

# A LA CARTE

## STARTERS

**ACCRAS** €12  
Cod fritters, sauce chien

**FEROCHE** €8  
Crab meat, avocado

**COCONUT SCALLOP CEVICHE** €15  
Tiger milk, pickled chili, coriander oil

**MARLIN TARTAR** €12  
Marlin, tomato, estragon mayonnaise, crispy onions

**BEEF CRUDO** €14  
Papaya, toasted sunflower seeds, lime & chili vinaigrette

## MAINS

**JERK CAESAR SALAD** €18  
Grilled chicken, lettuce, bacon, Caesar dressing, parmesan, croutons

**CARIBBEAN SHRIMP SANDWICH** €23  
Shrimps, butter fried toast Levain, mango & lime relish, peanuts, toasted coconut, cucumber, carrots, coriander mayonnaise

**FRIED CRISPY FISH BURGER** €22  
Avocado, onions, red cabbage, french fries, remoulade

**BBQ BEEF BURGER** €22  
Bbq glaze, Cheddar, bacon, red onion, tomato, lettuce, aioli, served with parmesan fries

**CURRIED SWEET POTATO HUMMUS** €20  
Chickpeas, tahini, pomegranate, served with sweet potato and banana plantain chips

**GRILLED ENTRECOTE** €32  
Fondant of Cristophine, Pepper sauce, butter Provençale, pommes pailles

**FISH OF THE DAY** €21

## KIDS MENU

**CHICKEN TACITOS** €12  
Crispy breaded chicken strips, lettuce, corn purée and tomato

**LINGUINES WITH MEATBALLS** €13  
Tomato sauce

Any Allergies? Ask someone in the staff and they will help you!

## PASTA

**LINGUINE PESTO ROSSO** €16  
Sundried tomatoes, ham, parmesan

**SPAGHETTI GAMBRETTO** €18  
Shrimps, garlic, white wine, chili, parsley

**TAGLIATELLE WITH MUSSELS** €15  
Creamy garlic sauce, herbs

## PIZZA

**MARGHERITA** €15  
Tomato, Mozzarella, basil

**CHÉVRE** €16  
Walnuts, honey, zucchini, chèvre

**CARIB** €16  
Tomato, Mozzarella, fresh pineapple, ham

**CALABRESE** €17  
Tomato, red & yellow peppers, salami, olives, onions

## DESSERTS

**FRUIT SALAD** €8  
Variation of local fruit

**BAVAROIS** €10  
Coffee flavoured, praline, chocolate soil, rum caramel

**COCONUT SORBET** €10  
Gel of roasted pineapple, lime curd, brown buttered custard, black pepper meringue

**SCOUP OF ICE CREAM** €2  
*Coconut/Rhum Raisins/Mango/Chocolate/Vanilla*



# DRINK MENU

## BEER

### BEER

|                               |       |
|-------------------------------|-------|
| Gwada - Draught 31 cl / 50 cl | €5/€8 |
| Gwada - Bottle 33 cl          | €6    |
| Carib - Bottle 33cl           | €6    |
| Corsaire - Bottle 33cl        | €6    |
| Lefte - Bottle 33cl           | €7    |

### SOFT DRINKS

|  |      |
|--|------|
| Genadine 4cl                                 | €2.5 |
| Pepsi / Pepsi Max / Fanta / 7 Up 33cl        | €4.5 |
| FRUIT JUICES 31cl                            | €4   |
| Orange / Guava / Mango / Passion / Pineapple |      |
| San Pellegrino Tonic / Ginger beer 20cl      | €6   |
| Red Bull 20cl                                | €6   |
| Homemade iced Tea 46cl                       | €7   |
| Smoothie of the day 40cl                     | €8   |

### BOTTLED WATER

|                           |      |
|---------------------------|------|
| Capès -Still - 0,5 l      | €2,5 |
| Capès -Still - 1,5 l      | €4   |
| Capès -Sparkling - 0,5 l  | €2.5 |
| Capès -Sparkling - 1,25 l | €4   |

### THOREAU WATER

|   |      |
|---|------|
| Local water freshly filtered by a system designed in Sweden |      |
| Still - 0,75 l  | €1   |
| Sparkling - 0,75 l  | €1.5 |

### RHUMS (4CL)

|                        |      |
|------------------------|------|
| Bologne Blanc          | €4   |
| Bologne 3 ans          | €6.5 |
| Bologne Black Cane     | €10  |
| Bologne VSPO           | €12  |
| Bologne Grande Réserve | €10  |

## MOCKTAILS

|   |    |
|---|----|
| <b>VIRGIN COLADA</b> 40cl                           | €8 |
| Fresh pineapple, coconut ice cream, pineapple juice |    |

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| <b>VIRGIN MOJITO</b> 30cl                            | €8 |
| Fresh lime, fresh mint, brown sugar, sparkling water |    |

