

THE BISTROT

STARTERS

Crispy homemade tortillas

With guacamole and Prosociano
[VEGAN, VEG, GLU, NUT, LUP]

Rs 520

Caesar Chicken salad

Lettuce, Parmesan, Anchovy,
Pancetta, Croutons, Caesar
dressing

[MLK, FSH, MTD, EGG, GLU, PRK]

Rs 590

Chilled Steak tartar

Wasabi mayonnaise, Crunchy
Granny Smith and Steak fries

[EGG, BEF, CEL, MTD]

Rs 715

Puff pastry tart

Zucchini, Eggplant, Parma ham,
Caramelized figs

[GLU, NUT, PRK]

*Veg option available: Replace
Parma ham by Goat cheese*

Rs 550

Vegan Calamari ring

With lentil salad and guacamole
[VEGAN, VEG, GLU]

Rs 520

MAIN COURSE

BURGER SELECTION

All burgers are served with
French fries.

Attitude Trio

Beef patty, Russian dressing,
Spicy mayonnaise, Avocado salsa
[MLK, EGG, BEF, MTD, SUL, GLU]

Rs 625

The Ravenala Classic

Beef patty, Tomato, Lettuce,
Cheddar, Grilled onions, Pickles,
Horseradish, Avocado sauce

[MLK, MTD, SUL, BEF, GLU, EGG]

Rs 625

Brie

Beef patty, Tomato, Lettuce,
Mature Cheddar, Grilled onions,
Homemade pickles, Brie,
Creamy cheese sauce

[MLK, MTD, SUL, BEF, GLU, EGG]

Rs 590

Crispy Chicken

Oven-baked pineapple, Lettuce,
Tomato, Mature Cheddar,
Honey mustard sauce

[MLK, MTD, SUL, GLU, EGG]

Rs 625

Veggie

Smoked vegetable patty, Green
leaves, Tomato, Vegan cheese,
Sweet mustard sauce

[VEG, VEGAN, GLU, SSE, MTD]

Rs 550

MUST TRY

Slow-braised Pork ciabatta

Green leaves, Mustard, Pickled cucumber, Smoky sweet BBQ sauce

[PRK, SUL, MTD, LUP, GLU]

Rs 615

Fish

Battered Fish, Lemon, Homemade potato wedges, Tartare sauce

[FSH, GLU, CEL, EGG, MTD, SUL]

Rs 590

Market vegetable quiche

Flavoured with truffle, Roasted Pumpkin & Fresh herbs

[VEG, VEGAN, GLU]

Rs 520

Smoked vegan meat puff pastry

With caramelized onion and grilled pineapple

[VEGAN, GLU]

Rs 550

SUPPLEMENT DISH

Braised Beef ribs

Baby roasted potato, Pumpkin puree, Truffle jus

[BEF, MLK, ALC]

Rs 1400

LA ROTISSOIRE

Smoked Beef tenderloin

[BEF]

Rs 735

Mediterranean roasted leg of Lamb

[CEL]

Rs 745

BBQ roasted Chicken

Rs 700

Texas Pork ribs

[PRK, GLU]

Rs 750

Roasted Venison fillet

With 4 spices and vanilla pumpkin puree

Rs 750

ACCOMPANIMENTS

Mashed potatoes, Roasted vegetables, Sautéed greens, Battered onion rings

[VEG, MLK, GLU]

SAUCES

Bearnaise, Thyme, Green peppercorn, Wild mushrooms, Raisins

[MLK, SUL, ALC, GLU]

DESSERT

Chocolate Dome

With passion fruit and zesty fruit segments

[VEGAN, VEG, GLU]

Rs 255

Crunchy Eclair

Vanilla cream, Pistachio

[MLK, NUT, GLU, EGG]

Rs 255

Caramelized Banana Delight

[VEGAN]

Rs 255

Tropical Fruit platter

Rs 255

Crêpe Suzette

With vanilla ice cream

[GLU, MLK]

Rs 255



KIDS MENU

STARTER - Rs 240

Tomato salad with lettuce
[VEG]

Platter of sliced Chicken ham
and cheese
[GLU, MLK]

Chicken Caesar salad
with Parmesan cheese, croutons
and dressing
[MTD, MLK, GLU]

MAIN COURSE - Rs 325

Mini Chicken & cheese burger
[GLU, MLK]

Mini Beef & cheese burger
[BEF, GLU, MLK]

Vegetable & cheese burger
[VEG, GLU]

Crispy Fish fillet
[FSH, GLU]

Roasted chicken
[CHK]

Choice of 2 sides

French fries, Or Potato wedges,
Or Potato mash
[GLU, VEG]

Sautéed Broccoli Or Grilled
vegetables
[VEG]

DESSERT - Rs 230

Chocolate Dome
[MLK, EGG, GLU]

Caramelized Banana
[MLK]

Selection of ice creams
[VEG, MLK]



Included in the HB, FB and All-Inclusive packages.

Prices are in Mauritian rupees.

All prices are inclusive of 15% government tax and exclusive of 10% discretionary service tips.

Please note that allergen abbreviations do not include trace amounts of allergens that dishes may contain.

Please notify the restaurant manager should you have any food allergies.

SOYA	[SOY]
CELERY	[CEL]
NUTS	[NUT]
PEANUTS	[PNT]
MUSTARD	[MTD]
LUPINS	[LUP]
SULPHATES	[SUL]
SESAME	[SSE]
GLUTEN	[GLU]
MILK	[MLK]
EGG	[EGG]
CRUSTACEAN	[CRU]
FISH	[FSH]
MOLLUSK	[MLS]
ALCOHOL	[ALC]
VEGETARIAN	[VEG]
PORK	[PRK]
BEEF	[BEF]