

# **STARTERS**

XXL shrimp cocktail, guacamole and homemade cocktail sauce

Smoked salmon, potato patty, homemade chive cream

Sea bream ceviche, coconut milk, lime, ginger

Bone marrow, Espelette pepper, Guerande salt, parsley and toasted focaccia

Seafood platter / 6 oysters No.3, 2 XLL shrimps, 2 crab claws, shallot vinegar, homemade mayonnaise, rye bread

Oyster plate n°3 Normandy "spécial d'Isigny", rye bread

Trio of tartare / shrimp avocado tartare, salmon thaï tartare, tuna tartare, raspberry vinegar

Poultry liver homemade terrine, red onions, raspberry chutney



# LARGE SALADS

Caprese Burrata Salad / tomatoe, salad, burrata, pesto, balsamic vinegar

Goat's cheese salad / tomatoe, salad, cured ham, goat cheese on focaccia toast

Caesar salad / tomatoe, salad, crispy chicken, crouton, egg, parmesan, homemade Caesar salad dressing

Greek salad / cucumber, pepper, cherry tomatoes, feta cubes, red onion, black olives, lemon juice and olive oil

#### **POKEBOWL**

Salmon Bowl / salmon, sushi rice, beans, wakame, sesame seeds, cucumber, carrot, fried onions, avocado and mango cubes

Tuna Bowl / tuna, sushi rice, broad beans, wakame, sesame seeds, cucumber, carrot, fried onions, avocado and mango cubes



### SEAFOOD MENU

Octopus tentacles, shellfish sauce, crunchy Thai vegetables and traditional blue mash

Tuna tataki, teriyaki sauce, crunchy Thai vegetables and traditional blue mash

Sea bass, chimichurri sauce, garden peas and peeled broad beans and aromatic vegetable rice

Whole Royal sea bream with white butter, garden peas and peeled broad beans and aromatic vegetable rice

Pan-seared scallops with saffron sauce, traditional blue mash

Salmon back with white butter sauce, garden peas and peeled broad beans and aromatic vegetable rice

Ramen wok with wild prawns, crunchy vegetables of the moment



### **MEAT MENU**

Lamb duo, rich jus, artichoke buttons, traditional blue mash

Veal Picanha with chimichurri sauce, garden peas, peeled broad beans and fries

Beef fillet, sauce, french fries, salad

Italian-style beef tartare (pesto, sun-dried tomatoes, pine nuts, olives, parmesan), french fries, salad

Rib steak approx.300 g, sauce at your choice, french fries, salad

Wok of chicken and crunchy vegetables of the moment, ramen, Thaï sauce

Beach Burger / organic sesame bread, beef-style steak, tartar sauce, tomatoe, lettuce, fried onions, refine and smoked cheddar, french fries, salad



### **VEGGIE MENU**

Beach veggie burger, French fries, salad / Provençal quinoa patty, salad, tomatoe, guacamole

Veggie Bowl / sushi rice, avocado, carrots, cucumber, broad beans, bean sprouts, mango cubes, fried onions, almonds and coriander

Veggie wok / crunchy Thaï vegetables, ramen, Thaï sauce

Thaï veggie salad / salad, zucchini, red pepper, soybeans sprout, fried onions, coriander, Chinese cabbage, carrots, cucumber, thaï vinegar

# KID MENU

Beef patty or chicken tenders served with fries + 2 scoops of ice cream (choice of flavours)



#### **DESSERTS**

Plate of mix cheeses, salad

The pyramid: raspberry, pastry cream, raspberry coulis, soft pistachio biscuit, vanilla ice cream

Tiramisu speculoos

Pineapple carpaccio and its lime sorbet

Lemon panacotta, raspberry coulis, red fruits and white chocolate flakes

Panacotta, caramel salted butter sauce

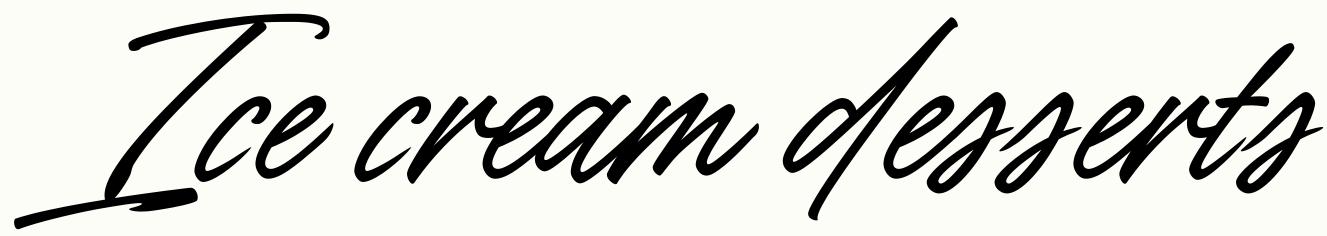
The dome: crème brûlée, vanilla, chocolate ganache, raspberry milk, almond biscuit

Royal chocolate, almond biscuit, crunchy praline

Molten chocolate cake, vanilla ice cream, whipped cream, homemade chocolate glazing

Caramel cappuccino delight: chocolate brownie, caramel ice cream, crispy praline, coffee custard, whipped cream

Gourmet coffee (Maobi signature dessert), selection of mini desserts



Maobi beach agay

## ICE CREAM SUNDAES

Coffee & chocolat liégeois

2 scoops coffee (or chocolate), I scoop vanilla, chantilly

Dame blanche

3 scoops vanilla, homemade chocolate topping, chantilly

#### Banana split

I scoop dark chocolate, I scoop vanilla, I scoop strawberry, banana, chantilly

#### Lovely

I scoop strawberry, blackcurrant sorbet, raspberry sorbet, red fruit coulis, meringue, whipped cream Iceberg menthe 2 scoops mint chocolate chips, 4cl get 27, whipped cream

#### Colonel

2 scoops lime with zest, 4cl vodka, whipped cream

Pina Louisiana with Bayou Rum select I scoop pineapple, I scoop coconut, fresh pineapple pieces, 4cl Bayou Rum, whipped cream

### ICE CREAM SCOOPS







Ice cream

(vanilla, dark chocolate, coffee, strawberry, rum raisin, mint chocolate chip, pistachio, coconut, caramel)

Sorbets

(lime, lemon, blackcurrant, raspberry, apricot, peach, pear, mango, pineapple)

extras: whipped cream or homemade chocolate sauce