

Starters

Roasted pumpkin salad, baby spinach, feta, flaked almond, chicken skewers

Salade de potiron rôti, jeunes pousses d'épinards, feta, amandes éfilées, et saté de volaille

SCR 250

Grilled scallop, with pumpkin chutney, chorizo chips and citrus sauce

Coquille Saint-Jacques grillée, avec chutney de citrouille, chorizo et sauce aux agrumes

SCR 350

Tataki of yellow fin Tuna with sesame, exotic fruits salsa and seaweeds

Tataki de thon Albacore au sesame - Salsa de fruits exotiques et algues

SCR 275

L'Escale Specials

Millionaire 's salad, fresh Palmheart cut 'à la minute', coconut textures, local honey and lime dressing

Salade du Millionnaire, Cœur de palmier frais coupé à la minute, texture de noix de coco et vinaigrette au miel et limon

SCR 280

Ravioles of lobster in a light broth of lemongrass, seaweeds, green papaya and cucumber

Raviole de langouste dans un-léger bouillon à la citronnelle, wakamé, papaye verte et concombre

SCR 350

Warm grilled octopus' salad with squid ink crumble and tomato relish

Salade de poulpe grillé chaud avec crumble à l'encre de seiche et relish à la tomate

SCR 350



Main Course



Grilled Tuna steak with sweet potato chutney and mango relish
Steak de thon grillé avec chutney de patates douces et relish de mangues
SCR 350

Filet of Bourgeois with banana St Jack vindaloo mango chutney Served with Fish Sauce
Filet de Bourgeois à la banane St Jacques vindaloo chutney de mangue et sauce au beurre wakame séché
SCR 400

Local Pork belly Slow braised, sweet potato gratin and carrot puree, teriyaki sauce, pork crackling
Poitrine de porc locale braisé lentement, gratin de patates douces et purée de carottes, sauce teriyaki, gratons
SCR 350

Grilled lamb chop, vegetable ratatouille with sweet paprika, pomegranate and tamarind sauce
Côtelette d'agneau grillée, ratatouille de légumes au paprika doux, sauce grenade et tamarin
SCR 600

Slow cook duck breast, pumpkin cake, sauteed pak choi, beetroot puree and passion fruit sauce
Margret de canard à cuisson lente, gâteau à la citrouille, pak choi sauté, purée de betterave et sauce aux fruits de la passion
SCR 500

Wagyu beef striploin braised potato in cream , vegetable fricassee ,coconut and green pepper corn sauce
Braisé de bœuf Wagyu, pomme de terre braisée à la crème, fricassée de légumes, sauce à la noix de coco
et au poivre vert
SCR 1950

Wagyu T- Bone steak marinated dried herbs, potato puree topped with dried tomato and black olive, wild mushroom sauce
T- Bone Steak, herbes séchées marinées, purée de pommes de terre garnie de tomates séchées et d'olives noires, sauce aux champignons sauvages
SCR 1500

All prices quoted are inclusive of taxes and service charges

Main course L'Escale Special

Our favorite traditional Curry of fish and shrimps, papaya chutney and steam rice

Notre curry traditionnel préféré aux crevettes et poisson, chatini papaye et riz

SCR 350

Fresh Octopus curry from the 'Au Cap Bay', papaya chutney and steam rice

Curry de poulpe de la baie du Cap, chatini papaye et riz

SCR 350

L'Escale fisherman platter Whole lobster, Fish Fillet , calamari, mussels, prawns, side includes Veg fried rice, mixed salad, lemon butter sauce

Assiette du pêcheur L'Escale, Homard entier, filet de poisson , calamars, moules, gambas, accompagnement Riz sauté aux légumes, salade mixte, sauce au beurre citronné

SCR 1800



Lunch Menu

Salads

Traditional Caesar salad, crispy bacon, garlic croutons, poached egg, parmesan and anchovies dressing.
Salade traditionnelle Caesar, bacon, croutons à l'ail, œuf poché, parmesan et vinaigrette aux anchois
SCR 380



