LE JARDIN DE PIERRE

Generous bistro cooking with a Réunion Island twist

9 – 22 NOVEMBER 2026

25 €

Starter + Main
or
Main + Dessert

30 €

Starter + Main + Dessert

A new selection every fortnight

STARTERS

Goat's cheese nougat with Parmesan crumble

Beef carpaccio with pesto and Parmesan

Vegetable flan on a creamy green pea purée

MAINS

South-West salad
(lettuce, cured duck breast, egg, potatoes, bacon lardons, Serrano ham and croutons)

Lancier fish fillet, sauce vierge
risotto and finely diced vegetables

Zourite civet (Creole-style octopus stew)
white rice, beans of the day and rougail

Mushroom and Parmesan risotto

Flank steak (250 g), shallot sauce
hand-cut fries and salad

DESSERTS

Tarte Tatin with a scoop of ice cream

Valrhona chocolate crunch with coffee whipped cream

Passion fruit panna cotta

LE SAINT PIERRE
HOTEL ★★★
RESTAURANT

Net prices in euros, taxes and service included.
All our dishes may contain allergens.
Please ask our team for any information.
Our Parmesan comes from the cheese shop Enfin! Le fromager.