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| <b>LANGLEY REFRESH</b> 30cl                                    | €8 |
| Fresh mint, fresh lime, ginger, passion juice, sparkling water |    |

## APÉRITIF

|                   |    |
|-------------------|----|
| <b>PASTIS</b> 4cl | €8 |
|-------------------|----|

|                                 |     |
|---------------------------------|-----|
| <b>MARGARITA</b> 10cl           | €11 |
| Tequila, triple sec, salt, lime |     |

|                                      |     |
|--------------------------------------|-----|
| <b>NEGRONI</b> 8cl                   | €11 |
| Campari, gin, vermouth rouge, orange |     |

|                          |     |
|--------------------------|-----|
| <b>DRY MARTINI</b> 8cl   | €11 |
| Gin, dry vermouth, olive |     |

|                             |     |
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| <b>ESPRESSO MARTINI</b> 8cl | €11 |
| Vodka, Kahlúa, espresso     |     |

## COCKTAILS

|                              |    |
|------------------------------|----|
| <b>TI' PUNCH</b> 6cl         |    |
| WHITE                        | €5 |
| BROWN                        | €7 |
| Rum, brown sugar, fresh lime |    |

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|--|----|
| <b>PLANTEUR</b> 30cl   | €9 |
| White rum, orange, guava, maracuja juices, fresh lime, syrup |    |

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|---|-----|
| <b>MOJITO</b> 30cl  | €11 |
| STRAWBERRY / PASSION / MANGO                                    | €12 |
| White rum, fresh mint, brown sugar, fresh lime, sparkling water |     |

|   |     |
|---|-----|
| <b>PIÑA COLADA</b> 40cl                                     | €12 |
| White rum, fresh pineapple, coco ice cream, pineapple juice |     |

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|---|-----|
| <b>STRAWBERRY FROZEN DAIQUIRI</b> 40cl        | €12 |
| White rum, fresh lime juice, strawberry syrup |     |

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| <b>SPRITZ SELECTION</b> 40cl            | €12 |
| APEROL, CAMPARI, LIMONCELLO, ST GERMAIN |     |
| Prosecco, sparkling water               |     |

|                            |     |
|----------------------------|-----|
| <b>COCKTAIL OF THE DAY</b> | €10 |
|----------------------------|-----|

# À LA CARTE

## ENTREES

**ACCRAS** €12  
Beignets de morue et sauce chien

**FEROCHE** €8  
Chair de crabe et avocat

**CEVICHE DE COQUILLES  
SAINT-JACQUES À LA NOIX DE COCO** €15  
Lait de tigre, piment mariné, huile de coriandre

**TARTARE DE MARLIN** €12  
Marlin, tomate, mayonnaise à l'estragon, oignons croustillants

**CRUDO DE BŒUF** €14  
Papaye, graines de tournesol grillées, vinaigrette citron vert & piment

## VIANDE

**SALADE CAÉSAR FAÇON JERK** €18  
Poulet grillé, laitue, bacon, sauce Caésar, parmesan, croûtons

**SANDWICH CARIBÉEN AUX CREVETTES** €23  
Crevettes, pain Levain grillé au beurre, relish mangue & citron vert, cacahuètes, noix de coco grillée, concombre, carottes, mayonnaise à la coriandre

**BURGER DE POISSON CROUSTILLANT** €22  
Avocat, oignons, chou rouge, frites, rémoulade

**BURGER DE BŒUF BBQ** €22  
Glaçage BBQ, cheddar, bacon, oignon rouge, tomate, laitue, aioli, servi avec frites

**HOUMOUS DE PATATE DOUCE AU CURRY** €20  
Pois chiches, tahini, grenade, servi avec chips de patate douce et de banane plantain

**ENTRECÔTE GRILLÉE** €32  
Fondant de christophine, sauce au poivre, beurre provençal et pommes pailles

**POISSON DU JOUR** €21

## MENU ENFANTS

**TACITOS DE POULET** €12  
Lanières de poulet panées et croustillantes, laitue, purée de maïs et tomate

**LINGUINES AUX BOULETTES DE VIANDE** €13  
Sauce tomate

Des allergies ? Demandez à quelqu'un du personnel et il vous aidera !

## PÂTES

**LINGUINE PESTO ROSSO** €16  
Tomates séchées, jambon, parmesan

**SPAGHETTI GAMBRETTO** €18  
Crevettes, ail, vin blanc, piment, persil

**TAGLIATELLES AUX MOULES** €15  
Sauce crémeuse à l'ail, herbes

## PIZZA

**MARGHERITA** €15  
Tomate et Mozzarella, basilic

**CHÉVRE** €16  
Noix, miel, courgette, chèvre

**CARIB** €16  
Tomate, Mozzarella, ananas frais, jambon

**CALABRESE** €17  
Sauce tomate, mozzarella, poivrons rouges et jaunes, olives, oignons

## DESSERTS

**SALADE DE FRUITS** €8  
Variété de fruits locaux

**BAVAROIS** €10  
Saveur café, praliné, crumble de chocolat, caramel au rhum

**SORBET COCO** €10  
Gel d'ananas rôti, crème au citron vert, crème anglaise au beurre noisette, meringue au poivre noir

