

*Welcome to
La Cave*



LA SAMANNA

A BELMOND HOTEL
ST MARTIN

LA CAVE TASTING MENU

Embark on a gourmet experience to indulge in a refined cuisine while discovering some of the best wines in the world by our expert Sommelier.

LOBSTER SALAD^(2,3,7)

Spiced Lobster salad, avocado carpaccio,
shellfish and cognac sauce

GROUPER AND RAZOR^(2,7,12)

Grouper and razor clams cooked in herb butter,
crispy Arborio rice and parmesan, white wine seafood broth

CHICKEN 'BALLOTINE'⁽³⁾

Yellow chicken « ballotine », potato and black truffle
mousseline, green asparagus

BLANC MANGE^(7,8)

Coco blanc mangé, exotic compote,
spiced coconut rice, coconut ice cream

Tasting Menu 4 courses - 180\$ per guest

ADD-ON TO YOUR EXPERIENCE

Wine Pairing - 85\$ per guest

Based on our Sommelier's selection and guest preferences

Indulgence Cheese Selection - 40\$ per guest

LA CAVE TASTING MENU

Embark on a gourmet experience to indulge in a refined cuisine while discovering some of the best wines in the world by our expert Sommelier.

LOBSTER SALAD^(2,3,7)

Spiced Lobster salad, avocado carpaccio, shellfish and cognac sauce

DUCK LIVER^(7,12)

Pan seared Duck liver, Onion compote, mango and lime, Grenache red wine reduction

GROUPE AND RAZOR^(2,7,12)

Grouper and razor clams cooked in herb butter, crispy Arborio rice and parmesan, white wine seafood broth

CHICKEN 'BALLOTINE'^(7, 8)

Yellow chicken « ballotine », potato and black truffle mousseline, green asparagus

BLANC MANGÉ⁽³⁾

Coco blanc mangé, exotic compote, spiced coconut rice, coconut ice cream

Tasting Menu 5 courses - 230\$ per guest

ADD-ON TO YOUR EXPERIENCE

Wine Pairing - 105\$ per guest

Based on our Sommelier's selection and guest preferences

Indulgence Cheese Selection - 40\$ per guest

LA CAVE 200

CHOCOLATE AND RUM: A SYMPHONY OF TASTING 90

Exploring the parallels and distinctions between sugarcane and cocoa, two crops thriving in the lush tropical climate, invites a celebration of their unique qualities.

FRENCH AGRICOLE RUM or RUM OF THE WORLD

135

Duration: 45min Capacity: Up to 6 guests

SIP AND SWIRL: DISCOVERING THE WORLD OF RUM

Start your experience by celebrating Caribbean culture with the ritual of the Ti'Punch.

After the tasting of this special cocktail, we will invite to discover 4 rums with a homemade chocolates pairing exploring the parallels and distinctions between sugarcane and cocoa.

Duration: 1h Capacity: Up to 6 guests

LA CAVE WINE TASTING

175

PRIVATE WINE & CHEESE TASTING

Indulge in an exclusive wine and cheese experience at La Cave, hosted by our expert sommelier. This private event offers a curated selection of exquisite wines, perfectly paired with artisanal cheeses.

Duration: 1h 30min Capacity: Upon availability

GENERAL INFORMATION

Bookings at La Cave must be made 48 hours in advance. Cancellation, change in party size, date and/or time and modification to menu items must be made 24 hours in advance or 72 hours for Festive bookings. Later changes will be subject to a 50% penalty.

Dinner in La Cave is for a maximum of 12 guests. All prices are in USD and include a 4% TGCA.

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