

# Paris

## SEYCHELLES

### FRENCH - ISLAND CUISINE

Located on the picturesque pontoon of  
Fisherman's Cove Resort, Paris Seychelles Restaurant brings a piece of  
French history back to the Seychelles.

We combine French classic gastronomy with Seychelles' rich culinary history,  
drawing from both Africa and Asia.



## Entrée

**Sauteed Scallops** 395  
*Wilted Onion / Walnuts / Marius Herb Butter*

**"Chevre" Goat's Cheese** 375  
*French Baguette / Olive-Rocket Pesto / Honey*

**Thon a" la Nicoise** 350  
*Red Tuna / Avocado / Asparagus / Soft Boiled Egg  
Olive / Croutons / Artichokes*

## SOUPS

**Lobster Bisque** 315  
*Monte with Cognac butter / Croutons*

**Three Onion** 220  
*Shallot / Brown / White Onion / Thyme / Cheese  
Croutons*

## MAIN COURSES

**Supreme Chicken** 410  
*Stuffed with Lentil / Long Beans / Grape Demi Glaze*

**Pan Fried Duck Breast** 450  
*Mashed Potato / Ratatouille / Orange Sauce*

Please inform your order-taker of any allergy or special dietary requirements that we should be made aware of. Prices are in local currency SCR & are inclusive of taxes & service charge.

*Paris*  
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FRENCH-ISLAND CUISINE



## MAIN COURSES

**200 Gr / Beef Tenderloin** 590  
*Potato Gratin / Asparagus / Café de Paris Butter*

**Garlic Prawns** 550  
*Tomato-Olive Salad / Cognac Beurre Blanc*

**Duet of Red Snapper-Octopus** 420  
*Octopus Ceviche / Seared Red Snapper/Crispy Okra  
Fingers / Broccoli Chorizo-Bacon Butter*

**Quiche Lorraine** 350  
*Seasonal Vegetables / Spinach / Gratinated  
Camembert*

## Desserts

**Cinnamon Crème Brulee** 250

**Clafoutis** 250  
*Berries / Fruit Salsa*

**Classic Opera** 320  
*Chocolate-Coffee Gateau*