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

Frites de Comté et jus de viande Comté fries and meat juice



Taxes et services compris.

Starters

SALADS

Caesar-style crispy sliced chicken salad Romaine salad, Caesar sauce, croutons, parmesan, crispy sliced chicken	2 600
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Caesar-style semi-cooked tuna spiced salad Romaine salad, Caesar sauce, croutons, parmesan, semi-cooked tuna with spices	2 800
Cobb salad (S) Green salad, tomatoes, grilled bacon, grilled chicken fillet, Roquefort cheese, red wine vinaigrette, hard-boiled eggs and avocado	3 000
Open parcel with goat cheese and honey Brick pastry sheet, goat cheese, Tahitian honey, grilled eggplant, red and green oak Ilettuce, pine nuts, pickled carrot	3 000
Mozzarella and grilled vegetables Pickled red onions, grilled eggplants and zucchinis, cherry tomatoes, red and green oak leaf lettuce	3 200
POLYNESIAN STARTERS	
Traditional Tahitian raw fish Diced tuna cooked in lime juice, carrot, onion, tomato, cucumber, fresh coconut milk, served with rice	2 850
Tahitian plate in three ways Traditional Tahitian raw fish, sashimi, semi-cooked tuna with spices, sashimi sauces, served with rice	2 850
Tuna tartare Tomato, cucumber, shallot, green onion, capers, olive oil, served with rice	2 950















SEASIDE

Burrata and linguine with homemade tomato basil sauce	2 990
Grouper and vegetables from the Fenua (BIO) Steamed vegetables, coconut milk sauce	3 500
Grilled Mahi Mahi Sweet potato mousseline, green asparagus, and vanilla sauce	3 600
Cannelloni of the catch of the day, Parmesan cream	3 600
Pan-seared scallops Forest risotto	3 890
LAND-SIDE	
Roasted yellow chicken supreme Tagliatelles with morel mushroom sauce	2 890
Ribeye steak with Pepper sauce (300gr) Served with French fries	3 890
Veal fillet cooked on a plancha Sweet potato mousseline, taro chips, meat jus	3 990
Duck breast cooked on a plancha Mashed potatoes with olive oil and rosemary jus	4 550
Beef fillet and pan-seared foie gras Creamy polenta, port wine sauce	4 750
ADDITIONAL GARNISHES	
Rice	400
Mesclun salad / French fries / Vegetable wok	650













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	
Figh hunger	0.000
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) Coconut, pineapple, dark chocolate, mango, passion, raspberry, strawberry, soursop, vanilla	1 400
Nutella tiramisu Served Italian-style	1 450
Seasonal fruit tarte tatin Vanilla ice cream	1750
Chocolate profiteroles Vanilla ice cream from French polynesia	1850
Gourmet coffee Assortment of four desserts according to the Chef's inspiration	1850
Fresh fruit platter	1 900
Chocolate charlotte	2 100