With chicken / à la volaille SCR 420

With prawns / aux gambas SCR 490

Buffalo Mozzarella salad, tomatoes, kalamata olive, Parma ham, basil pesto
Salade tomates & Mozzarella de bufflonne, olives Kalamata, jambon de parme et pesto
SCR 480

Roasted pumpkin salad, baby spinach and feta, flaked almond, chicken skewers
Salade de potiron rôti, jeunes pousses d'épinards, féta, amandes éfilée, et saté de volaille
SCR 380

Duo of tuna coconut carpaccio and seared tataki, seaweed salad, wasabi and soy dressing
Duo de thon : carpaccio à la coco et tataki, salade d'algues, wasabi et vinaigrette de soja
SCR 430

Burgers & Sandwiches

Club L'Escale

Chicken, eggs, bacon, lettuce and tomato
Blancs de volaille, œuf, bacon laitue et tomates
SCR 470

L'Escale Burger

Beef tenderloin, tomato concasse, mushrooms, rocket leaves, kalamata olive bun
Tournedos de bœuf, concassé de tomates, champignons, feuilles de roquette et pain à l'olive Kalamata
SCR 575

All sandwiches are served with homemade fries or salad
Tous nos sandwiches et burger sont servis avec des frites maison ou une salade mixte

Pasta Corner

Penne or Spaghetti SCR 320

Carbonara

Napolitaine

Bolognaise

Basil Pesto



The Grills

Mini Catch of the day / *Retour de la pêche*
SCR 200 / 100gr

Wagyu Beef Striploin / *Entrecote de boeuf Wagyu*
SCR 1,650

Snapper Fillet / *Filet de bourgeois*
SCR 380

T-bone steak
SCR 1,400

Grilled prawns / *Gambas grillées*
SCR 560

Roast Baby chicken / *Coquelet rôti*
SCR 530

Lobster tail / *Queue de langouste*
SCR 1,650

Lamb chops / *Côtes d'agneau*
SCR 875

Choice of sides

Green mix salad, French fries, sautéed garlic vegetables, steam rice, sautéed potato

Choice of sauces

Garlic, virgin, red wine, BBQ sauce

Choix d'accompagnements

Salade mixte, frites maison, légumes sautés à l'ail, riz basmati, pommes de terre sautées

Choix des sauces

Beurre à l'ail, sauce vierge, sauce vin rouge, sauce BBQ

Curry Pot

Traditional coconut octopus curry

Traditionnel curry de poulpe à la noix de coco
SCR 420

Chicken curry with potatoes

Curry créole de volaille et pommes de terre
SCR 400

Local vegetable curry

Curry de légumes locaux à la noix de coco
SCR 340

*All curries are served with basmati rice, chutney of the day, and creole lentils
Nos curry sont accompagnés de riz basmati, satini du jour et lentilles creoles*

The sweet corner

Mini desserts selection

Assortiments de mini desserts
SCR 130 (per piece)

Exotic fruit cheese cake, coconut sorbet

Cheese cake aux fruits exotiques, sorbet coco
SCR 340

Apple crumble, toffee sauce and cinnamon ice cream

Crumble aux pommes, sauce caramel au beurre salé, glace cannelle
SCR 340

Fresh fruits platter

Assiette de fruits frais
SCR 160

Ice cream and sorbet coupe

Coupe de glaces et sorbets
SCR 75 (per scoop)



KIDS MENU

CHICKEN RUN

Chicken finger and chips
Filet de volaille pané, frites maison

SAUSAGE ROLLS

Chicken sausage rolled in pastry, tomato salad
Saucisse de volaille en pâte feuilletée,
salade de tomates

LADY AND THE TRAMP

Spaghetti Napoletana or Bolognese

MINI CHEESE BURGER

Beef patty, cheese and fries
Bœuf haché, fromage et frites maison

FINDING NEMO

Fish filet, rice and steam carrot
Filet de poisson rôti, riz et carottes

JERRY'S FAVORITE

Ham and cheese sandwich with fries
Toast jambon-fromage, frites maison

SCR 270





Breakfast Menu

Beverage selection

Lavazza Coffee

- Espresso
- Ristretto
- Doppio
- Americano
- Cappuccino
- Caffè Macchiato
- Latte Macchiato
- Cold/Hot Chocolate

Theodor Tea Paris

- Earl grey
- Strong British Breakfast
- Thé Vert (Nature) Great Hunan
- Lapsang Souchong

Fresh Fruit Juices

- Orange
- Apple
- Mixed Juice

Theodor Infusion Paris

- On Va Se Revoir
- Verveine

Continental breakfast..... Scr 400

Choice of fresh fruit juice, Lavazza coffee, Theodor teas and infusion.

