

TAPAS AND ENTREES

All of these tapas and entrees are homemade

Our selection of cheeses from « Enfin le Fromager » (180g)	22€
Cow cheese – sheep cheese – goat cheese	
Trio of Tuna	17€
Vindaye – Rillettes – Cream cheese (Served with country bread)	
Vegetarian Bruschetta	13€
With grilled veggies and cream cheese with herbs	
Duck Foie gras with old rum (70 g)	18€
With its fruits chutney and country bread	
Vegetarian Gyozas (X5)	15€
With their thai style vegetable broth	
Shrimp Acras (X6)	15€
With their sweet chili sauce	
Crispy chicken (X3)	12€
With their Tartar sauce	
Tuna Tataki Breaded with peanuts (24€ as a Main Dish)	14€
Served with its papaya salad and citrus dressing	
Tuna Tartar of the moment (24€ as a Main Dish)	14€
Mango, passionfruit, grenada, ginger, coriander	

MAIN DISHES

All of these main dishes are homemade

Grilled Octopus in Persillade	27€
Wit hits sweet potatoes roasted with thyme and eggplant mousseline	
Fisherman's catch	25€
Fish of the day, Curcuma Risotto, Lemon confit, zucchini brunoise	
Duck Breast « Magret de Canard »	28€
Beetroot Mousseline, Thyme Roasted Sweet potatoes, Duck and Raspberry Gravy, Sweet Potatoes Chips	
Vegetarian Risotto	23€
Curcuma Risotto, Lemon confit, Grilled Vegetables of the moment	
Villa's Beef (200g)	28€
Carrot puree, cumin, roasted carrots with and orange sauce	
Whole Burrata	20€
Roasted pumpkin, walnuts crumble, passion fruit coulis, dressing	
Ribeye Steak (1 kg)	Price on Demand
5 Weeks matured meat, Garnishes of your choice	
Local Poultry Supreme	24€
With its corn hummus, veggies and butternut pickles, Poultry gravy with cream and truffle	
Grilled Pork Chop	28€
Massale lentils, Mushroom sauce, Glazed vegetables	
Tuna Tataki Breaded with peanuts	24€
Served with its papaya salad and citrus dressing	
Tuna Tartar of the moment	24€
Mango, passionfruit, grenada, ginger, coriander	

DESSERTS

100% Homemade by our Pastry Chef

Our selection of cheeses from « Enfin le Fromager » (90g)	12€
Cow cheese – sheep cheese – goat cheese	
The Irresistible « Opéra » by Villa Sauvage	9 €
Our Lemon Meringue Pie	9€
With a combava zest	
Tiramisu (Amaretto and Tonka)	12€
Around the chocolate	11€
Chocolate Fondant, Ganache, Tile, Crumble, Passionfruit coulis	
Café Gourmand	12€
A plate with our favorite desserts with a coffee	
Champagne Gourmand	21€
A plate with our favorite desserts with a glass of champagne	
Exotic Entremet	11€
Wit hits pineapple tartare and fresh mint	
The Essential « Reunion Irish »	12€
« Savanna Metis » Rum, Homemade stewed vanilla syrup, coffee and homemade whipped cream	
Also available as a decaf.	

