

LE JARDIN DE PIERRE

Generous bistro cooking with a Réunion Island twist

26 OCTOBER – 8 NOVEMBER 2026

25 €

Starter + Main
or
Main + Dessert

30 €

Starter + Main + Dessert

A new selection every fortnight

STARTERS

Tomato and cucumber gazpacho with olive oil
Tuna ceviche, wakame, lime and coconut cream
Beetroot salad, goat's cheese mousse and walnuts

MAINS

Caesar salad, Saint-Pierre style
lettuce, cherry tomatoes, crispy chicken, anchovies,
boucané (Creole smoked pork), Parmesan and egg

Grouper fillet, beurre blanc sauce
sweet potato purée and sautéed seasonal vegetables

Freshwater prawn carri (Creole curry) with combava
white rice, beans of the day and rougail

Provençal vegetable lasagne with side salad

Pork ribs (400 g), barbecue sauce
hand-cut fries and salad

DESSERTS

Pistachio crème brûlée
Chocolate fondant with a scoop of vanilla ice cream
Seasonal fruit pavlova