



MAKASSAR

FOODING & PLEASURE

Originally from the south of the island, Chef Claude Pothin is a true ambassador for Reunion's terroir. This multi-influenced terroir draws its richness from the island's cultural diversity, offering the Makassar's brigade a wide and complex palette of aromas to help you discover or rediscover flavors from here and abroad.

From the Red-Tailed Tropicbird of our coasts, to Pyrenean Lamb, Island Caviar, and Patagonian Toothfish from the Southern Lands, let yourself be taken on a journey to discover unique products, infused with the flavors of our terroir, available à la carte or as part of a set menu.

Choose from our selection of over 400 wines, or let our sommelier team guide you to a tailor-made pairing—alcoholic or non-alcoholic—to perfectly complement your meal.

«Let me take you on a culinary trip celebrating all the flavors our beautiful island has to offer. Each plate tells a unique story that I'm proud to share with you. Reunion is called the Intense Island, let us show you why, in a plate.»



Net prices - Including service

We provide you with a carafe of drinking water free of charge on request.

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. Origin of meat : Chuck of beef (France), Lamb (France), Chicken (Réunion)

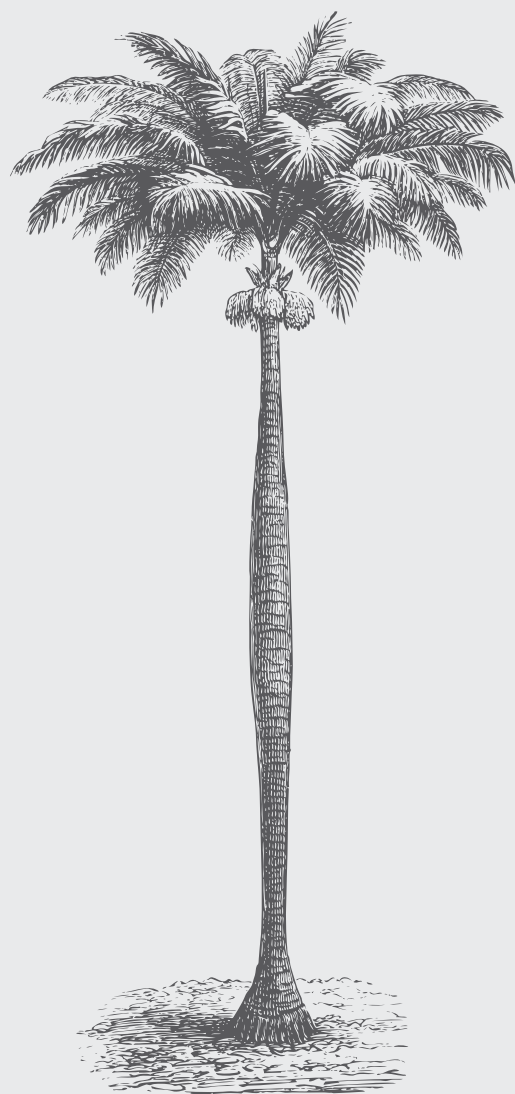


Fig. 1. *Oredoxa regia* (Palmier royal)



