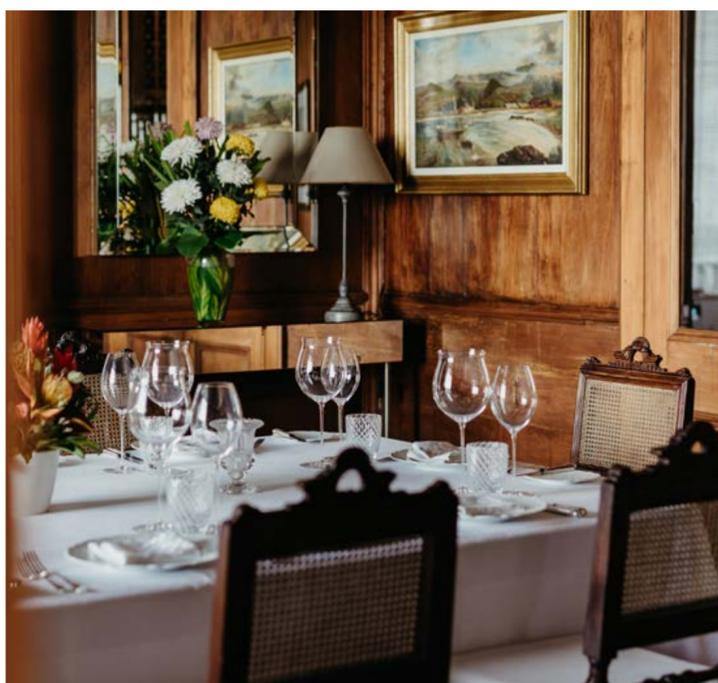


Le Château

DE BEL OMBRE



DISCOVERY MENU

A 3-COURSE LUNCH

CELEBRATING SEASONAL MAURITIAN FLAVOURS

BENEATH THE CANOPY OF AGE-OLD TREES, TIME SETTLES.

Our Discovery Menu invites you into a three-course experience that follows the rhythm of the seasons, embraces the land and reflects le Château's soul: authentic, vibrant and deeply Mauritian.

PRICE: RS 2,950 PER PERSON

SERVED DAILY, FROM 12:00 TO 14:30 (LAST ORDER)

BOOKING AND INFORMATION:

5511 5888 (WhatsApp) | booking@lechateaubelombre.com

Le Château

DE BEL OMBRE



MENU

AMUSE-BOUCHE

Chef's delicacy

STARTER

Duo of Tuna and Smoked Marlin

Knife-cut albacore tuna

Locally smoked marlin

Modern tomato emulsion

MAIN COURSE

Venison loin, Creole inspiration

Sweet potato dauphinoise

Island reduction

Tamarind glaze

OR

Local fish fillet, island spice infusion

Vindaye of bitter gourd and heart of palm

Light chayote cream with curry

DESSERT

Vanilla pear elegance

Salted butter caramel, Cocoa crumble

Citrus sorbet

The stated price is in Mauritian Rupees and inclusive of 15% VAT.
The set lunch menu is offered excluding beverages.