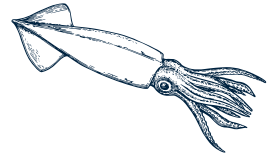











"La Guérite"

SAINT BARTHELEMY

- SINCE 1902 -



ENTRÉES / STARTERS

| | | | |
|---|----|---|----|
| TAPENADE Tapenade of olive with anchovy puree | 12 | ACCRAS DE COURGETTES  Zucchini fritters | 22 |
| CALAMARS FRITS Deep fried baby squid | 27 | PITA TRUFFE  Pita truffle burrata | 45 |
| HOUMOUS  Hummus | 19 | POIVRONS GRILLÉS À L'HUILE D'OLIVE   Sweet peppers grilled in olive oil | 21 |
| SALADE D'ARTICHAUTS & PARMESAN  Artichoke salad with parmesan cheese | 32 | TARAMASALATA Taramasalata | 23 |
| FÉTA FILO, SÉSAME NOIR & MIEL  Féta cheese wrapped in filo pastry & honey | 22 | CARPACCIO DE MAHI YUZU & TRUFFE Mahi "yuzu & truffle" carpaccio | 31 |
| SALADE GRECQUE  Greek salad | 28 | TARTARE DE THON Tuna tartar | 32 |
| BURRATA, TOMATES SÉLECTIONNÉES & BASILIC  Buratta with cherry tomatoes & basil | 32 | PETITS OCTOPUS GRILLÉS Grilled small octopus & olive oil | 30 |

FOOD "À LA MINUTE" DELIVRED WHEN IT'S READY

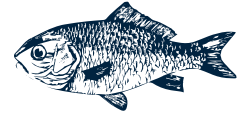
PÂTES MAISON / HOMEMADE PASTA

| | | | |
|---|----|---|------------------------|
| PÂTES "LA GUÉRITE"  Signature "La Guérite" pasta | 37 | PÂTES À LA LANGOUSTE <i>(selon arrivage)</i> Pasta with Spiny lobster <i>(depending on availability)</i> | 20 / 100 ^{GR} |
| RIGATONI À LA TOMATE FRAÎCHE  Rigatoni pasta with cherry tomatoes & parmesan | 32 | RIGATONI À LA TRUFFE  <i>(selon arrivage)</i> Rigatoni pasta with truffle <i>(depending on availability)</i> | 49 |



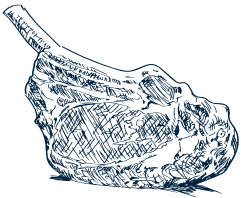
 Vegetarian  Gluten free

La plupart de nos plats sont préparés au four à charbon / Most of our courses are prepared in our charcoal oven. Prix en euro, service inclus / Prices in euro, service included.
Nous tenons à la disposition de notre clientèle la traçabilité de toutes nos viandes ainsi que la liste des allergènes. Customers are free to enquire about the traceability of all our meat and the list of our allergens.



POISSONS / MAIN FISH COURSES

- GROSSES GAMBAS GRILLÉES AU CHILI VERT** 🍴 69
Green chili king prawns
- FILET DE LOUP "COMME J' AIME" & POUTARGUE "TRIKALINOS"** 🍴 48
"Comme j'aime" sea bass filet & bottargua "Trikalinos"
- FILET DE THON, SAUCE VIERGE** 🍴 47
Tuna filet, virgin sauce



VIANDES / MAIN MEAT COURSES

- ENTRECÔTE PRIME GRILLÉE AU JOSPER 400^{GR.}** (Origine USA*) 🍴 74
Charcoal oven grilled prime rib eye steak 400g
- CÔTELETTES D'AGNEAU, COLORADO SPICY** (Origine Nouvelle-Zélande*) 🍴 52
Grilled lamb chops, colorado spicy
- IBERICO "5j"** (Origine Espagne*) 🍴 72
Iberico "5j"
- DEMI POULET FERMIER LABEL ROUGE AU CITRON CONFIT / ENTIER** (Origine France*) 🍴 39 / 78
Half French Label Rouge chicken marinated in lemon / whole chicken



ACCOMPAGNEMENTS / SIDE DISHES

- FRITES MAISON "LA GUERITE" / À LA TRUFFE** 🍴 🌱 12 / 18
Homemade French fried potatoes
- COURGETTES GRILLÉES AU CHARBON DE BOIS** 🍴 🌱 12
Grilled fresh zucchini cooked in our charcoal oven
- PURÉE DE POMME DE TERRE MAISON / À LA TRUFFE** 🍴 🌱 12 / 18
Homemade mashed potatoes with truffle
- SALADE DE MESCLUN** 🍴 🌱 12
Mesclun salad

Yiannis Kioroglou
By our Chef Yiannis Kioroglou

🌱 Vegetarian 🍴 Gluten free