

Suggestions du mois

Suggestions of the month



ENTRÉE- STARTER

2 200

Ahi poke mariné à l'asiatique et duo de graines de sésame

Asian-marinated Ahi poke with sesame seed duo

Riz parfumé au jasmin

Jasmine-flavored rice



CÔTÉ MER - SEA SIDE

3 200

Crevettes grillées au beurre noisette

Grilled shrimps with hazelnut butter

Mousseline de uru et sauce au lait de coco

Uru mousseline and coconut milk sauce



CÔTÉ TERRE - LAND SIDE

3 200

Porc rôti au miel de Tahiti

Roast pork with Tahitian honey

Frites de Comté et jus de viande

Comté fries and meat juice





TAAPUNA
BAR - RESTAURANT

Taxes et services compris.
Taxes and services included.


L'ensemble des tarifs est exprimé en Franc pacifique.
All prices are indicated in Pacific Francs.

Starters

SALADS

Caesar-style crispy sliced chicken salad <i>Romaine salad, Caesar sauce, croutons, parmesan, crispy sliced chicken</i>	2 600
Caesar-style semi-cooked tuna spiced salad <i>Romaine salad, Caesar sauce, croutons, parmesan, semi-cooked tuna with spices</i>	2 800
Cobb salad  <i>Green salad, tomatoes, grilled bacon, grilled chicken fillet, Roquefort cheese, red wine vinaigrette, hard-boiled eggs and avocado</i>	3 000
Open parcel with goat cheese and honey <i>Brick pastry sheet, goat cheese, Tahitian honey, grilled eggplant, red and green oak lettuce, pine nuts, pickled carrot</i>	3 000
Mozzarella and grilled vegetables  <i>Pickled red onions, grilled eggplants and zucchinis, cherry tomatoes, red and green oak leaf lettuce</i>	3 200

POLYNESIAN STARTERS

Traditional Tahitian raw fish  <i>Diced tuna cooked in lime juice, carrot, onion, tomato, cucumber, fresh coconut milk, served with rice</i>	2 850
Tahitian plate in three ways <i>Traditional Tahitian raw fish, sashimi, semi-cooked tuna with spices, sashimi sauces, served with rice</i>	2 850
Tuna tartare <i>Tomato, cucumber, shallot, green onion, capers, olive oil, served with rice</i>	2 950

THE GOURMET STARTER

Burrata and linguine with homemade tomato basil sauce	2 990
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TAAPUNA
BAR - RESTAURANT



Sans gluten
Gluten free



Épicé
Spicy



Bio
Organic



Végetarien
Vegetarian







Vegan

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Main courses

SEASIDE

Grouper and vegetables from the Fenua   <i>Steamed vegetables, coconut milk sauce</i>	3 500
Grilled Mahi Mahi   <i>Sweet potato mousseline, green asparagus, and vanilla sauce</i>	3 600
Cannelloni of the catch of the day, Parmesan cream	3 600
Pan-seared scallops <i>Forest risotto</i>	3 890

LAND-SIDE

Roasted yellow chicken supreme <i>Tagliatelles with morel mushroom sauce</i>	2 890
Ribeye steak with Pepper sauce (300gr) <i>Served with French fries</i>	3 890
Veal fillet cooked on a plancha <i>Sweet potato mousseline, taro chips, meat jus</i>	3 990
Duck breast cooked on a plancha <i>Mashed potatoes with olive oil and rosemary jus</i>	4 550
Beef fillet and pan-seared foie gras <i>Creamy polenta, port wine sauce</i>	4 750

ADDITIONAL GARNISHES

Rice	400
Mesclun salad / French fries / Vegetable wok	650



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Main courses

BURGERS

Bacon cheeseburger or Cheeseburger

2 950

Bread , Charolais beef steak, bacon, salad, tomato, pickle, onion confit, cheddar cheese, burger sauce, served with French fries

Fish burger

3 000

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

Desserts

SUGGESTIONS

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

1 400

Coconut, pineapple, dark chocolate, mango, passion, raspberry, strawberry, soursop, vanilla

Nutella tiramisu

1 450

Served Italian-style

Seasonal fruit tarte tatin

1 750

Vanilla ice cream

Chocolate profiteroles

1 850

Vanilla ice cream from French polynesia

Gourmet coffee

1 850

Assortment of four desserts according to the Chef's inspiration

Fresh fruit platter

1 900

Chocolate charlotte

2 100



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