



MAKASSAR

FOODING & PLEASURE



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



THE CHEF'S CARTE BLANCHE

Tantalise your taste buds with a delicious 4-course tasting menu crafted by our Chef Claude POTHIN. He will prepare, with our Pastry Chef, an appetizer, a fish, a meat and a dessert, according to his inspiration and seasonal products.

4-course Tasting Menu

Starter, Fish, Meat & Dessert

€ 78

To accompany your meal, you may count on the expertise of our sommelier to choose the best wine pairing, among more than 350 references.

With wine pairing

€ 49



STARTERS

Inspiration of the day

Following the seasons & according to the Chef's inspiration

€ 19

The red palm heart

Prepared as baked palm heart, smoked Takamaka goat cheese
with truffles & chili crumble

€ 25 / + € 5*

The Royal Oyster

Watermelon jelly, oyster, finger lime, coco/dill spoom
& crisps dusted with Nori

€ 19

Duck foie gras terrine

Marinated in a 10-year old Savanna Rum, onions candied
with bissap/vanilla syrup & speculoos toasted bun

€ 22

The organic egg

Organic soft-boiled egg, sweet potatoes and cardamom mousseline,
crispy pak choi & jus mariniere with shells

€ 19

Swordfish carpaccio

Lightly smoked, «rougail» with green mangoes, Osetra caviar
& soursop

€ 23

Trout from «La Rivière des Remparts» tartar

Carrot/orange ravioli, coconut palm heart salad & lemon condiments

€ 22

* Half-board suppl.



FISH

Toothfish encrusted with lobster coral

Cauliflower mousseline, Iberian ham & chayot confit with curry

€ 32

«Rouge Ananas»

Broccoli mousseline with Yuzu, vegetables & ginger/mango sauce

€ 42 / + € 8*

Emperor fish fillet

Coconut palm heart risotto, drawn butter with champagne, vanilla bourbon & coconut water with geranium emulsion

€ 29

Red lobster

Creamy palm heart soup, grilled leeks & parmesan emulsion

€ 59 € / + € 18*



VEGETARIAN

Truffles risotto

With seasonal mushrooms & burrata

€ 25

Sweet potato rosti & shiitake from «La Chaloupe Saint-Leu»

Sweet potato galette made as a rosti, crispy vegetables and mousseline, shiitake confit & grilled pistachio nut

€ 23

* Half-board suppl.



MEAT

Quail Supreme from «Les Avirons»

Encrusted with sage/wild pepper, rutabaga, shiitake confit & hay sauce

€ 32

Duck from «Saint-Joseph»

Roasted breast-side down, pan seared foie gras, shepherd's pie,
mashed taro & sugar syrup sauce

€ 33

Veal filet mignon

Artichoke, butternut, carrots, crunchy pistachio nut
& juice made with dark Savanna rum

€ 35 / + € 4*

The «Custom-Made»

Let yourself be tempted by our live cooking station and customize your dish as you wish. Grilled or prepared like a «carré»**, you will enjoy a selection of freshly cooked fish, shellfish and meat.

*This formula is also available
to residents on half-board.*



Was your meal wonderful but you've run out of steam?

Or maybe you haven't finished your bottle of wine? Think about the gourmet bag!

We propose a 'gourmet bag' service allowing you to take your unfinished meal and/or drinks away with you. This is also a way for us to limit food waste. Feel free to ask !

** Half-board suppl.*

*** Traditional dish from Reunion Island where meat, fish or seafood is cooked with garlic, onions, thyme, turmeric, pepper and sometimes tomatoes.*



CHEESE

Cheese platte

Cheese selection and local jam from Mrs Potin

€ 15



DESSERTS

Inspiration of the day

€ 15

Breadfruit

Poached in Cilaos wine, raw and cooked peach
on a Viennese shortbread biscuit & local pomegranate

€ 15

« Lontan » Savanna rum baba

Ginger/Mango cream & Sudachi foam

€ 15

The «Fantastik» 4

4 chocolates in different textures & flavours

€ 15

The Smoked Chocolate

Vanilla biscuit, hazelnut praline & thyme sorbet

€ 15

The Strawberry from «Domèn»

Candied with Sichuan pepper, foam and sorbet, peas mousseline
with mint & milk crumble

€ 15

Pineapple & Almond Fusion

Roasted pineapple and lime minestrone, almond cream,
tempura & sugar cane juice emulsion

€ 15