

KAH

BEACH & RESTAURANT

All our dishes are likely to contain allergens. A menu is at your disposal at the entrance of the restaurant. Our team is available for any information.

Net prices - Including service

STARTERS

Caesar Salad 19 €
Smoked chicken, aglets of chicken, quail eggs, Parmesan shavings, salad, croutons, Caesar dressing

Heart of palm from Saint-Philippe salad 23 € /+4€*
The traditional heart of palm from Saint-Philippe salad with «grandma» dressing

Duck breast fillet carpaccio 22 €
Cooked at low temperature, candied artichoke, marinated condiment, cream of Takamaka goat cheese, young rocket leaves

Tomato carpaccio & truffled burratina 23 €
Tomatoes, pesto, truffled burratina (100 g), Parmesan shavings, Serrano ham

Tuna tataki 19 €
Eggplant and coconut from the garden salad, chayot pickles, wasabi sorbet
Extra charge for french fries and salad : 6€

Vegan

**Extra charge for KAH Zen*

KAH SPECIALTIES

Smoked toothfish risotto 27 €
Smoked toothfish, parmesan, herbs, avocado

KAH'Bowl 23 €
Following the seasons and according to the Chef's inspiration

Arrabbiata Penne 21 €
Slightly spicy homemade crushed tomato and sweet pepper, candied cherry tomato, big chili pepper, basil pesto, pecorino

Pesto Penne 21 €
Rocket pesto, seasonal vegetables, pine nut, soft-boiled quail egg

KAH'Burger according to your wishes 23 €
Black Angus minced steak or crispy Toothfish or marinated Supreme Chicken, onions, cocktail sauce with basil, tomato, cucumber, «Piton Maido» cheese, salad

K'FISH & CARRIS

Toothfish Fish and Chips 28 €
Marinated in spices, mango ginger, tartar sauce with smoked salmon, homemade french fries, salad

Gambas and half old rum flambéed lobster duo, coconut milk, Madras curry 45 € /+10€*
Sweet potato mousseline, red palm heart

Catch of the day 28 €
Side dish of the day

King prawns carri 42 € /+8 €*
Spiny lobster carri 52 € /+13 €*
Fish of the day carri 28 €

Side dish : rice, Cilaos lentils and rougail.

**Extra charge for KAH Zen*

K'MEAT

Duck breast with cinnamon and vanilla 32 €

Black Angus rib steak (250g) 35 € /+5 €*
Truffles sauce

French rack of lamb 32 €
Honey and rosemary sauce

Side dish: Cap peas/pumpkin cream, roasted baby potatoes and polenta with mushrooms.

Beef tartar 31 €
Charolais beef fillet prepared with a knife, organic egg, Espelette chili pepper toast, sweet pepper ketchup with wild pepper from Saint-Philippe, french fries and salad

Our meats originate from EU
**Extra charge for KAH Zen formula*

DESSERTS

Bourbon Vanilla mille-feuille 12 €
Salted butter caramel, vanilla sorbet

Chocolate profiterole and tonka bean 12 €
Creamy ganache of intense chocolate, tonka ice cream and coulis

Pistachio and red berries panna cotta 12 €
Crumble and pistachio cream, red berries mousse

Pineapple and white chocolate macaroon 12 €
White chocolate cream, candied pineapple, rum raisin sorbet

Chocolate and speculoos royal finger 12 €
Crunchy and creamy milk chocolate, speculoos whipped cream

Gourmet coffee 13 €

Fresh seasonal fruit platter 12 €

Ice cream cup 9 €
3 scoops with fruit coulis or chocolate sauce, almonds, whipped cream.
Ice cream flavours: vanilla, chocolate, coffee, coconut, strawberry, pineapple, mango, passion fruit.

KIDS MENU

1 MAIN COURSE, 1 DESSERT AND 1 DRINK

24 €

MAIN COURSES

Creole board
Chicken spring rolls, steamed dumplings, cheese samoussas
(3 pieces of each)

Toothfish Fish & Chips, cocktail sauce with pesto

Pan seared shrimps with parsley

Grilled «Catch of the Day» (fish)

Homemade chicken nuggets, stuffed with local cheese and basil

Black Angus Cheese Burger

Black Angus minced steak

Roasted duck breast

Choice of 2 side dishes :
cherry tomatoes salad, homemade french fries, penne with butter,
sweet potatoe mousseline, vegetables of the day.

