, Feta cheese, arugula*
- Beef tataki** 2 600  
*Green papaya and carrot salad, roasted pineapple, soy, sesame*
- Tuna tartare**  2 650  
*Avocado, crispy rice, and spicy mayonnaise*

## GOURMET STARTER

- Freshness of burrata**  2 850  
*Burrata served with tomatoes, Serrano ham, and black olives*



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 in Pacific Francs.

# Main courses

## SEASIDE

<b>Mahi Mahi filet</b>  	3 600
<i>Mahi Mahi fillet cooked on a griddle served with a vegetable tian and virgin sauce</i>	
<b>Grouper and vegetables from the Fenua</b>  	3 500
<i>Steamed vegetables, coconut milk sauce</i>	
<b>Grilled red tuna</b>	3 200
<i>Sweet potato terrine, yuzu gel, mango dressing</i>	
<b>Lagoon fish</b>	3 350
<i>Meunière style, sweet potato fries</i>	
<b>Linguine alle vongole</b>	3 050
<i>Meunière-style tu'a'i and linguines</i>	

## LAND-SIDE

<b>Beef tartare</b>	3 600
<i>Hand-cut, live cooking, served with fries</i>	
<b>Chef's Cordon Bleu</b>	3 600
<i>Stuffed poultry ballotine with ham and cheese, served with risotto fries</i>	
<b>Ribeye steak with Roquefort sauce (300gr)</b>	3 850
<i>Served with fries</i>	

## ADDITIONAL GARNISHES

Mesclun salad / French fries / Sweet potato fries / Vegetable wok	650
Rice	400



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## BURGERS

### Bacon cheeseburger or Cheeseburger

2 950

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

### Fish burger

3 000

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

# Desserts

## SUGGESTIONS

### Rum baba

1 450

*Vanilla mascarpone Chantilly, rum and raisin ice cream*

### Fresh fruit platter

1 900

### Nutella tiramisu

1 450

### Floating Island

1 450

*Coconut English cream*

### 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)

1 400

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



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