

LA MAISON D'ÉTÉ

HÔTEL & RESTAURANT . CÔTE SAUVAGE . ÎLE MAURICE

BY
NEWMARK

LUNCH MENU

MISE EN BOUCHE

Vegetable samoussas (V)
Rs 600

Crispy Squid
Rs 715

Wild prawn tempura
Rs 715

OPENING ACT

Fresh Dorado tartare with vanilla and Baie rose*
Old mustard, onion, gherkins, capers, vanilla, Baie rose and rocket leaves.
Rs 750

Tuna Sashimi*
Fresh tuna, Kikkoman sauce, local vegetables confits, cucumber carrot salad,
wasabi, and ginger pickles.

Australian beef tartare*
Minces beef, egg yolk, gherkins, red onion, Dijon mustard and rocket salad

La Fayette Salad (V option available)*
Served with palm heart, prawn, smoked marlin, fresh tomato, red onion, pineapple
confit and passion dressing.

*No worries, our starters are available in generous portions! / *Pas de soucis, nos en nos entrées sont
proposées en format généreux!* Supplement of Rs XXXX



All our prices are inclusive of 15% VAT + 5% Service Charge.
Nos prix incluent 15% de TVA et 5% frais de service.

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CHEF'S SPECIALITIES

CLASSICAL MOOD

Niçoise salad

Fresh tuna, boiled egg, potato, green beans, black olive, lettuce, onion, anchovies

Caesar salad

Lettuce, chicken breast, croutons, Caesar dressing, bacon

Tomato and mozzarella salad (V)

Fresh tomato, mozzarella cheese, basil, and balsamic reduction

Classic club sandwich

Chicken, bacon, tomato, lettuce, egg, mayonnaise

Chicken or shrimps tandoori wrap

Prawn tandoori, pineapple, lettuce, bell peppers and red onion

Grilled vegetable wrap (V) (Vegan Option Available)

Eggplant, zucchini, carrot, bell pepper, tomato, cheddar cheese and basil pesto

Pasta Bolognaise

Traditional Arrabiatta sauce pasta (V)

Margerita pizza (V)

Fresh tomato, tomato sauce. Basil, mozzarella cheese



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CHEF'S SPECIALITIES

FANTASY FAIR

Lobster Spaghetti

Beef wagyu burger (Vegan Option Available)
Beef patty, gherkin, onion compote, lettuce, pineapple, cocktail sauce

Open-face sandwich

Smoked salmon

Smoked marlin

Sliced bread, mustard mayonnaise, sundried tomato, lettuce.

Lobster burger

Lobster medallion, saffron lemon aioli, tomato, lettuce

Seafood pizza

Prawn, calamari, mussel, fish, tomato sauce, mozzarella cheese

**All burgers, wraps & sandwiches will be served either with French fries, or salad.*

GRILLED LOVERS

Grilled fish of the day

Served with sautéed vegetables and steamed rice, tamarin ginger coulis

Grilled calamari

Served with french fries, mixed salad, and creamy lemon sauce

Grilled lobster

Served with saffron rice, sauteed vegetables, and creamy garlic sauce



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GRILLED LOVERS

Mixed seafood platters

Lobster, tiger prawn, mussel, calamari, fish, served with saffron, rice, sauteed vegetable, mixed salad with garlic butter sauce

Australian prime beef fillet

Served with French fries and black pepper sauce

Honey-glazed chicken leg

Served with french fries, mixed salad, and rosemary sauce

MAURITIAN DELIGHTS

Giant prawns Rougaille Mauritian styles

Served with steamed rice, black lentils, and salad.

Wok fry chicken and eggs noodles
(Vegan option available)

Dish of the Day

(Veg & Vegan option available)

SWEET FAREWELL

Chocolate mousse with red fruit

Peach melba

Fresh fruit with granite lemongrass flavour

Local ice cream or sorbet (3 scoops)

La Maison Café Gourmand



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