Basket of assorted Danish, Croissant, Chocolate Croissant, Muffin, Toast (Multi-Grain, Whole Wheat, White)

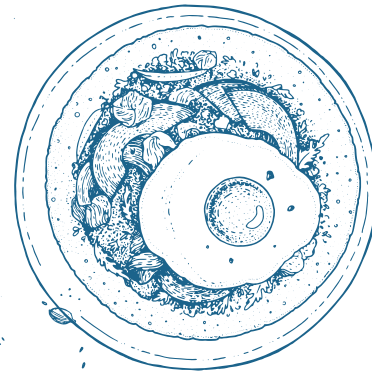
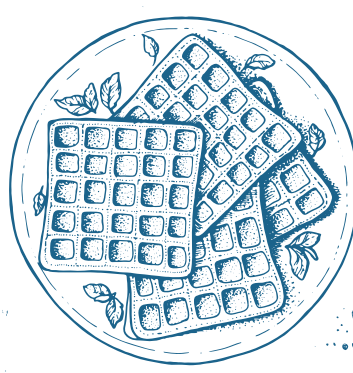
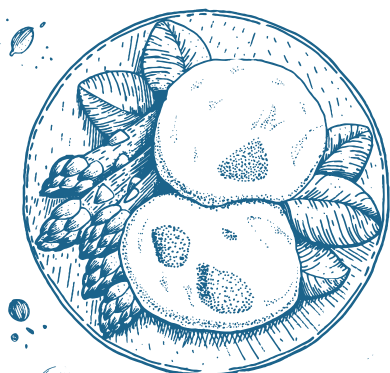
Panier de viennoiseries

Butter jam, honey

Beurre confitures et miel

Fruit platter

Assiette de fruits frais



Choice of fresh fruit juice, Lavazza coffee, Theodor teas and infusion

Selection from the buffet counter

Selection de notre buffet

Danish, Croissant, Chocolate Croissant, Muffin, Toast (Multi-Grain, Whole Wheat, White)

Viennoiserie et pains

Yogourts

Plain or fruit

Nature ou fruits

Selections of cereals, nuts, seeds, dry fruits

Céréales, noix, graines et fruits secs

Selections of preserves, jam and honey

Confitures et miels

Eggs *Choice of egg preparations and accompaniments*

Cooking style

Sunny side up / Au plat Scr 80

Poached / Poche Scr 60

Scrambled / Brouille Scr 120

Omelet / Omelette Scr 120

Boiled / Durs Scr 60

Egg accompaniments choice

Onions / Oignons

Ham / Jambon

Pork bacon / Bacon

Cheese / Fromage

Tomato / Tomates

Mushrooms / Champignons

Capsicums / Poivrons

Chili / Piments

Side choices

Hash brown
*Pommes de terre
ashbrown*

Beef sausage
Saussice de Boeuf

Sautéed mushrooms
Champignons sautés

Pork bacon
Bacon

Chicken sausage
Saussice de Poulet

Non-pork bacon
Bacon de Volaille

Baked beans
Baked beans

Pork sausage
Saussice de porc

Grilled tomato
Tomates grillées

Turn the page to see your favorite morning starters
Tournez la page pour voir vos entrées préférées du matin



