

Dinner & Lounge from 7 pm

Reservations 0590 27 63 77 - 0690 65 37 88

stbarths-reservation@nikkibeach.com

The Strand

Restaurant and Champagne Lounge

Entrées

Cœur de Salade	9
Gaspacho	12
Cœur d'artichaut au chèvre	13
Tartare de thon, avocat acidulé	15
Pomme de terre aux truffes	14
Emincé d'artichauts violets, parmesan en copeaux	15
Asperges et œufs mollets aux truffes	15
Tomate mozzarella di buffalo	15
Foie gras de canard Maison	16
Salade de langouste	18

Pâtes

Penne Primo amore	16
Macaroni aux morilles	19

Caviar

Demandez notre sélection

Viandes

Gigot d'agneau	19
Coquelet braisé	20
Tartare au couteau à l'italienne	20
L'aller-retour	21
Magret rôti aux figues	23
Filet de boeuf sauce béarnaise	25
Filet de bœuf aux morilles	32

Poissons

Gambas printanière, sauce choron	22
Saumon en papillote	22
Steak de thon aller-retour	23
Saint Jacques simplement rôties, jus citronné	23
Véritable sole meunière	39
Langouste grillée	Prix du jour

Side order

Gratin Dauphinois ou Pommes gaufrettes	6
Purée de pomme de terre aux truffes	7

Desserts

Mousse au nutella (11) - Ile flottante (10) - Salade de fruits frais (10)
Tarte Tatin, glace vanille (10) - Moelleux au chocolat (11) - Cheese cake aux fruits rouges (11)
Creme brulée aux framboises (12)

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Starters

Dressed lettuce hearts	9
Gaspacho	12
Artichoke heart with warm goat cheese	13
Tuna tartare with citrus guacamole	15
Warm sliced potatoes with truffle sauce	14
Baby artichoke salad with parmesan shavings	15
Poached egg with asparagus and shaved truffle	15
Tomato and buffalo mozzarella	15
Home made "foie gras" with toasted brioche	16
Lobster salad with mixed greens and fresh fruit	18

Pasta

Penne pasta with cherry tomatoes and baby mozzarella	16
Macaroni with morel mushroom and cream sauce	19

Caviar

Ask for our selection

Meat dishes

Roasted leg of lamb with rosemary sauce	19
Braised spring chicken with thyme sauce	20
Beef tartare served italian style, arugula salad	20
Seared beef tatar served italian style, arugula salad	21
Roasted duck breast with a sweet honey sauce	23
Beef tenderloin with bearnaise sauce	25
Beef tenderloin with morel mushroom	32

Fish dishes

Sauteed gambas with choron sauce	22
Filet of salmon wrapped "en papillote"	22
Seared tuna steak	23
Sauteed scallops with citrus sauce	23
Whole dover sole served with a lemon butter sauce	39
Fresh grilled lobster with accompagnements	Market price

Side order

Scallop potatoes or Sauteed potatoes	6
Sauteed spinach or Purée or Mashed potatoes with truffles	7

Desserts

Nutella chocolate mousse (11) - Floating island (10) - Fresh fruit salad (10)
Apple "tarte tatin" served with vanilla ice cream (10) - Soft centered chocolate cake served warm (11)
Baked cheese cake with berry coulis (11) - Crème brulée with raspberries (12)