

Sint-Maarten

SPARPERS

SUNNY FINGERS: \$11

Crispy country vegetable fingers with Creole spices and a fragrant sauce

COD FRITTERS: 12\$

Small crispy cod fritters with Creole spices and a fragrant sauce

HUMMUS TRILOGY: \$18

Classic Hummus • Beetroot Hummus • Coriander Hummus

SAINTOISE GETAWAY: \$15

Thin crepe stuffed with tempura fish cream and Creole mayonnaise

STRACCIATELA: \$16

Fresh tomato stuffed with stracciatela burrata, pesto, basil and balsamic cream

STUFFED CRAB: \$17

Shredded stuffed crab with Creole spices and crunchy herb salad

SCALLOP CEVICHE: \$29

Scallop ceviche, mango, passion fruit vinaigrette and coconut milk

CARPACCIO MY LOVE: \$26

Beef carpaccio with roasted peaches, arugula, citrus supreme, parmesan

FRESH VELOUTÉ: \$26

Melon and cucumber velouté with buffalo mozzarella balls

Salaps

FRESHNESS DUO: \$21

Watermelon, melon and feta balls seasoned with passion fruit and fresh mint vinaigrette

SUMMER CAPRESE: \$26

Burrata, tomato, nectarine, lemon and fresh basil

THE AUTHENTIC CAESAR CHICKEN \$24 | SHRIMP \$28

Crispy marinated chicken or shrimp tempura, Caesar sauce, fresh salad

Shacking

CLUB SANDWICH: \$18

Toasted bread topped with grilled chicken or tuna, bacon, egg, tomato Homemade french fries: \$7

LOBSTER ROLL: \$24

Sliced lobster hot dog with herb mayonnaise

BURGER FEVER: \$21

Brioche bun, Black Angus butcher steak, cheddar cream and crispy bacon Homemade french fries : \$7

BURGER MAHI-MAHI: \$21

Brioche bun, mahi mahi fillet, cheddar cream and wasabi mayonnaise Homemade french fries : \$7

main courses

CARIBBEAN TARTARE: \$31

Knife-cut tuna seasoned with fresh herbs and Creole spices Served with homemade sweet potato fries.

TUNA TATAKI: \$34

Japanese-style marinated tuna, medium-cooked, wasabi mayonnaise, crispy wakame. Served with sweet potato fries

SOUTHERN OCTOPUS: \$31

Grilled tender octopus tentacles, southern-style cream and fresh salad

SIGNATURE ENTRECOTE: \$45

Black Angus ribeye steak with Café de Paris sauce Served with pressed potatoes and baby vegetables

SDESS

GARDEN SALAD: \$7

GRILLED VEGETABLES: \$9

BABY POTATOES: \$9

TRUFFLE MASHED POTATOES: \$9

HOMEMADE FRIES: \$7

HOMEMADE SWEET POTATOES FRIES: \$7

TRUFFLE FRIES: \$12

DESSERVES

COCO LOCO FLAN: \$11

Traditional Creole coconut flan with runny caramel

THE COCOA HEART: \$14

Chocolate fondant with a runny center and a scoop of bourbon vanilla ice cream

CHEF'S TROPICAL TIRAMISU: \$16

Passion fruit tiramisu, mango ice cream fondant, pineapple, coconut patabomba

CRÊME BRULÉE PINA COLADA: \$18

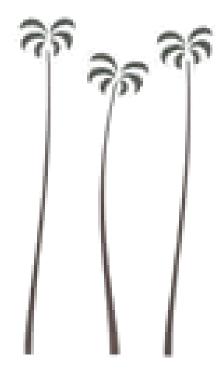
Coconut and pineapple crème brûlée with a crispy shell Served in a fresh pineapple.

BOAT OF FRESH FRUIT: \$14

Local and seasonal fruits

ICE CREAM: \$4 1 SCOOP | \$7 2 SCOOP

Chocolate, bourbon vanilla, passion, mango, corossol, coconut



15% service charge will be added