Our favorite morning starters

Scrambled eggs / Œuf brouillés

Scr 180

With smoked salmon and chive, fresh brioche toasted

Saumon fumé, et ciboulette et brioche toasté

Egg Benedict / Œufs Benedicte

Scr 220

With smoked salmon, spinach, hollandaise and English muffin

Poche, saumon fume et épinards sauté, sauce hollandaise et muffin toasté

Greek omelet / Omelette Grecque

Scr 140

Green capsicum, spring onions, tomato, feta, parsley

Poivrons vert, oignon nouveau, tomates, feta et persil

Spanish omelet / Omelette Espagnole

Scr 140

Potatoes, chorizo, onions

Pommes de terre, chorizo, oignons rouge

Masala omelet / Omelette Indienne

Scr 120

Onion, tomato, chili, coriander

Oignons, tomates piments et coriandre

Croissant sandwich

Scr 160

Toasted, stuffed with scrambled eggs, cheese and bacon

Toasté, farci aux oeufs brouillés fromage et bacon

Fruit platter / Assiette de fruits frais

Scr 260

A selection of local and not so local sun ripened fruits / Une selection de fruits d ici et de la bas

Cold cut platter / Assiette de charcuterie

Scr 260

International selection of cold cuts

Une sélection Internationale de charcuteries

Cheese platter / Assiette de fromages

Scr 280

International selection of sliced cheeses

Une sélection internationale de fromages

American pancake / Le pancake Américain

Scr 80

Plain or with banana slices, with maple syrup

Nature ou aux bananes, sirop d érable

French crepes / Les crêpes Bretonne

Scr 80

Waffle

Scr 80

Basket of Pastry 1 of each *Croissant, Danish, Pain chocolate, Chausson pomme*

Scr 220



Healthy Breakfast Special

Egg white frittata with tomato and capsicum

Scr 120

Frittata aux blancs d'œufs avec tomates et poivrons

Brown toast with boiled egg and guacamole

Scr 120

Pain grillé brun avec œuf à la coque et guacamole

Scrambled egg with baby spinach and soya milk, EVO oil

Scr 120

Œuf brouillé aux pousses d'épinards et lait de soja, huile EVO

Green zucchini bread

Scr 80

Pain aux courgettes vertes

Greek yoghurt with granola and fruit

Scr 120

Yaourt Grec avec granola et fruits

Oatmeal with mixed berries

Scr 80

Gruau aux baies mélangées





L'ESCALE

RESORT MARINA & SPA - SEYCHELLES

BEVERAGE
MENU

All prices quoted are inclusive of taxes and service charges

Signature Cocktails SCR 200

L'Escale

White rum, Dark rum, Triple sec, mango juice and passion fruit juice

Koko Pasyon

Coco rum, Blue Curaçao, Coconut cream and passion fruit juice

Yacht Club

Vodka, Cointreau, orange or lime wedge, curry leaves and sugar syrup

The Sail

Vodka, Coco rum, passion fruit juice, fresh passion fruit and vanilla syrup

Captain Favorite

Red Label whiskey, Grand Marnier, cinnamon powder and vanilla syrup

Pye Dan Lo

Homemade Spicy Rum, bigarade wedge, sugar syrup and pineapple juice

Marina Breeze

Dark Rum, Coco rum, fresh coconut cream and sugar syrup

Bananarimba

Tequila, Banana liqueur, Dark Rum and mango juice

Bluewater

Vodka, Blue Curaçao, orange juice topped with Sprite



International Cocktails SCR 220

Piña Colada

White rum, Coco rum, pineapple Juice and fresh coconut cream

Caprioska

Vodka, fresh lime wedge and brown sugar

Caipirinha

Cachaça Brazil Rum, fresh lime wedges and brown sugar

Long Island Ice tea

White Rum, Vodka, Tequila, Gin, Triple sec, fresh lime wedge topped with cola

Sex on the Beach

Vodka, Triple sec, Peach schnapps or peach syrup, cranberry juice and a dash of lime

Classic G&T

Gin, tonic water and a fresh lime wedge

Dry Martini

Gin, Martini dry dash and a dash of lime

Cosmopolitan

Vodka, Triple sec, dash of fresh lime and cranberry juice

B52

Kahlua, Bailey's Irish cream and Cointreau

Whiskey Sour

Red label Whiskey, fresh lime juice and sugar syrup



Amaretto Sour

Amaretto liqueur, fresh lime juice and sugar syrup

Margarita Fashion

The famous & trendy cocktail made with Tequila, Triple sec, fresh lime juice & sugar

