



APÉRITIFS

Moules Gratinées - 55

open face black mussels, garlic & chili butter, breadcrumbs

Assiette Créole - 55

saltfish accra, white & black pudding, plantain chutney, Créole sauce

STARTERS

Bisque de Langouste - 45

rustic lobster soup flavored with local rum, cream, rouille crouton

Terrine de Campagne - 45

Hall Valley Farm pork & liver countryside terrine, hazelnuts, red onion jam, sourdough

Ravioli de Potiron - 50/85

house-made roasted butternut & cream cheese ravioli, curry coconut sauce, fried leeks

Rillettes de Poisson - 50

local fish, shallots, cornichons, capers, butter, lemon chive cream

Timbale de Langouste - 65

diced local lobster, passion fruit, fresh corn, celery, chives, avocado mousse

Foie Gras de Canard - 65

house-made duck liver terrine, plantain chutney, toasted sourdough

MAINS

Gnocchi aux Champignons - 80

house-made potato gnocchi, local oyster mushrooms, truffle sauce

Étouffée de Fruits de Mer - 85

Cajun style seafood stew, shrimp, mussels, clams, fresh corn, basmati rice

Risotto de Langouste - 90

local diced lobster tail, Arborio rice, zucchini, parmesan, bisque emulsion

Vivaneau sur lit de Poireaux - 85

local red snapper filet, confit leeks, tomato & white wine butter sauce

Filet Mignon de Porc au Colombo - 85

pork tenderloin cooked sous-vide, West Indian rice, fried plantain, curry sauce

Petit Filet de Boeuf à la Truffe - 90

grass-fed beef tenders, mashed potatoes, local oyster mushrooms, truffle veal jus

SIDES

Truffle Parmesan Fries - house cut Russet potatoes, parmesan, truffle oil - 20

Mixed Leaves Salad - local lettuce, fresh herbs, French vinaigrette - 20

prices in Eastern Caribbean Dollars (EC\$)

15% ABST included - 12.5% suggested gratuity will be added to your bill



DESSERTS
CHANGE
WEEKLY

DESSERTS - 35

New Orleans Beignets

fluffy fritters, powdered sugar, chilli-chocolate sauce

Panna Cotta à la Passion

white chocolate, cream, passion fruit, crumble

Mousse au Chocolat

dark chocolate mousse, salted caramel, Chantilly

Paris-Antigua

choux pastry filled with spicy caramel whipped cream

Café Gourmand

espresso, selection of mini desserts

Glaces - 10 per scoop

vanilla, chocolate, coconut, rum & raisin,
strawberry sorbet, mango sorbet

COFFEE, DECAF & TEA

Tea Selection - 10

Americano - 12

Espresso - 12, Double Espresso - 20

Latte or Cappuccino - 15

Café Caraïbes - 20

espresso, dark rum, whipped cream

Irish Coffee - 25

Irish whiskey, americano, whipped cream

RUMS

Rhum Arrangé - shot 12/flight 50

mixed selection of house-made infused rum

Aged Rums

English Harbour 5 years - 15, 10 years - 25

1919 Angostura, Trinidad, 8 years - 20

1824 Angostura, Trinidad, 12 years - 30

El Dorado 15, Guyana - 35

Mount Gay XO, Barbados, 15 years - 32

Pirate XO, Anguilla, 15 years - 32

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COCKTAILS

Espressotini - 25

vodka, kahlua, espresso

Ti' Colibri - 25

vodka, elderflower, grapefruit, rosemary syrup

Island Oasis - 25

dark rum, pineapple shrub, coconut water

Hemingway Daiquiri - 25

white rum, Maraschino liquor, grapefruit, lime

Lemongrass Mojito - 25

white rum, fresh mint, lime, lemongrass syrup

Passion Fruit Daiquiri - 30

dark rum, orange Shrub, lime, fresh passion fruit

Ti' Punch - 20

Bologne rum agricole, lime, sugar

Gin Time - 25

gin, limoncello, lime, rosemary syrup, thyme

Watermelon Margarita - 30

tequila, cointreau, lime, fresh watermelon

Old Passion - 35

bourbon, lime, passion fruit syrup, bitters

Guilty Pleasure - 25

vanilla vodka, creme de cacao, Bailey's, cream

Josephine Baker - 45

1919 Angostura, Hennessy, banana liquor

MOCKTAILS

Cucumber Fojito - 15

cucumber, mint, lime, sugar syrup

Pacer's Punch - 15

orange, cucumber, passion, lemongrass syrup

Fresh Local Juice - 15

mixed selection of seasonal fruits

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