Dinner Menu

LACAUSSADE

RESTAURANT

From breakfast to dinner, including lunch and light bites, we are committed to homemade cuisine and short supply chains. Each dish is designed as a tribute to La Réunion.

We prioritize farmers from the Salazie cirque and, more broadly, producers from across the island, to help you discover the rich gastronomy of La Réunion. Some of the fruits even come directly from the hotel's garden: grapefruit, papaya, bananas, guavas...

Each ingredient tells a story — that of the passionate men and women who grow, raise, craft, and pass on, with care and dedication, the true taste of La Réunion. These local ingredients become the foundation of a sincere, creative, and deeply rooted cuisine, celebrating the island's terroir throughout every moment of your day.

DEGUSTATION MENU

5 COURSE TASTING MENU

85€
per person

An extended exploration where tradition and creativity evolve in harmony.
Amuse-bouche, starter, main dish, pre-dessert, dessert

7 COURSE TASTING MENU*

140€
per person

A full culinary journey through the island's soul and the Chef's inspirations.
Amuse-bouche, starter, two mains, cheese course, pre-dessert, dessert

MENU SIGNATURE*

175€
per person

A full culinary journey through the island's soul and the Chef's inspirations.

Unique menu offered to all guests at the table, vegetarian adaptation available upon request.

*Available only with a reservation 24 hours in advance.

Starters

SHRIMP IN ALL ITS FORMS — 19€

SHRIMP IN ALL ITS VARIATIONS
SHRIMP IN EVERY EXPRESSION

Shrimp ravioli with preserved lemon, curry leaf bisque, homemade shrimp chips, sautéed wild shrimp.

CRISPY SOFT-BOILED EGG — 16€

Curried confit eggplant, chili emulsion.

DUCK TORTELLINI, CIVET STYLE — 19€

Foie gras escalope, red wine duck jus, lemony lima bean condiment, rice tuile.

THE CHEF'S SOUP — 15€

Grilled tofu with curry leaves, seasonal vegetable julienne, miso vegetable broth.

SALAZIE TROUT — 24€

Brioche French toast style, herb emulsion, Salazie citrus gel, freshly smoked trout.

List of allergens available on request, net prices, service included.

Main

ANTARCTIC TOOTHFISH 39€

Salazie citrus hollandaise,beetroot risotto.

SEMI-SEARED TUNA WITH SATAY 32€

Salt cod rougail emulsion, lima bean hummus, green papaya achard, chili fritter crumble.

FLAME-GRILLED LOBSTER TAIL 54€

Smoked bisque emulsion, cream of watercress soup, sweet potato dauphinois with ginger.

THE VEGETARIAN 25€

Truffle orzo risotto, sautéed local mushrooms, saffron Parmesan espuma, sweet potato chips.

List of allergens available on request, net prices, service included.

Main

HALF DUCK BREAST FLAMBÉED WITH SPICED INFUSED RUM — 35€

Fondant potato with rosemary, artichoke cream with curry leaves, rich three-pepper jus

PORK RAMEN STYLE — 32€

Confit pork sarcive-style, soba noodles with fresh herbs, soft-boiled egg, local mushrooms, peanut butter broth.

BEEF CUT — 39€

Watercress oil mayonnaise, homemade sweet potato fries, mixed salad greens.

ORGANIC POULTRY — 30€

Glazed with tamarind, carrot mousseline with pink peppercorns and cumin, thyme-glazed baby carrots.

CREOLE CARRY — 25€

Prepared respecting Reunion Island traditions, slowly simmered, served with white rice, beans, brèdes (local greens), and homemade rougail

List of allergens available on request, net prices, service included.

Desserts

MI-CUIT CHOCOLAT 14€

Vanilla and cardamom custard, chocolate crisp.

SARANA'S RICE PUDDING 14€

Salted butter caramel with massalé spice, homemade wafer.

LEMON & BLACK SESAME ÉCLAIR 14€

Lemon cream, black sesame praline.

THE VICTORIA 14€

Roasted pineapple, caramelized almonds, coconut ice cream, chocolate sauce, vanilla ganache.

VANILLA CRÈME BRÛLÉE 14€

IGP Réunion vanilla.

List of allergens available on request, net prices, service included.

Our partners & Suppliers

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Our trusted suppliers:

· **Honey**– Les Zabeilles d'Anchaing (Salazie)
· **Fruits and vegetables** : Chez Gilbert (Hell-Bourg)
· **Troot** – Parc Piscicole de Hell-Bourg & Parc Piscicole de Langevin
· **Deer** – Moka de Palmas (Sainte-Marie)
· **Chicken** – Ferme Bio du Tampon
· **Cheeses**– Yann Bonfils, Maître Fromager (L'Étang-Salé)
· **Charcuterie** – Chez Pavade (Salazie)
· **Eggs** – Léo de Salazie (Grand Îlet)
· **Vanilla** – Coopérative de Bras Panon
· **Edible Flowers** – Pouss' la même (Saint-Anne)

"Tasting our cuisine is like taking a miniature journey through La Réunion: its gardens, markets, forests, rivers, and ocean. We hope that every bite transports you to the heart of our island."

— Chef Ludovic Bardeur and his team