



## Menu Mafate

Please choose *the same menu for all guests*, with a single starter, a single dish and a single dessert among the propositions below  
The exceptions (allergies, vegetarians) will have to be indicated the day of the service (before the meal),  
so, our Chef will cook a special dish, adapted to the indicated peculiarities

### 'Mise en bouche'

Home-made punch, fruit juice, sodas, white wine and red wine, samoussas,  
'Bonbons Piment' and toast of swordfish with crystallized lemon

### Starters

Tartar of crab and artichokes with coriander, purple potatoes crunchy, shellfish's juice's vinaigrette



Crunchy hot goat cheese's, eggplants and tomatoes



'Foccacia' with flower of thyme, smoked swordfish and crisp vegetables



Cucumber's cold soup, coconut milk and ginger, shrimps with soya



Semi-cooked fish with 'sumac' marinade, mousse of Légine (fish) and lime, sesame biscuit

### Main courses

Fried "Légine's" (fish) fillets, browned butter's cressonnette salad and tender potatoes



Red mullet's (goatfish) fillets fried, artichokes and fried onions



'Coryphène' sea bream oven-grilled of a wine's zabaglione, fine peas mousse with browned butter



Filleted breast of guinea fowl, pineapple and 'Chouchou' (local vegetable) on a skewer



Tender poultry fillet with piperade's powder, heart of 'Quinoa' with citrus fruits, juice of 'péquillos'



Fillet of grilled hanger steak, pearls onions, potatoes and mushrooms, red wine juice

### Desserts

Frozen mousse of nougatine and sesame, chocolate and cardamom sauce and its lace biscuit



Chocolate fondant cake, vanilla ice cream



Passion Fruit meringue pie



Rum baba cake and Victoria's pineapple, coconut ice-cream



Spicies 'breton' shortbread cookie, white chocolate and grapefruit, mango ice-cream

Coffee, minerals waters, white and red wine are included

**Rate : 52 Euros / Person**