DESSERTS

Brownies

Fruit skewer

Ice cream cup *(choice of 2 scoops)*

Crepes *: Nutella, jam or sugar*

WINES

	15cl	*75cl*
WHITE WINES		
Côtes du Roussillon- Villages, MSM, Mas Saint Michel, 2017 Assemblage grenache blanc, grenache gris, macabeu	7 €	29 €
Côtes de Gascogne, Ampelomeryx, Domaine de Pellehaut, 2017 Assemblage sauvignon, chardonnay, gros et petit mansengs	9 €	38 €
Bourgogne, Mâcon- Villages, Domaine de la Croix Salin, 2017 Chardonnay	10 €	44 €
ROSÉ WINES		
Côtes du Roussillon- Villages, MSM, Mas Saint Michel, 2017 Assemblage grenache, syrah, mourvèdre	7 €	29 €
Côtes du Rhône, Domaine Brotte, Rosé Paradis, 2018 100% grenache	8 €	35 €
Coteaux d'Aix-en-Provence, AIX, 2018 Assemblage cinsault, grenache, syrah	7 €	35 €

Excessive drinking is dangerous for health, please drink responsibly.

	15cl	*75cl*
RED WINES		
Côtes du Roussillon- Villages, MSM, Mas Saint Michel, 2017 Assemblage grenache, syrah, mourvèdre	7 €	29 €
Côtes de Gascogne, Ampelomeryx, Domaine de Pellehaut, 2017 Assemblage pinot noir, syrah, malbec	8 €	29 €
Bordeaux, Clos Saint- Jacques, Saint Georges, Saint-Emilion, 2016 Assemblage merlot, cabernet franc, cabernet sauvignon	9 €	42 €

Please feel free to ask for our full wine list.

DRINKS

NON-ALCOHOLIC COCKTAILS

Virgin Colada (30 cl) 12 €
Coconut milk, pineapple juice

Virgin Mojito (30 cl) 12 €
Sugar cane syrup, fresh mint, lime, sparkling water

Red Blush 12 €
Strawberry syrup, strawberry guava juice, strawberry puree, whipped cream

Ylang Ylang (30 cl) 12 €
Fresh orange juice, fresh lemon juice, fresh grapefruit juice, sparkling water

ALCOHOLIC COCKTAILS

Piña Colada (25 cl) 14 €
Coconut rum, coconut milk, pineapple juice

Tequila Sunrise (25 cl) 14 €
Fresh orange juice, grenadine syrup, tequila

Mojito (30 cl) 14 €
Sugar cane syrup, fresh mint, lime, sparkling water, Plantation Three Stars white rum, Plantation Original Dark rum

Intense Passion (25 cl) 14 €
Grenadine syrup, lemon juice, passion fruit puree, Savanna agricultural rum

Gin Fizz (25 cl) 14 €
Sugar cane syrup, lemon juice, soda water, gin

Ti Punch (9 cl) 11 €
Lime, sugar cane, Savanna agricultural rum

Homemade Planter Punch (25 cl) 11 €
Homemade Coconut Punch (25 cl) 11 €

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FRESH FRUIT JUICE (25 cl)

Freshly squeezed orange juice	11 €
Freshly squeezed lemon juice	11 €
Freshly squeezed grapefruit juice	11 €

BEERS

Dodo beer - bottle (33 cl)	5,50 €
Fischer beer - bottle (33 cl)	6 €
Heineken - draught beer (25 cl)	7 €
Heineken - draught beer (50 cl)	11 €
Desperados - bottle (33 cl)	9€

APPETIZERS

Martini (6 cl)	8 €
Ricard (3 cl)	6 €
Whisky (4 cl)	8 €
Gin (4 cl)	9 €
Kir with white wine (15 cl)	10 €
Side order (20 cl)	3 €

Tonic, fruit juice, soft drink

SOFT DRINKS

Coca Cola (30 cl)	5,50 €
Perrier (33 cl)	6 €
Fever Tree Lemonade (20 cl)	6 €
Homemade Ice Tea (25 cl)	8 €
Tao blackcurrant & ginseng (25 cl)	6 €
Tao ginger & pitaya (25 cl)	6 €
Tao kombucha & rosehip (25 cl)	6 €
Tao green tea & gingko biloba (25 cl)	6 €

HOT DRINKS

Espresso	3,50 €
Decaffeinated	4 €
Capuccino	6 €
Tea or herbal tea	5 €

CHAMPAGNE BY THE GLASS (12 cl)

Billecart-Salmon Brut Reserve	18 €
Billecart-Salmon Brut Rosé	21 €
Royal Kir	21 €

Billecart-Salmon Brut Reserve, blackcurrant cream

WATER

Either still or sparkling, give a try to Palm micro-filtered water !
A quality water, bottled on-site, in order to reduce our environmental impact.

Still Palm water (75 cl)	2 €
Sparkling Palm water (75 cl)	2,50 €

Mineral water

Australine (1 L)	4 €

Sparkling water

Cilaos (75 cl)	5 €



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