

## TAPAS AND ENTREES

All of these tapas and entrees are homemade

<b>Our selection of cheeses from « Enfin le Fromager » (180g)</b>	<b>22€</b>
Cow cheese – sheep cheese – goat cheese	
<b>Trio of Tuna</b>	<b>17€</b>
Vindaye – Rillettes – Cream cheese (Served with country bread)	
<b>Vegetarian Bruschetta</b>	<b>13€</b>
With grilled veggies and cream cheese with herbs	
<b>Foie gras with old rum ( 70 g)</b>	<b>18€</b>
With its fruits chutney and country bread	
<b>Vegetarian Gyozas (X5)</b>	<b>15€</b>
With their thai style vegetable broth	
<b>Shrimp Acras (X6)</b>	<b>15€</b>
With their sweet chili sauce	
<b>Crispy chicken (X3)</b>	<b>12€</b>
With their Tartar sauce	
<b>Tuna Tataki Breaded with peanuts</b>	<b>14€</b>
Served with its papaya salad and citrus dressing	
<b>Tuna Tartar of the moment</b>	<b>14€</b>
Tahitian style (coco, coco milk, carrots and cucumber)	

## MAIN DISHES

All of these main dishes are homemade

<b>Grilled Octopus in Persillade</b>	<b>27€</b>
Wit hits sweet potatoes roasted with thyme and eggplant mousseline	
<b>Fisherman's catch</b>	<b>25€</b>
Fish of the day, Curcuma Risotto, Lemon confit, zucchini brunoise	
<b>Duck Breast « Magret de Canard »</b>	<b>28€</b>
Mashed potatoes, Pakchoi, Honey and ginger sauce	
<b>Vegetarian Risotto</b>	<b>23€</b>
Curcuma Risotto, Lemon confit, Grilled Vegetables of the moment	
<b>Villa's Beef (200g)</b>	<b>28€</b>
With its Grenaille potatoes and its beef gravy	
<b>Vegetarian Salad</b>	<b>20€</b>
Tomatoes, strawberries, Burrata, Strawberies and tomatoes Gaspacho, parsley oil	
<b>Ribeye Steak (1 kg)</b>	Price on Demand
5 Weeks matured meat, Garnishes of your choice	
<b>Local Poultry Supreme</b>	<b>24€</b>
With its corn hummus, veggies and butternut pickles, Poultry gravy with cream and truffle	
<b>Grilled Pork Chop</b>	<b>28€</b>
Massale lentils, Mushroom sauce, Glazed vegetables	

# DESSERTS

100% Homemade by our Pastry Chef

**Our selection of cheeses from « Enfin le Fromager » (90g) 22€**

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.