

SEAFOOD EXTRAVAGANZA AN ICE
OYSTERS, POACHED PRAWNS, MUSSELS, CLAMS, CRAB CLAWS AND CONDIMENTS,
(SHALLOT VINAIGRETTE, TARTAR SAUCE, AIOLI, TRUFFLE MAYO, LEMON, TABASCO, COCKTAIL SAUCE, WASABI MAYO)
SUSHI, SASHIMI, MAKI, SMOKED SALMON GRAVLAX

PÂTÉ AND TERRINE
TERRINE DE FAISAN ET FOIE GRAS (LIVE)
TERRINE DE LIÈVRE, TERRINE CHEVREUIL, TERRINE FORESTIÈRE

SALAD
ROASTED ASPARAGUS, FENNEL, TOMATOES, ONION AND OLIVE SALAD IN A CIDER VINAIGRETTE.
ENDIVE, ARUGULA, AND WATERCRESS SALAD WITH PEARS, TOASTED PECANS AND ROQUEFORT CHEESE
BEEF CARPACCIO, BUFFALO MOZZARELLA, OVEN CURED TOMATOES, WHOLE ROASTED GARLIC, BASIL LEAVES, OLIVE
SMOKED DUCK BREAST WITH WATERMELON, WATERCRESS, AND ONIONS, WITH A HONEY CHAMPAGNE DRESSING
VITELLO TONNATO WITH GRILLED LEMON AND CAPER BERRIES IN A CREAMY TUNA AND BRANDY DRESSING

CRUDITÉ: FENNEL, MACHE, FLOWER, BABY VEG, SELECTION OF FINE LETTUCE

SOUP: LOBSTER BISQUE AND ROUILLE CROUTONS

CHARCUTERIES - SAUCISSON: TURKEY CHORIZO, SMOKED BEEF HAM, CULATELLO, BELLOTA, COPA

TEPAN: SLOW COOK DUCK BREAST AND BEETROOT SAUCE

WOK STATION
QUICK STIR-FRIED GREEN VEGETABLE, BUFFALO CHICKEN TIGHT
MOULE MARINIÈRE, CHILLI CRAB FLAMBÉ WHITE OLD PORT RUM

GRILLED HOME MADE SMOKED
SMOKED BEEF FLAP, SMOKED BEEF BRISKET, SMOKED LAMB LOIN
(BAROLO RED WINE SAUCE WITH TRUFFLE, GREEN PEPPER CORN SAUCE)

ROAST CARVING
CAPON GARNISH WITH NUTS, MUSHROOM DUXELLES, PORTE WINE JUS

PASTA
SEAFOOD TAGLIOLINI AND BISQUE SAUCE, CHEESE RAVIOLI WITH BRAISED BEEF RAGOUT SAUCE
TORTELLINI RICOTTA EPINARD

BREAD
COARSE SALT BREAD, PAVET BREAD, BREAD STICKS GRISSINI
LAVROCHE, FOCCACIA SUNDRY TOMATO

VEG CORNER
PALM HEART AND ARTICHOKE GRATIN, ASPARAGUS WITH CHESTNUT
OVEN BAKED BUTTERNUT SQUASH WITH HONEY, BUTTERED VITELLOTTE AND RATTE POTATOES
MEDLEY OF BRAISED ROOT VEGETABLES WITH TRUFFLES
(GOLDEN BALL TURNIP, PARSNIP, BEETROOT CHIOGGIA, SALSIFY, YELLOW BEETROOT, MULTI COLOR CARROTS, TURNIPS)

CURRY
OCTOPUS STEW WITH GREEN PAPAYA, CASSAVA AND SALTED FISH GRATIN, DUCK SALMI, DRY BEEF CURRY

ASADO GRILL
SPICY GRILLED CALAMARI SKEWER, GRILLED BABY FISH, SHRIMP SKEWER WITH LEMON

SELECTION OF CHEESE
BRIE DE MOEUX, CAMEMBERT, REBLOCHON, BLEU D'Auvergne
GARNISH: COMPOTE, NUTS, GRAPES, SELECTION OF GRISSINI

DESSERTS
TWO LEMON VERRINE, TRIO CHOCOLATE VERRINE WITH SPICES
APPLE AND WHITE CHOCOLATE VERRINE, MARSHMALLOW AND STRAWBERRY TART
CHOCOLATE AND PASSION FRUIT TART, BANANA AND MANGO DACQUOISE
REVISITED NAPOLITAIN, GIANDUJA AND HAZELNUT ENTREMETS
ÉCLAIR EXOTIQUE, CHEESECAKE MILLE-FEUILLE
CHOCOLATE STATION: MENDIANT WITH NUTS
CHOCOLATE FONTAINE WITH FRUITS, CHOCOLATE CRÈME BRULÉE WITH BROWNIES
LIVE STATION
MINUTE COCONUT VACHERIN, SPUMA WITH CITRUS

Wolmar
RESTAURANT

LA PIROGUE

A SUN RESORT • MAURITIUS

THURSDAY 31ST DECEMBER 2020
WOLMAR RESTAURANT

- Rs 3,900 per person
- up to 2 children under 12 years - free of charge
 - 3rd kid: 1-5 years - Free
 - 3rd kid: 6-12 years - 50%
 - Above 13 years - price as above

FOR RESERVATIONS: Call on: 403-3900 or by email: lphestconcierge@lapirogue.mu
Items and ingredients on menu are subject to market availability and may change without prior notice.