



Menu Tour Opérateur

To start

Welcome Drink

KIR
ou
TAHITIAN PLANTER'S

BEEF CARPACCIO

Rocket, virgin sauce, Parmesan cheese, basil leaves, pine nuts

LA PLAGES TARTARE

Raw red tuna, tomato, house pesto, basil, Kalamata olives, pine nuts

LA PLAGES BOARD

House chicken wrap, breaded shrimps, fenua's fish dip

Dishes & THEIR SIDES

ON THE BLACKBOARD

Depending on the market

LA PLAGES BOWL

Local lettuce, whole Burrata di Buffalo, iberico ham, sundried and candied tomatoes, arugula, pesto, pine nuts, balsamic reduction

LA PLAGES BURGER

Buns, black Angus hamburger or fish of day, bacon, Reblochon cheese, crushed and slices of tomatoes, local lettuce, BBQ sauce

LOCAL SHRIMP LINGUINI

Garlic creamy sauce

ANGUS SIRLOIN

Grilled

POTI MARARA (LOCAL FISHING BOAT)'S RETURN

Grilled fish of the day

CHOOSE YOUR SIDE...

Home made fries / Truffle and parmesan matchstick potatoes
Mixed salad / Combawa risotto / Grilled vegetables
Mashed potatoes / Truffle mashed potatoes

...AND ALSO YOUR HOME MADE SAUCE

Butter sauce, Passion fruit hollandaise, Roquefort, Green pepper, Meat jus, Mayonnaise : nature, curry, ranch, topless

The desserts

HOME MADE

We recommend that you order at the beginning of the meal.

ZEST AFTER ZEST PIE

Creamy seasonal citrus fruit, hazelnut almond cream, italian meringue

66% DARK CHOCOLATE LAVA CAKE

Runny chocolatey liquid center, Tonka bean custard

COCO BOWL

Tropical fruit sauce and dices, caramelized bananas, coconut mousse, granola, roasted coco

"CHOOSE WHAT YOU PREFER..."

Grilled fish of the day or hamburger with mashed potatoes or fries or pasta

...AND FOR DESSERT "YOUR BOUNT'ITI ICE CREAM SCOOP"



Tamarii's MENU