5-COURSES TASTING MENU – 120 €

WINE PAIRING – 49 €

PRESTIGIOUS WINE PAIRING – 89 €



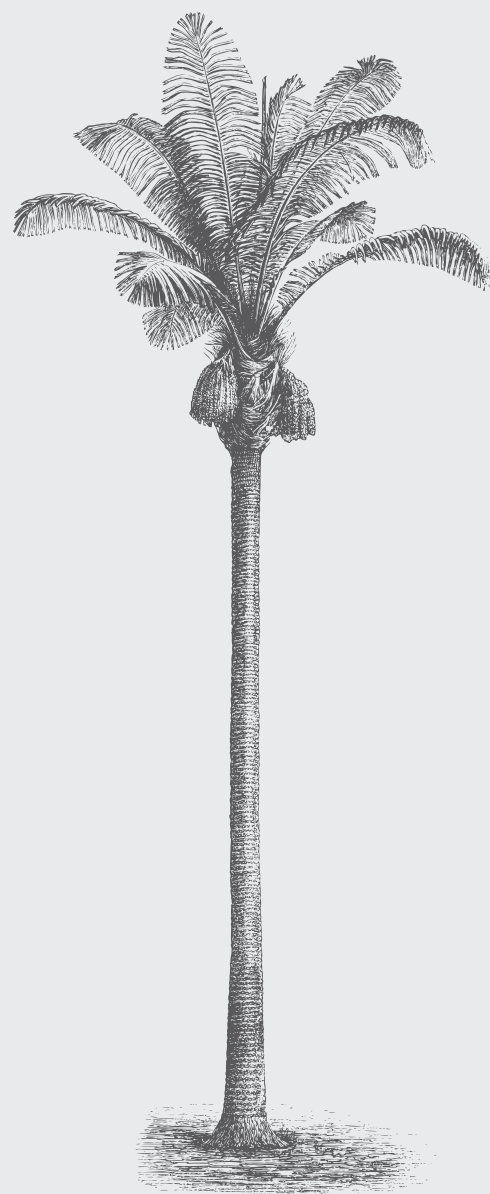


Fig. 2. Acanthophoenix rubra (Palmiste rouge)



STARTERS

BARBEL PALM INNER CORE, LIKE A GRATIN 28 €

Smoked Takamaka goat cheese, parmesan, truffle crumble and bird's eye chillies

ORGANIC FREE-RANGE EGG FROM SALAZIE 28 €

Poached egg, southwest asparagus in various textures: crunchy, foamed and in risotto, finger breads and truffled butter

THE SURPRISING ASSOCIATION OF TUNA AND CORN 25 €

Garden herb infused confit tuna, pickled onions, caesar emulsion, house-made sweetcorn ice cream, and sliced croutons

SLOW-COOKED LOBSTER
FROM THE FRENCH SOUTHERN AND ANTARCTIC LANDS 45 €

Watercress, fish chorizo, white butter with kaffir lime and tomato shrub condiment

PRESSED DUCK FOIE-GRAS 32 €

Guava jelly, creamy green pistachio and candied sweet potato pastilles with Bellevue organic vanilla

CAVIAR DE BOURBON HARVESTED ON THE ISLAND 145 €

30 grams container with poached red palm, burratina di bufala cream, roasted cherry tomatoes, cold confit watermelon and cuttlefish ink blinis



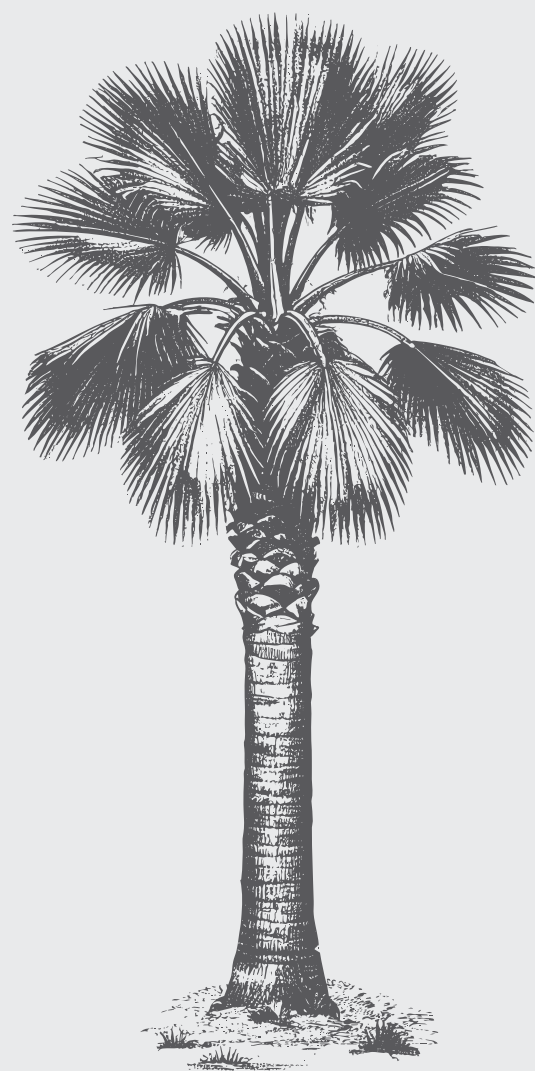


Fig. 3. Latania lontaroides (Latanier rouge)



