

## Entrées

*French Ravioles with duck foie gras, mushrooms & peas 2300*

*Beef carpaccio, pesto & Parmesan cheese 1900*

*Crispy schrimps from Moorea, crunchy vegetables and  
mango vinaigrette dressing 1900*

*Wakame tuna tartar and sesam seeds, marinated papaya salad,  
balsamic vinegar 1900*

*Traditionnal tuna sashimi 1900*

*Traditionnal marinated raw tuna with coconut milk 1900*

## Main courses

*Duck magret marinated with spices, sweet potatoes 2600*

*Beef tenderloin with seared foie gras, mushrooms and morel sauce 3500*

*Roasted chicken breast, Fingerling potatoes fondue & herbs seasoning 2400*

*Jack's beef burger with Uru fries 1600*

*Broadbill fish filet, Moorea schrimps with coconut milk,  
ginger and citrus seasoning 2400*

*Nib fish seared with bacon, Piquillos peper and grilled zucchinis with cumín  
sauce 2400*

*Seared red tuna, fenel with tomato & pesto sauce 2400*

*Fish burger, with uru fries 1600*

*Onions pie façon « Pissaladière » 1700*

## Desserts

*Frosted hazelnut and Armagnac, Arabica coffee cream 1200*

*« Green Pearl » chocolate trilogy & Polynesian citrus fruits 1300*

*Vanilla « crème brûlée » & cinamon biscuit 1100*

*Frosted Moorea pineapple "Parfait", gingerbread crumble,  
lemon sorbet, vanilla coconut milk, biscuit & Arabica cream 1200*

*Café « Gourmand » 1200*

*Sorbet or Ice cream selection 1200*