

LA SIRENE

RESTAURANT

SUR LE POUCE

EAT AND RUN

ASSIETTE DE BOUDIN CRÉOLE 12€
PLATTER OF CREOLE BLACK PUDDING

ASSIETTE D'ACCRA DE MORUE 12€
PLATTER OF COD FISH FRITTER

DUO BOUDIN ET ACCRA 14€
COD FISH FRITTERS AND BLACK PUDDING DUET

ENTRÉES

STARTERS

TARTARE DE POISSON DU BAKOUA 16€
BAKOUA FISH TARTAR

SALADE CRÉOLE (CRABE FARCI, ACCRA, FÉROCE,
BOUDIN) 18€
CREOLE SALAD (STUFFED CRAB, CRISP, FIERCE, SAUSAG)

SALADE FRAICHEUR (JULIENNE DE CHRISTOPHINE PAPAÏE
VERTE NOISETTE DE FRUITS FRAIS) VINAIGRETTE
MARACUDJA 12€
FRESH SALAD (JULIENNE OF
CHRISTOPHINE OR GREEN PAPAÏA, HAZELNUT OF FRESH FRUIT)
MARACUDJA-BASED DRESSING SALAD

SALADE EXOTIQUE (LAMBIS, COCKTAIL DE FRUITS DE
MER, ANANAS) SAUCE AURORE 20€
EXOTIC SALAD (CONCH, COCKTAIL OF
SEAFOOD, PINEAPPLE) AURORA SAUCE

PLATS

MAIN COURSES

BAKOUA BURGER (CHEDDAR; CHIPS DE BACON) 16€
BAKOUA BURGER (CHEDDAR, BACON CHIPS)

ENTRECÔTE GRILLÉ SAUCE POIVRE VERT 25€
GRILLED ENTRECOTE WITH GREEN PEPPER SAUCE

BROCHETTE DE POULET GRILLÉ SAUCE AIGRE DOUCE 20€
GRILLED CHICKEN SKEWER WITH SWEE AND SOUR SAUCE

FILET DE DAURADE RÔTI CRÈME DE PIMENT VÉGÉTARIEN 23€
ROAST SEA BREAM FILLET WITH ITS CREAM OF VEGETARIAN PEPPER

VIVANEAU RÔTI SAUCE CRÉOLE 23€
ROASTED SNAPPER WITH CREOLE SAUCE

MI-CUIT DE THON GRILLÉ SAUCE SOJA ET WASABI 25€
SEMI-COOKED GRILLED TUNA WITH SOY SAUCE AND WASABI

LANGOUSTE GRILLÉE DU BAKOUA (500GR) 45€
BAKOUA'S GRILLED LOBSTER (500GR)

DESSERTS

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**TARTE CROUSTILLANTE BANANE-COCO ET SA SAUCE
CHOCOLAT 12€**
CRUNCHY BANANA-COCONUT TART AND ITS CHOCOLATE SAUCE

BLANC MANGER COCO 10€
TRADITIONAL WHITE COCONUT FLAN

VERRINE DE MOUSSE CARAMEL AU BEURRE SALÉ 12€
SALTED CARAMEL MOUSSE

MÉLI-MELO DE FRUITS FRAIS 12€
FRUIT SALAD

ASSORTIMENT DE GLACE ET SORBET 10€
VARIETY OF ICE CREAM AND SORBET

PRIX NETS

TTC EN EUROS, TAXES ET SERVICE COMPRIS
NET PRICES IN EUROS, TAX AND SERVICE INCLUDED