

# Desserts

Delicious Dessert Creations  
Ask to our Server

# Vernu

Suggestion du jour:

**Suggestion of the day. .... 14€**

Assortiment de desserts pour 2 personnes.

**Assortment of desserts for two persons. .... 28€**



*Vapeurs*

*des pays du Sud  
et des Îles*



*Soleil e Luna*

*We do not make a charge for service as we believe our guests should have the opportunity to reward great service at their own, local taxes will be charged on your bill.*

*\*\*\**

*Le service est laissé à l'appréciation de notre clientèle, hors TGC21.*

Mont Vernon, 97150 Saint-Martin F.W.I.

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[solelunarestaurant.com](http://solelunarestaurant.com)

## Appetizers



## Appetizers

Salade de Mesclun, huile d'olive, balsamique et parmesan frais, tomate cerises <b>Baby springs salad with olive oil, balsamic and shaved parmesan cheese, cherry tomatoes.</b> .....	14 €
Bisque de Langouste en croûte d'amande. <b>Lobster bisque topped with almonds puff pastry.</b> .....	16 €
Nems de vivaneau et salade japonaise, cacahuètes, curry rouge, menthe, wakame et salade. <b>Snapper rolls and Japanese salad, peanuts, red curry, mint, seaweed and salad.</b> .....	18 €
Carpaccio de thon au curry, huile d'olive, cives, wakame, sauce soja. <b>Yellowfin tuna carpaccio with red curry, olive oil, spring onion, seaweed, soy sauce.</b> .....	22 €
Carpaccio de Saint Jacques, crème à la feuille de citron et yuzu. <b>Sea scallops carpaccio with lemon leaf creamy sauce and yuzu.</b> .....	22 €
Foie gras poêlé, pommes caramélisées, réduction balsamique. <b>Pan-fried of Foie Gras with caramelized apples and reduction of balsamic.</b> .....	22 €
Assortiment d'entrées pour deux personnes. <b>Assortment of appetizers for two persons.</b> .....	24 €
Caviar Ultra, caviar One Baeri, 50g avec Vodka. <b>Caviar Ultra, One Baeri Caviar, 50g and Vodka.</b> .....	104 €

## Pasta



## Pasta

Linguini Vongole, palourdes, et légumes verts, ail, vin blanc, huile d'olive, asperge, parmesan. <b>Linguini Vongole, with clams, green vegetables, garlic, white wine, olive oil, asparagus, parmesan cheese.</b> ...	26 €
Conchiglioni aux fruits de mer, moules, saint jacques, palourdes, calamars, gambas, tomates, ail. <b>Shell pasta with mussels, scallops, clams, calamari, jumbo shrimps, tomatoes, garlic.</b> .....	29 €
Grand ravioli, ricotta au basilic, tomates medley, ail, cives, épinards, huile au basilic, parmesan. <b>Large ravioli, ricotta cheese with basil, medley tomatoes, garlic, spring onion, spinach, basil oil, parmesan cheese.</b> .....	24 €
Raviole de ris de veau, ravioli avec shitake, foie gras et sauce aux morilles. <b>Sweet breads sauteed in large open ravioli white shitake mushrooms, foie gras and morel sauce.</b> .....	32 €

## Main



## Courses

Loup du chili sauce thaï, fenouil, bokchoi, shitake, poireaux frits. <b>Chilian seabass with Thai sauce, fennel, bokchoi, shitake mushrooms, and fried leeks.</b> .....	32 €
Pêche du jour. <b>Fish of the day.</b> .....	32 €
Gambas et Saint Jacques flambées, sauce brandy, asperges, endives, bokchoi. <b>Jumbos shrimps and sea scallops flambées, with brandy sauce, asparagus, endives and bokchoi.</b> .....	34 €
Thon yellowfin mi-cuit et son risotto au chorizo, sauce soja huile d'olive. <b>Yellowfin tuna cooked rare served with chorizo risotto, olive oil.</b> .....	34 €
Bourride cassolette de poissons et fruits de mer, sauce tomate vin blanc et crème. <b>Stew of seafood and fishes, with tomato sauce white wine and cream.</b> .....	38 €
Médaille de veau, ris de veau, cèpes, sauce morilles, foie gras poêlé, légumes. <b>Veal medallion with sweet breads, ceaps mushrooms, morel mushrooms sauce, pan fried foie gras, vegetables.</b> .....	38 €
Filet de bœuf angus sauce morilles <b>Angus beef filet with morel mushrooms sauce</b> .....	38 €
Filet de bœuf angus Rossini (Foie Gras) sauce morilles <b>Angus beef filet Rossini with foie gras, morel sauce.</b> .....	40 €
Canard rôti cuit 7h, légumes Asia, quenelle de purée giromon, sauce raisin et cranberries. <b>Roasted crispy half duck with Asia vegetables, mashed potatoes, local pumpkin, grapes, and cranberries sauce.</b> .....	38 €