DINNER MENU

STARTERS

Foie Gras
Marinated in port and cocoa, Cilaos wine jelly, chayote chutney, grape and apricot — *17 €*

Local Fish Ceviche
Mint-infused cucumber pickles and green mango — *15 €*

Cannelloni
Courgette and ricotta, coconut cream, galangal and lemongrass, leek oil — *15 €*

MAIN COURSES

Beef Fillet *
Root vegetable mille-feuille, carrot oil, port and peanut jus — *38 €*

Black Cod *
Pearly-cooked in vanilla oil, coconut milk and lemongrass risotto, finger lime pearls, shellfish jus — *38 €*

Pork Chop *
Chestnut-aged, sauteed baby potatoes with garlic and parsley, roasted vegetables, rich black garlic jus — *35 €*

Salmon Fillet
Cooked skin-side only, marinated in sesame and citrus, orange sweet potato mousseline, almonds and fennel, kaffir lime tomato gel — *32 €*

Duck Breast
Candied lemon zest, citrus carrot mousseline, glazed carrot and crispy parsley, floral hibiscus infusion — *28 €*

Potato Variations
Truffle caviar, porcini powder, morels stuffed with fine herbs, toasted hazelnuts and tarragon — *28 €*

Fresh Tagliatelle
With foie gras and pecorino — *26 €*

Dimitile Salad
Serrano ham, capers, parmesan, pistachio crumble, confit tomato — *22 €*

** €5 supplement for half-board guests*

DESSERTS & CHEESES

Cheese Platter
Saint-Marcellin, 24-month Comté, Brillat-Savarin — *15 €*

Mango Duo
Coconut and a touch of fresh kaffir lime — *14 €*

Valrhona Dark Chocolate
Caramelised banana, smoked Bourbon vanilla ice cream — *14 €*

Pear Variations
Pear three ways, pear and vanilla nage, vanilla ganache — *14 €*

KIDS' MENU — 18 €

Fruit juice (from our selection), soft drink or cordial with water

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Crispy Swordfish or Chicken Tenders
Tartare sauce, homemade fries or white rice, or mashed potatoes or salad

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One Scoop of Ice Cream
Chocolate, coconut, Bourbon vanilla

Net prices including VAT - service included
All our dishes may contain allergens. A list is available upon request.

DIMITILE
la table