

Appetizer

Glass of champagne - 12 cl.....	13€
Kir Royal - 12 cl	14€
White or red kir - 12 cl.....	8€
Ricard - 3 cl.....	5€
White or red Martini - 5 cl	5€
Campari - 5 cl.....	6€
Lillet blanc - 5 cl	6€
White or red porto - 5 cl.....	5€
Suze - 5 cl.....	5€
Gin Hendrick's Tonic Fever Tree -20 cl.....	12€
Gin Mombassa Club Fever Tree -20 cl ..	12€
Vodka Grey Goose - 4 cl	10€
Vodka Absolut - 4 cl.....	8€
Tequila, Gin, Vodka - 4 cl.....	6€
Extra charge for soft drink or juice.. 2€	

Johnnie Walker

• Red Label	6€
• Black Label 12 years	9€
• Green Label 15 years	10€
• Blue Label	24€
Nikka from the barrel	9€
Yoichi Single Malt	12€
Benchmark Old N°8, Bourbon	8€
Jack Daniel's Single Barrel.....	12€
Jameson	7€
Ballantine's	6€
Chivas 12 ans.....	9€
Chivas 18 ans	12€
Kavalan King Car	12€

Cocktails

Alcohol free

FRESH FRUIT COCKTAIL - 20 cl	7€
Subtle mix of fresh seasonal fruit	
THE VICTORIA - 20 cl	7€
Fresh pineapple, basil, cane syrup, lemon, ginger ale	
THE MAMZEL - 20 cl.....	6€
Guava, banana and lychee juice, peach syrup	
VACOA - 20 cl.....	6€
Pineapple, mango and grape juice, coconut syrup	

Cocktails with alcohol

ROYAL ILOHA - 20 cl	16€
Vanilla infused rum, lychees, champagne	
TEQUILA SUNRISE - 20 cl	8€
Tequila, orange juice, grenadine syrup	
PLANTER'S PUNCH - 20 cl.....	9€
White rum, amber rum, orange and pineapple juice, pomegranate syrup, Angostura	

TI PUNCH - 10 cl.....	7€
White rum, lime, cane syrup	

THE KREOL - 10 cl.....	8€
Old rum, lime, tamarind syrup	

COCONUT PUNCH - 10cl	7€
White rum, coconut milk, coconut syrup	

MAÏDO - 20 cl	9€
Ginger-mango infused rum, amaretto, lychee juice, passion fruit juice	

NIAGARA FALLS - 20 cl.....	9€
Old rum, vanilla liqueur, lychee liqueur, grape juice	

SUD SAUVAGE - 20 cl	9€
Amber rum, banana liqueur, red fruit liqueur, pineapple juice	

PAS DE BELLECOMBE - 20 cl	9€
White rum, strawberry guava liqueur, banana juice, orgeat syrup	

Our bartenders are available to craft your favourite cocktails.

Starters

- Beef carpaccio* with pesto and Parmesan shavings .. 12€
-  Iloha chayote 12€
Diced chayote and baked chayote espuma
- Pineapple and wild shrimps cocktail 15€
-  The perfect cooked Egg 16€
Beetroot carpaccio, vadouvan dressing and caviar avruga
- Pâté créole with foie gras and pickled vegetables 16€
Poultry, duck, pork, foie gras, pine nuts and Cognac
- Tuna Tataki marinated in balsamic 16€
Salad with rice vinegar and dried bonito flakes
To pair with a glass of Saké DASSAI 39 JUNMAI DAIGINJO 16% (12 cL) 9€
-  Red palm salad 18€ / +5€*
Cane vinegar dressing
- Duck foie gras cooked in a terrine 18€ / +5€*
Tomato jam and dakatine (local peanut butter)

Children's menu

1 main course + 1 dessert + 1 drink (20 cl) 16€

Choice of main course

Minced steak *
Chicken nuggets *
Fillet of fish *
Burger *
Bolognese pasta
Carbonara pasta

* Side dishes: French fries, rice or pasta

Choice of dessert

1 scoop of ice cream
Fresh fruit salad
Yogurt

*Extra charge for half-board and «Eat & Swim» deal

NET PRICES INCLUDING TAX AND SERVICE

Origin of the meat: * France / ** Australia

A menu indicating the presence of allergens in our dishes
is at your disposal at the entrance of the restaurant.