MAIN COURSES

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| TROPICAL SUPERFOOD : THE BREADFRUIT | 36 € |
| Discover it confit, pureed, in risotto and fried, black garlic condiment, wild pepper crumble and strong mushroom juice | |
| THE GARDEN HARVEST | 34 € |
| Declination of in season vegetables, carrot cream siphon, blown buckwheat seeds, Cilaos wine and Bourbon Pointu coffee flavored root broth | |
| FRENCH SOUTHERN AND ANTARCTIC LANDS PATAGONIAN TOOTHFISH | 59 € |
| Poached in coconut milk, bredes chouchou velvety soup, shellfish, marinière emulsion and Caviar de Bourbon | |
| THE ISLAND'S MOST PRIZED FISH: THE CORONATION TROUT | 56 € |
| Cooked in black pig fat, leek maki rolls with bouillabaisse, tomato condiment, pureed butternut and passion fruit pork juice | |
| OBSILBLUE SHRIMP FROM NEW-CALEDONIAN LAGOONS | 41 € |
| Snail and brede chouchou raviolies, umeboshi plum sesame, daikon and crustacean juice | |
| RED WINE CHUCK STEAK CONFIT | 42 € |
| Madras curry pureed sweet potato, spring onions, fane carrots, bourguignon flavored ice cream and wild pepper crumble | |
| MILK-FED PYRENEAN LAMB | 49 € |
| Potato confit with tamarind, smoked aubergine rougles, slivers of chilli candy and spicy kaloulipé juice | |
| ORGANIC FREE-RANGE CHICKEN FROM LE TAMPON | 88 € |
| (FOR 2 PEOPLE) | |
| Sliced at your table, roasted and smoked with garden herbs, pureed cilaos lentils, vanilla glazed beets, smoked savagnin gel and jus corcé | |





Fig. 4. Cocos nucifera (Cocotier)



DESSERTS

BOURBON VANILLA AND SAINT ANDRÉ CHOCOLATE 19 €

Caramel chocolate opaline, chocolate crumble with sea salt, local dark chocolate ganache cream, grilled local vanilla cream and ice cream, hot chocolate foam, pei cocoa beans

LOCAL CITRUS FRUITS VACHERIN 18 €

Coconut ice cream vacherin, lime, ginger, citrus gel, citrus supreme, coconut foam

"BABA FIGUE" : THE BANANA FLOWER 16 €

Baba fig crisps, chocolate cream, compoted banana, passion ginger gel, banana passion sorbet

CARAMELIZED HEARTH OF PALM 18 €

Corn biscuit, caramel cream, vanilla poached hearth of palm, corn crumble, caramel ice cream

JOURNEY TO SALAZIE 16 €

Chayote chips, honey and pink berries mousse, honey flavored English cream, Takamaka cheese ice cream, tamarind gel



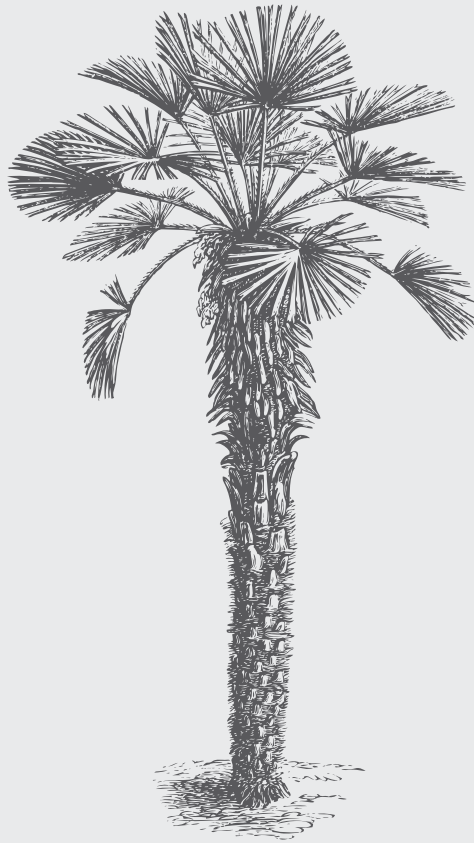


Fig. 5. *Chamaerops humilis* (Palmier éventail)

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!

