



L'OURSIN

BY CHEF MARCEL RAVIN

TO START

Marcel's Egg - 55

Cassava, truffle, passionfruit ^(1, 3, 7, 12)

Bellevue Langoustines - 45

Shellfish velouté with lime, local fish souskay with pomegranate ^(2, 4, 3, 7)

Flamed Sweet Potato - 32

Citrus textures, floral bouquet ⁽¹⁵⁾ 

Croqu' Veggie - 35

Mixed raw and cooked seasonal vegetables with ginger and fruit vinaigrette ⁽¹⁵⁾ 

Sea Urchin & King Prawns - 40

Coconut water blaff, green papaya ^(2, 7, 12, 14)

Farm Raised Veal & Palm Hearts - 45

Vitello tonnato tartare with caviar, sweet chili ^(1, 3, 4, 7, 10)

Quinoa Tabbouleh - 22

Roman lettuce, avocado, pomegranate, cilantro, tomatoes, lime juice, olive oil ⁽¹⁵⁾ 

PASTA & RISOTTO

Truffled Breadfruit Gnocchi - 45

West-Indian borage butter ^(1, 3, 7)

Risotto Verde - 32


Callaloo broth, herbs and okra ⁽⁷⁾

Duck Foie Gras Tortellini - 42

Ground nut, smoked broth ^(1, 3, 5, 7, 8)

Caribbean Lobster - 55

Risotto, crustacean creamy milk, cocoa bean ^(1, 2, 7, 9, 12)

Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No.1169/2011
(1) Cereals containing gluten, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Milk, (8) Nuts (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulphur dioxide and sulphites, (13) Lupin beans,
(14) Molluscs, (15) Suitable for vegan 

All rates are indicated in USD - 4% TGCA included
Service included gratuity at guest's discretion.