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Fish

Catch of the day, virgin olive oil sauce	21€
Grilled whole king prawns	25€
 Ora King salmon	26€
Pine nuts crust, curry, coconut, passion sauce	
Toothfish fish and chips	26€
Almond breadcrumbs, garlic butter crisps	
Indian Ocean Duo	30€ / +4€*
Grilled scallops	30€ / +4€*
Tamarind, coconut, peanuts and curry leaves condiment	
Whole lobster	48€ / +20€*
Green cardamom bisque	

Meat

Beef carpaccio*with pesto and Parmesan shavings .	20€
Homemade french fries and salad	
Lamb shank braised with Garam Masala	25€
Almonds bulgur and date stuffed with lemon confit	
Whole duck breast, morels juice	26€
Pluma ibérico, Jack Daniel's cream	26€
Duck burger with foie gras	28€
Caramelized onions, cheddar, tomatoes, duck juice, homemade french fries and salad	
Black Angus ** rib steak, pepper sauce	29€
Homemade french fries and salad	
Rossini Black Angus ** beef filet	38€ / +12€*
Bread toast, pan-seared foie gras, gravy	
Surf & Turf	46€ / +20€*
Grilled Black Angus beef filet **, roasted lobster, gravy	
 Vegetarian plate	16€

Caris

Sausage «Rougail»	16€
Chicken curry	17€
Octopus stew	18€
King prawns curry with kaffir lime	19€
Our « caris » are served with rice, beans and rougail (spicy condiment)	

*Extra charge for half-board and «Eat & Swim» deal

Desserts

Vanilla crème brûlée	10€
Floating island, vanilla egg custard	10€
Molten Valrhona chocolate cake, vanilla ice cream ..	12€
<i>(10-minute wait)</i>	
Chocolate peanut-coated profiterole, peanut ice cream, chocolate sauce	12€
Mille-feuille	12€
Light vanilla cream, popcorn ice cream	
Old dark rum baba	12€
Gourmet coffee or tea	13€
Gourmet Champagne.....	20€ / +5€*
Fresh fruit tartar, hibiscus sorbet	13€
The Apple, 'Dodo' beer sorbet	14€
Coconut cake, lime and white chocolate mousse, apple compote and apple jelly	



Ask for our ice cream menu

Eat & Swim deal

Access to the main swimming pool opposite to the bar
from 10am to 6pm.

Loan of swimming towel

Starter + Main course or Main course + Dessert and 1 fresh fruit cocktail		45€
Starter + Main course + Dessert and 1 fresh fruit cocktail		52€
Children's 'Eat & Swim' deal		30€

Waters

Australine - 1L	3€
Cilaos - 75cl	4€

Iloha water

With a choice of either still or sparkling, why not try our Iloha micro-filtered water? This quality water is bottled on site in order to reduce impact on the environment.

Still Iloha water- 75cl	1,50€
Sparkling Iloha water - 75cl	2€

To end your meal

Hot drinks

Coffee or Americano coffee.....	2,50€
Decaffeinated coffee.....	3€
Double coffee.....	4€
Tea	4€
Herbal tea.....	4€
Cappuccino	4,50€
Latte coffee	5€
Hot chocolate.....	4€
Irish coffee with Jameson.....	10€
French coffee.....	10€
Creole coffee.....	10€
Extra milk	0,50€

After dinner drinks - 4cl

Bas-Armagnac	
Château Bordeneuve Trois Etoiles	9€
Calvados Christian Drouin Sélect. AOC	8€
Cognac Leyrat Assemblage Nb1	10€
Get 27.....	7€
Get 31.....	7€
Bailey's.....	6€
Limoncello	6€
Drambuie.....	10€

St Germain.....	9€
Midori	8€
Sambuca.....	6€
Mirabelle or Pear brandy	8€
Manzana Verde	7€

Rums - 4cl

Flavoured rum («rhum arrangé»)	5€
Savanna	
3 years.....	6€
5 years.....	7€
7 years.....	8€
10 years	10€
Single Cask Grand Arôme	
• finished in port casks 10 years.....	12€
• finished in calvados casks 11 years.....	12€
Single Cask Traditional	
finished in sherry casks 14 years	12€
Havana	
3 years.....	8€
7 years.....	10€
Especial.....	9€
Abelha Silver Organic (Cachaça Bio).....	8€
Neisson 3rd millenium.....	14€



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!