

Menu

Appetizers

Soupe \$5

Carrot and pear soup with candied raisins

Niçoise An Nou \$7

Salad with tapenade, sweet potato, smoked white fish, egg and okra

Christophine Farçie \$8

Crab stuffed chayote topped with cheese and breadcrumbs

Tatin D'Abricot et Foie Gras \$8

Tart with apricots, caramelized onions and foie gras

Poire et Bleu \$6

Maple roasted pear with bleu cheese

Escargots \$7

In a spicy curry garlic butter

Entrees

Ratatouille Exotique \$13

Squash, zucchini, and eggplant in spicy pineapple tomato sauce, served with plantains

Agoulou \$12

West Indian style burger

Choice of toppings: Avocado salsa or Sautéed mushroom and shallot

Choice of cheese: Swiss, Goat, Bleu

(opt. fried egg \$1)

Dombrés Crevettes \$14

Traditional Guadeloupe shrimp and dumplings

Poulet à l'Estragon \$14

Smoked jerk chicken breast with goat cheese, tarragon, honey sauce

Magret et Maracudja \$16

Smoked duck breast with passion fruit glaze

**Poulet and Magret served with mashed yams and fresh slaw*

Desserts \$6

Ask us for today's desserts

**All meat products are antibiotic free and free range.
Cash Only.**