



ENTREES (Appetizers)

*Soupe à l'oignon gratinée traditionnelle

***Traditional Onion Soup with baked cheese bread**

28\$EC

*St-Jacques en brochette poêlées sur velouté de potiron et fenouil

***Pumpkin/fennel velouté and scallops' kebab grilled with fresh herbs**

37\$EC

*Crème brûlée au parmesan, tomates séchées et basilic frais

***Parmesan, dried tomatoes and fresh basil "crème brûlée"**

26\$EC

*Ceviche aux crevettes façon "La Terrasse "

*** Ceviche "La Terrasse" way. Small shrimps, squeezed lime juice, fresh herbs, onion and tomatoes. Prepared "a la minute"**

27\$EC

*Calamars à la Romaine, sauce tartare et salade verte sauce balsamique

*** Deep fried ring squids served with tartar sauce and green lettuce**

**balsamic
dressing**

29\$EC



Salades (salads)

*Salade de crudités de saison, sauce balsamique

***Green salad and seasonal vegetables with home-made balsamic dressing**

24\$EC

*Salade gourmande au fromage de chèvre chaud lardé et grillé

***Green vegetables and lettuce with warm goat cheese grilled with bacon**

33\$EC

*Crêpe en Aumônières au magret de canard et aux pruneaux en salade

*** Green vegetables and lettuce with crêpe en Aumônières of duck breast and dried plums**

36\$EC

--Prices are in Caribbean Dollars and subject to 10% service charge--

We change 1USD=2.6 EC



PLATS (Main courses)

Viandes grillées (Grilled meats)

*Entrecôte, 250gr

***Rib-eye steak 250gr (8 Oz)**
84\$EC



*Faux-filet, 250gr

***Strip loin steak, 250gr (8 Oz)**
79\$EC



Choice of sauce: *Beurre café de Paris (herbs & spices butter)
*Poivre vert (green peppercorn)

*Steak de bœuf haché au cœur fondant de Brie
***Minced beef steak with caramelized onions and a melted heart of brie cheese**
52\$EC

*Travers de porc caramélisés
*** Individual pork ribs caramelized with our special sauce**
59\$EC

* Filet mignon de porc en médaillon accompagné d'une Duxelles de Champignons à la crème

***Pork tenderloin medallions served with a mushroom Duxelles and cream sauce**

64\$EC

* Côtelettes d'agneau grillées marinées à la moutarde et au romarin

*** Grilled racks of lamb marinated with rosemary and mustard**

94\$EC

Poissons (Fish)

* Cassolette aux fruits de mer

*** Seafood «cassolette», béchamel curry sauce (mussels, scallops, shrimps and calamars)**

66\$EC

* Steak de dorade grillé à l'ail, sauce aux fruits exotiques

***Mahi Mahi fillet grilled with garlic, exotic fruits sauce**

59\$EC

* Filet de vivaneau, tapenade et sauce vierge

*** Red snapper filet with tapenade and virgin sauce(olive oil, fresh basil, tomato, lime juice)**

61\$EC

* Poisson du jour..... (Voir le tableau)

***Fish of the day..... (See the blackboard)**

All our dishes come with salad and vegetables of the day, and your choice : gratin dauphinois or home-made French fries

* Assiette 3 fromages

31\$EC

*** Cheese plate (Bleu, camembert, emmental)**



Dessert

- * Crème Caramel
- * **Caramel Custard (light vanilla custard with a layer of soft caramel on top)**
26\$EC
- * Profiteroles crème pâtissière, sauce chocolat chaud
- * **Profiteroles stuffed with vanilla crème pâtissière, topped with hot chocolate sauce**
28\$EC
- * Tarte aux citrons meringuée
- * **Meringue lemon tart**
29\$EC
- * Crêpe chocolat-banane flambée et chantilly
- * **Crêpe banana flambé with hot chocolate sauce and whipped cream**
26\$EC
- * Dessert du jour (voir tableau)
- * **Special of the day (see on the board)**

Glaces (ice-creams)

- * **Chocolat liégeois** (2 chocolate and 1 vanilla scoops, topped with hot milk and chocolate sauce and whipped cream)

19\$EC

* **Café liégeois** (2 coffee and 1 vanilla scoops, topped with hot coffee and whipped cream) 19\$EC

* **Dame Blanche** (3 vanilla scoops, topped with hot chocolate sauce and whipped cream) 18\$EC

***Banana split** (1 vanilla, 1 strawberry and 1 chocolate scoops served with a banana and topped with hot chocolate sauce and whipped cream)
21\$EC

***Irish coffee** (same as “café liégeois” with a touch of whisky!)
or the original hot version (hot coffee, hot whisky and sugar cane, whipped cream)
27\$EC

***1/2/3 scoops**(vanilla, chocolate, coffee or strawberry)

5/9/13\$EC

.....**Add some home-made whipped cream**.....3\$EC

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