



## LES STARTERS

Asian style salt cod crab cake over cucumbers relish  
\$40

Fricassee of snail local mushrooms flambé cognac  
\$38

Chef's ceviche with lime coulis  
Market price

Yellow fin tuna carpaccio with sesame seed oil and wasabi  
\$36

Cold gazpacho soup  
\$20

Cheese platter  
\$60

Smoked flying fish mousse  
\$ 32

## LES SALADS

Honey roasted beets and apples salad, sunflower seeds, fresh  
mint, olive oil infusion  
\$28

Chef's fennel salad with pears, gorgonzola and lemon honey  
dressing  
\$32

Grilled watermelon with local organic cucumbers, feta cheese,  
spiced vinaigrette  
\$26

Warm goat cheese over mesclun, walnuts, strawberries with  
balsamic dressing  
\$40



## L'OCEAN

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Scottish salmon over braised red  
cabbage with honey mustard glaze  
\$60

Local tuna indochine over basmati  
rice with a touch wasabi  
\$55



Fish of the day  
Market price

## LES SIDES

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French fries  
\$15

Macaroni pie  
\$15



Saute' vegetables  
\$15

## LA LAND

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Half bajan chicken, Auntie Phyllis barbecue sauce, coconut rice and fried  
plantains  
\$55



Aged Creek Stone 14 oz ribeye steak with hand cut French fries and garlic  
butter  
\$130

Grilled farm raised pork chop over saute' new potatoes and spicy fruit chutney  
\$60

Le Shack burger with local bacon, tomato, pickle and french fries  
\$40

Le Shack classic Shepherd's pie  
\$50



Braised lamb shank, 10yo Port and raisin sauce over mashed potato  
\$85

Pasta alla Norma with tomato sauce, eggplants, fresh ricotta and basil  
\$60



All prices are quoted in Barbados dollars.  
Vat is included, service charge will be added to the check

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