



X

LES
GRANDES
TABLES
DU
MONDE

MENU - 13 APRIL
EXCEPTIONAL DINNER "MOMENTUM"

Beef
Red onion meringue, lovage, mustard

Amberjack Souskai, coconut, citrus sweet potato

Seaweed Dombé with pigeon peas
Cockles, green peas, atoumo

Langoustine
Kumquat, fennel, romaine lettuce

Day-old bread for dipping*
Mandja "signature" oil
(*60% flour, 40% toasted bread powder)

Mediterranean local catch
Asparagus, soursop, morel mushrooms
Ou
Mieral Duck
Beetroot, blackberry, red shiso, pine

Sorrel buckler milk in a calabash
Manioc crumble

Chocolates of my childhood

Blue Bay Delicacies

Chefs Arnaud Bignon & Marcel Ravin