

Menu Case Créole (55\$ / per person)



Hors d'Oeuvre

Salade Créole

Green Papaya, Mango and Christophine
With Passion-Fruit dressing

Main Course

Côtes et son accompagnement

Ribs with Barbecue sauce
Served with Plantain and Sweet Potato fries

Dessert

Mousse aux Fruits de la Passion

Passion fruit Mousse
With its Sponge Cake



Menu Douceurs Créoles 55\$ / per person



Hors d'Oeuvre

Salade Créole Choux et Carottes

Salad with Cabbage, Carrots, Onions, Chili
Coriander, Lemon and Olive Oil

Main Course

Poulet Créole au Barbecue

Gratin de Papaye Verte, Purée de Patate Douce

Roast Spicy Chicken served with Papaya Gratin
And Mashed Sweet Potatoes

Dessert

Gâteau à l'ananas et sa Glace Vanille

Pineapple Cake
With Vanilla Ice Cream



Menu La Belle Créole 60\$ / per person



Hors d'Oeuvre

**Avocat garni de miettes de Morue
Accompagné de Salade et de Pain Aillé**

Crumbs of Salt Fish with Avocado
Served with Salad and Garlic Bread

Main Course

**Filet de Vivaneau Grillé
Sauce Créole, Riz Assaisonné**

Grilled Red Snapper with Creole Sauce
And Seasoned Rice

Dessert

Tarte aux pommes et Glace Vanille

French Apple Pie
With Vanilla Ice Cream



Menu Saveurs Créoles 70\$ / per person



Hors d'Oeuvre

Demi Avocat garni de Crevettes

Half Avocado with Shrimps and Mayonnaise

Main Course

Jambon Caribéen Caramélisé au Miel

Avec ses Ananas et Sa Sauce au Vieux Rhum Guava Berry

Honey Glazed Caribbean Ham with Pineapples
Served with a Guava Berry Rum Sauce and Rice

Dessert

Omelette Norvégienne

Norwegian Omelette: sponge cake soaked in syrup
Stuffed with Vanilla Ice Cream, Italian Meringue Flambéed with Rum



Menu Plaisirs Créoles 70\$ / per person



Hors d'Oeuvre

Assiette Créole, Accras, Boudin Créole, Salade Verte

Creole Plate: Spicy Salt Fish cakes, Blood sausage, Green Salad

Main Course

Saumon Sauce Maria

Riz Basmati, Légumes assortis

Salmon with a shallot, garlic, caper Sauce
Mounted with Butter, Assorted vegetables
Basmati Rice

Dessert

Assiette Gourmande

Pineapple Sorbet, Apple tart,
Chocolate Mousse, Crème Brûlée