Please select your preferred flavor:

- **Classic**
- **Passion fruit**
- **Mango**
- **Pineapple**
- **Strawberry**
- **Coconut**

Mojito Kreol

Classic or flavored with fresh passion fruit

Havana Rum, fresh mint leaves, lime wedges, brown sugar and topped with soda

Daiquiri

Rum based combination with fresh citrus taste & sugar with a salt rim

Please select your preferred flavor:

- **Classic**
- **Mango**
- **Pineapple**
- **Orange**
- **Peach**





Spritzer *SCR 180*

Spritz

Prosecco, grapefruit juice or orange juice and grenadine syrup

Smooth Spritz

White wine, Sprite, Peach syrup and Angostura Bitters

Pink Smooth Spritz

Rosé wine, Sprite and litchi

Mimosa

Prosecco, Aperol, soda and a slice of orange



Sangria *SCR 180*

By the glass **SCR 180**

Pitcher 1L **SCR 650**

White Sangria

White wine, Peach schnapps, local fresh fruit, cinnamon sticks and peach syrup

Red Sangria

Red wine, Triple sec, local fresh fruit, cinnamon sticks and sugar syrup

Rosé Sangria

Rosé wine, Melon liqueur, local fresh fruit, cinnamon sticks and sugar syrup



Sparkling Cocktails *SCR 210*

Coco Spark

Prosecco, Coco rum and passion fruit juice

Kir-Royal

Prosecco and crème de cassis

Bellini

Prosecco and peach puree or syrup

After dinner *SCR 210*

Irish Coffee

Irish Whiskey, coffee and whipped cream

Café Kreol

Homemade Dark Cinnamon Rum, coffee and coco cream



Champagne

Nicolas Feuillatte Reserve Brut SCR 2,540

Fairly sustained golden colour, fine, regular bubbles. Nose opening on brioche bread, notes of gingerbread and chalky minerals. Good balance on a medium body, melted bubble. Nice open character, typified on sweet spices, toasted and mocha notes. Frank and quite elegant finish. Champagne can be served with a dessert

Prosecco

Bottega Vino Dei Poeti Prosecco Brut, Veneto, Italy SCR 700 / SCR 140 per glass

Very fresh Pinot Nero. Tropical fruits and critics

White wine

Kanu Chenin Blanc 2019, Stellenbosch, South Africa SCR 550 / SCR 110 per glass

Rich gold with lime green hues. Peach kernel, beeswax and spicy nutmeg on the nose. Powerful entry onto the pallet with nuances of stone fruit, the tartness of green apples and mouth coating vanillin. This wine is a rich and rewarding wine with a long finish and will benefit from cellaring, should temptation be conquered

White wine

Bleu De Mer Sauvignon Chardonnay 2018, Pays D'Oc, France SCR 750 / SCR 150 per glass

Minerally creaminess. Lemon and lime citrus notes on palate. Balanced acidity. Not too tart

Rosé Wine

Fantini Cerasuolo d'Abruzzo, Italy SCR 600 / SCR 120 per glass

Montepulciano. Under ripened strawberry, vanilla, and dried fruit notes. Light body



Belleruche M. Chapoutier 2017, Côtes du Rhône, France SCR 825 / SCR 165 per glass

Grenache. Wonderful balance of grapefruit and subtle strawberry notes. A subtle earthiness makes this wine smooth, not too tart and nicely refreshing

Red Wine

Les Vignes de Bila-Haut, Côtes du Roussillon Villages, France SCR 700 / SCR 140 per glass

Shiraz/Syrah, Grenache, biodynamic certified, Deep plum in color, spicy and fruity on the nose. Notes of licorice, salt, and blackberry. Juicy up front, herbal finish

Beronia Crianza 2016, La Rioja, Spain SCR 825 / SCR 165 per glass

Tempranillo, medium purple red. Sweet oak influences with red berry and strawberry. Medium weight and lots of sawdust oak. Fine grainy tannins



