

Suggestions du mois

Suggestions of the month



CÔTÉ TERRE - LAND SIDE

2 700

Paleron de bœuf braisé et confit

Braised and candied beef chuck

Purée de pommes de terre à la Robuchon

Robuchon-style mashed potatoes



CÔTÉ MER - SEA SIDE

2 900

Cassiolette de fruits de mer à la bretonne

Breton-style seafood casserole

Salade verte et sa vinaigrette

Green salad with French dressing



DESSERT

950

Crème brûlée à la vanille de nos îles

"Crème brûlée" with vanilla from our islands



TAAPUNA
BAR - RESTAURANT

Starters

SALADS

Caesar-style crispy sliced chicken salad

Romaine salad, Caesar sauce, croutons, parmesan, crispy sliced chicken

2 600

Caesar-style semi-cooked tuna spiced salad

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

2 800

Cobb salad

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 lettuce, 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

THE GOURMET STARTER

Burrata and linguine with homemade tomato basil sauce

2 990



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 in Pacific Francs.

Main courses

SEASIDE

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

LAND-SIDE

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

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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