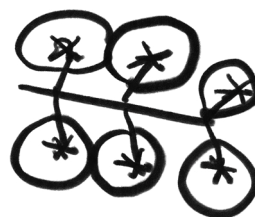




La Petite Maison

HERMITAGE BAY
ANTIGUA





LA SÉLECTION D'HORS D'ŒUVRES

Selection of starters

Tapenade

Tapenade of black olives with garlic croutons

Petits farcis

Stuffed Mediterranean vegetables with veal & pork

Poivrons à l'huile d'olive

Marinated sweet peppers

Salade de lentilles vertes

Green lentil salad

Escargots de Bourgogne

Snails with garlic butter & parsley

Calamars Frits

Fried baby squid with chilli

Burrata & tomates

Burrata cheese with tomatoes & basil

Aubergine grillée, mozzarella & crevettes au pistou

Grilled eggplant with mozzarella, prawns & pistou

Tartare de dorade tropicale

Mahi mahi tartare

Betteraves marinées

Marinated beetroot

Croquettes de Morue

Salt cod croquettes with a roasted pepper relish

LES PLATS PRINCIPAUX

Main courses

All' Arrabbiata

Spaghetti with tomato & chilli

Rigatoni aux truffes

Rigatoni pasta with truffle

Pâtes au boeuf

Fettuccine with beef ragout & mushrooms

Grosses crevettes grillées

Grilled king prawns

Filet de vivaneau rouge 'façon Nicole'

Fillet of red snapper 'Nicole style'

Mérou Provençal

Baked grouper Provençal

Entrecôte grillée

Grilled rib eye steak 400g

Côte de veau grillée

Grilled veal chop with sage

Côtelettes d'agneau Vivienne

Grilled lamb cutlets with smoked eggplant

Coquelet au citron confit

Roast baby chicken with confit lemon

Brocolis

Grilled broccolini

Frites maison

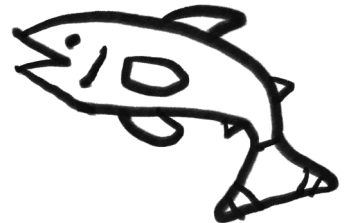
Homemade French fries

Salade de mesclun

Mesclun salad

Gratin dauphinois

Baked gratinated potatoes



LA SÉLECTION DE DESSERTS

Selection of desserts

Mousse au chocolat chaud et glace à l'orge
Warm chocolate mousse with malt ice cream

Pain perdu façon Cyrus
French toast with spice ice cream

Tarte fine aux pommes
Thin crust apple tart with vanilla ice cream

Crème brûlée à la vanille
Vanilla crème brûlée

Gâteau au fromage frais
Vanilla cheesecake with berry compote

Colonel
Lemon sorbet with vodka

Carpaccio de melon
Watermelon carpaccio, orange & mint