**BOULE DE GLACE** €2  
Noix de coco/Rhum Raisins secs/Mangue/Chocolat/Vanille



# CARTE DE BOISSONS

## BEER

### BEER

|                                |       |
|--------------------------------|-------|
| Gwada - Pression 31 cl / 50 cl | €5/€8 |
| Gwada - Bouteille 33cl         | €6    |
| Carib - Bouteille 33cl         | €6    |
| Corsaire - Bouteille 33cl      | €6    |
| Lefte - Bouteille 33cl         | €7    |

### SANS ALCOHOL

|   |      |
|---|------|
| Genadine 4cl                                | €2.5 |
| Pepsi / Pepsi Max / Fanta / 7 Up 33 cl      | €4.5 |
| JUS DE FRUITS 31cl                          | €4   |
| Orange / Goyave / Mangue / Passion / Ananas |      |
| San Pellegrino Tonic / Ginger beer 20cl     | €6   |
| Red Bull 20cl                               | €6   |
| Ice Tea de la Maison 46cl                   | €7   |
| Smoothie du jour 40cl                       | €8   |

### BOUTEILLES EAU

|                        |      |
|------------------------|------|
| Capès - plate 0,5 l    | €2.5 |
| Capès - platel 1,5 l   | €4   |
| Capès - gazeuse 0,5 l  | €2.5 |
| Capès - gazeuse 1,25 l | €4   |

### EAU DU THOREAU

|  |      |
|--|------|
| Eau locale fraîchement filtrée par un système conçu en Suède |      |
| Plate - 0,75 l   | €1   |
| Gazeuse - 0,75 l   | €1.5 |

### RHUMS (4CL)

|                        |      |
|------------------------|------|
| Bologne Blanc          | €4   |
| Bologne 3 ans          | €6.5 |
| Bologne Black Cane     | €10  |
| Bologne VSPO           | €12  |
| Bologne Grande Réserve | €10  |

## MOCKTAILS

|  |    |
|--|----|
| <b>VIRGIN COLADA</b> 40cl              | €8 |
| Ananas frais, glace coco, jus d'ananas |    |

|  |    |
|--|----|
| <b>VIRGIN MOJITO</b> 30cl                              | €8 |
| Menthe fraîche, sucre roux, citron vert frais, perrier |    |

|   |    |
|---|----|
| <b>LANGLEY REFRESH</b> 30cl                                       | €8 |
| Menthe fraîche, citron vert frais, jus de passion, eau pétillante |    |

## APÉRITIF

|                   |    |
|-------------------|----|
| <b>PASTIS</b> 4cl | €8 |
|-------------------|----|

|                                       |     |
|---------------------------------------|-----|
| <b>MARGARITA</b> 10cl                 | €11 |
| Tequila, triple sec, sel, citron vert |     |

|                                      |     |
|--------------------------------------|-----|
| <b>NEGRONI</b> 8cl                   | €11 |
| Campari, gin, vermouth rouge, orange |     |

|                          |     |
|--------------------------|-----|
| <b>DRY MARTINI</b> 8cl   | €11 |
| Gin, dry vermouth, olive |     |

|                             |     |
|-----------------------------|-----|
| <b>ESPRESSO MARTINI</b> 8cl | €11 |
| Vodka, Kahlúa, espresso     |     |

## COCKTAILS

|                                     |    |
|-------------------------------------|----|
| <b>TI' PUNCH</b> 6cl                |    |
| BLANC                               | €5 |
| BRUN                                | €7 |
| Rhum, sucre roux, citron vert frais |    |

|  |     |
|--|-----|
| <b>PLANTEUR</b> 30cl   | €10 |
| Rhum blanc, orange, goyave, maracuja, citron vert frais, sirop |     |

|  |     |
|--|-----|
| <b>MOJITO</b> 30cl   | €11 |
| FRAISE / PASSION / MANGUE  | €12 |
| Rhum blanc, menthe fraîche, sucre roux, citron vert frais, perrier |     |

|  |     |
|--|-----|
| <b>PIÑA COLADA</b> 40cl                            | €12 |
| Rhum blanc, ananas frais, glace coco, jus d'ananas |     |

|   |     |
|---|-----|
| <b>STRAWBERRY FROZEN DAIQUIRI</b> 40cl          | €12 |
| Rhum blanc, jus de citron vert, sirop de fraise |     |

|   |     |
|---|-----|
| <b>SPRITZ SELECTION</b> 40cl            | €12 |
| APEROL, CAMPARI, LIMONCELLO, ST GERMAIN |     |
| Prosecco, eau gazeuse                   |     |

|                         |     |
|-------------------------|-----|
| <b>COCKTAIL DE JOUR</b> | €10 |
|-------------------------|-----|