

At  
chez  
Christine

CUISINE FROM HERE & ABROAD

Welcome

*Cooking requires a light head,  
a generous mind  
and a wide heart.*

*Paul Gauguin*





## *Our Starters*

### **SNACKING PLATTER (perfect for 2) 12,90€**

Mix of Creole blood sausage, codfish fritters, eggrolls with hot sweet and sour sauce:  
to enjoy with your aperitif !

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### **BURGOTS SHELLS STEW (6 pièces) 18,00€**

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### **WEST INDIAN GETAWAY 13,50€**

Stuffed crab, codfish fritters, conch meat

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### **COD-STUFFED CHAYOTE (CHOCHO), (depending on the season) 5,50€**

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### **ACCRAS (CODFISH FRITTERS): 10 pieces, cocktail sauce 6,50€**

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### **ASIAN FLAVOUR 7,90€**

Chicken and vegetables egg rolls, beef samosa, hot sweet and sour sauce

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### **SMALL PLATE OF RAW VEGETABLES 4,50€**

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### **STUFFED CRAB 7,50€**

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### **DUET OF CREOLE BLOOD SAUSAGE 5,50€**



# chez Christine

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## Our Menus

### *Our Big Salads*

**ROYAL SALAD 19,50€**

Conch, prawns, scallops, raw vegetables

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**CHRIS' SALAD 16,50€**

Fresh fruits, stuffed crab, chayote (chocho), raw vegetables

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**LOBSTER SALAD 19,50€**

Spicy fresh lobster with raw vegetables

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**SEA PLATE 17,50€**

Smoked fish, fresh fish chiquetaille, croutons,  
green salad, tomato, lemon vinaigrette

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**CREOLE MIX 16,50€**

Pudding, codfish fritters, cod chiquetaille, raw vegetables

### *Our Tartar*

**TUNA, MARLIN OR MAHI MAHI TARTAR (depending on the catch) 17,90€**


**KIDS MENU (under 12) 10,00€**

1 Capri-Sonne (fruit drink)

Fried fish or Burger steak or Breadcrumbs chicken

Served with tagliatelle or French fries

Smarties ice-cream



  
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Our  
Menus

## Main Courses

**LOBSTER OVEN-ROASTED** (According to market supply) 7,00€/100g

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**CONCH STEW** (depending on the season) 23,00€

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**FARM CHICKEN LEG STUFFED WITH CONCH** Conch dressing 18,90€

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**RIB STEAK FROM FRANCE** (250 gr) 20,90€

Roquefort blue cheese or pepper dressing

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**FISH FILLET with Creole dressing** 17,90€

King mackerel, Rainbow runner, Tuna, Marlin, Red snapper (catch of the day)

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**PRAWNS** 19,90€

Old rum Flambé and spicy cream

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**DUCK BREAST** 20,90€

With local honey and Guérande sea salt

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**TAGLIATELLE WITH CONCH** 18,90€

With creamy Creole sauce

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**FARM CHICKEN COLOMBO** 16,90€

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**RACK OF LAMB** 24,00€

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**VEAL ROUND FILLET** 19,90€

### • SIDE DISHES (OF YOUR CHOICE) •

White rice, gratin of the day, raw vegetables, French Fries, tagliatelle, sweet potato chips

Additional side dish: 2,00 €



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OUR  
SPECIALS

*Creole Special* 24,90€

• STARTER + MAIN COURSE + DESSERT •

Duet of Creole blood sausage

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Farm chicken Colombo or Fish Fillet (catch of the day)

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Panna Cotta with Tropical Fruits

*Christine's Special* 27,90€

• STARTER + MAIN COURSE + DESSERT •

Accras (Codfish Fritters)

• • •

Tagliatelle with conch or Rib steak from France

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Coconut Flan

*Classy Special* 31,90€

• STARTER + MAIN COURSE + DESSERT •

Egg rolls and samosa

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Pan-fried prawns, Flambé with old rum  
or Farm chicken leg stuffed with conch

• • •

Chocolate Fondant cake

• SIDE DISHES (OF YOUR CHOICE) •

White rice, gratin of the day, raw vegetables, French fries, tagliatelle, sweet potato chips

Additional side dish: 2,00 €



**Chez  
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**Our  
Desserts**

*Our Desserts*

**SWEET POTATO FONDANT 7,00€**

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**BANANA FLAMBÉ 7,00€**

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**COCONUT FLAN 7,00€**

...

**CHOCOLATE FONDANT CAKE WITH VANILLA ICE-CREAM BALL 7,00€**

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**PANNA COTTA WITH TROPICAL FRUITS (depending on the season) 7,00€**

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**GOURMET COFFEE 9,00€**

Expresso with sweet treats

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**ICE-CREAMS OR SORBETS**

**Traditional and local homemade by Fabienne YOUYOUTTE**

2,90€	1 ball
5,50€	2 balls
7,50€	3 balls



*Enjoy your meal!*