Islander

Pineapple juice, orange juice and a dash of grenadine syrup

Sundown

Fresh pineapple and strawberry puree

Virgin Colada

Pineapple juice and fresh coconut milk

Mango Tango

Vanilla ice cream, mango juice and grenadine syrup topped with soda

Virgin Mojito

Fresh lime and mint leaves topped with Sprite

L'Escale Punch

Island Fresh fruits, vanilla syrup topped with Sprite

Special Treat

Banana, strawberry, pineapple juice and coconut milk

Iced Coffee

Vanilla ice cream, coffee and fresh milk





Homemade Ice Tea

SCR 80

L'Escale Signature Ice Tea

- *Green tea*
- *Bergamot*
- *Madagascar pepper*

Ginger ice tea

Vanilla ice tea



Theodore Tea Paris

SCR 90

Lapsang Souchong

(Chinese smoked Black Tea)

English Breakfast

(Black Tea)

Earl Grey Royal

(Bergamot flavored Black Tea)

Great Hunan

(Chinese Green Tea)

On Va Se Revoir

(Green tea, Bergamot and Madagascar pepper)

Verveine Infusion






SeyTe

SCR 55

Island Tea

Vanilla Tea



NESPRESSO

Coffee Specialties

Espresso single	SCR 70
Espresso double	SCR 95
Ristretto	SCR 70
Americano	SCR 70
Cappuccino	SCR 85
Caffe Macchiato	SCR 85
Latte Macchiato	SCR 85
Hot Caffe Latte	SCR 85
Ice Caffe Latte	SCR 85



Fresh Juices

SCR 130

Please ask the server for today's selection of fresh juices

- *Passion fruit*
- *Papaya*
- *Watermelon*
- *Orange*
- *Mixed fruit*
- *Coconut water (subject to availability)*





Chilled Juices

SCR 85

- *Passion fruit*
- *Mango*
- *Pineapple*
- *Apple*
- *Grapefruit*
- *Orange*
- *Tomato*



Seychelles' Beers

SeyBrew

Ekü

Guinness (*brewed locally*)



Imported Beers

SCR 110

Heineken

SCR 150

Heineken 0.0

SCR 100

Corona

SCR 200





Soft Beverages

SCR 90

Coca-Cola

Coca-Cola Light

Sprite

Fanta

Ginger Ale

Bitter Lemon

Tonic Water

Soda Water



Mineral Water

Local Mineral 1L **SCR 100**

Local Mineral 500ml **SCR 75**

Blupura L'ESCALE 1L **SCR 175**



Sparkling Water

Blupura L'ESCALE 1L **SCR 100**

San Pellegrino 750ml **SCR 175**

Perrier Sparkling Water 330ml **SCR 120**

Perrier Sparkling Water 750ml **SCR 120**



Spirits

Tequila 25ml

Tequila Patron Silver	SCR 240
Tequila José Cuervo Silver	SCR 150

Rum 25ml

Havana Club Añejo Especial	SCR 190
Cachaça 51 Pirassununga Brazil	SCR 160
Bacardi Superior White	SCR 160
Malibu Rum	SCR 140

Vodka 25ml

Grey Goose	SCR 300
Belvedere Pure	SCR 280
Stolichnaya	SCR 180
Absolute Blue	SCR 150
Takamaka Vodka	SCR 140

Whiskey 25ml

Chivas Regal 12 Years	SCR 230
Johnnie Walker Black Label	SCR 220
Glenfiddich Single Malt	SCR 200
Jack Daniel's	SCR 200
Jameson Irish Whiskey	SCR 190
Johnnie Walker Red Label	SCR 180

Bourbon 25ml

Jim Beam White	SCR 180
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Spirits

Aperitif 50ml SCR 170

Aperol
Campari
Pimm's No. 1
Ricard Pastis
Martini Bianco
Martini Dry
Martini Rosso

Liqueurs 25ml SCR 160

Amaretto di Saronno	Triple sec
Cointreau	Isolabella Sambuca
Grand Marnier	Blue Curaçao
Kahlua	Giffard Crème de Banane
Drambuie	Monin Cherry brandy
Galliano	Monin Apricot brandy
Benedictine	Luxardo Limoncello
Jägermeister	Archers peach schnapps
Bailey's Irish cream	Crème de cassis
Tia Maria	Crème de cacao brown





Spirits

Gin 25ml

Bombay Sapphire SCR 180

Tanqueray SCR 170

Gordon's SCR 160

Cognac 50ml

Courvoisier XO SCR 490

Hennessy VSOP SCR 350

Port & Sherry 12.5cl SCR 110

Offley Tawny Port

Tio Pepe Fino Sherry

Grappa 25ml SCR 120

Bottega Alexander Grappa Bianca

Bottega Sandro Fumé Grappa

Scavi & Ray Grappa Bianca

Tobacco SCR 345

Marlboro Red

Marlboro Light



L'Escale Ice Cream

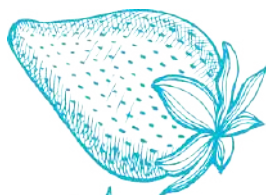


Coupe L'Escale

Mango And Passion fruit Sorbet, Coconut Sorbet, Lemon Sorbet, Mango Coulis and Chantilly
Mangue et passion Sorbet, coco sorbet, sorbet citron, coulis de mangues et Chantilly
Scr 150

Coupe Piña Colada

Coconut sorbet, pineapple sorbet, Takamaka dark rum and Chantilly
Sorbet coco, sorbet ananas, rhum brun takamaka et Chantilly
Scr 150



Coupe Takamaka

Rum-Raisin ice cream, vanilla ice cream, chantilly and Takamaka dark rum
Glace rhum-raisin, glace vanilla, chantilly et rhum brun takamaka
Scr 150

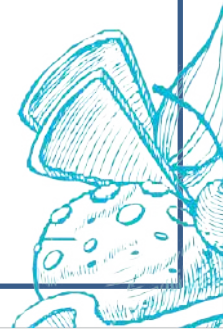
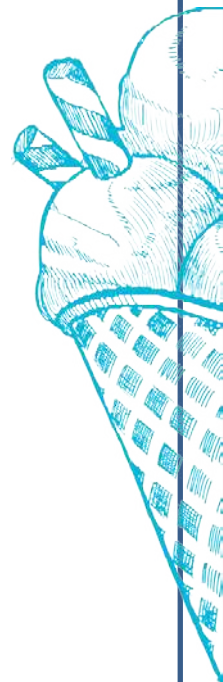


Gourmandise du chef

Salted caramel ice cream, vanilla ice cream, caramel sauce and Chantilly
Glace caramel au beurre salé, glace vanille, sauce caramel et Chantilly
Scr 150

Colonel cup

Lime sorbet, Lemon sorbet, Chantilly and Takamaka Vodka
Sorbet citron vert, sorbet citron, Chantilly et takamaka vodka
Scr 150



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L'Escale Dessert

**White chocolate vanilla beans mousse and
pineapple carpaccio**

*Mousse de chocolat blanc a la vanille, et
carpaccio d'ananas*

Scr 200

**Coco délice banana ice-cream with crunchy
coconut, mango jelly**

*Coco délice, crème glacée à la banane avec noix
de coco croquante, gelée de mangue*

Scr 250

Exotic fruit cheese cake, coconut sorbet

*Gâteaux au fromage, fruits exotiques, sorbet
coco*

Scr 250

**Warm chocolate brownie with Vanilla Ice
Cream**

Brownie au chocolaté Chand avec Glace Vanille

Scr 250

Gateau banana , salted caramel with Rum

Gâteau banane , caramel au beurre salé et Rum

Scr 250

L'Escale Specials

Mango Soup

Soupe A la Mangue

Scr 200

**Caramelized Banana Flambe, Takamaka
Rhum Served with Vanilla Ice Cream**

*Banane Flambee au Takamaka Rum et Glace
Vanille*

Scr 250

**Cafe Kreol, Rhum Cinnamon and
Chantilly Cream**

Rum Cannele, Café, Crème Fouetté

Scr 150

**Tiramisu Martini, white Rhum Coffee Ice-
Cream, with Baileys**

Rhum Blanc, Glace au Café, et Bailey

Scr 200