



Located on the picturesque pontoon of Le Meridien Fisherman's Cove,
Paris Seychelles restaurant, brings a piece of French history
back to the Seychelles.

We combine French classic gastronomy with Seychelles' s rich culinary
history drawing from both Africa and Asia.

FRENCH

ISLAND

CUISINE

Please inform your order-taker of any allergy or special dietary requirements that we should be made aware of



Prices are in local currency SCR & are inclusive of taxes & service charge

STARTERS

Traditional Foie Gras

Traditional Foie Gras poached in dessert wine & local spices, mango chutney, cinnamon brioche
SCR 280

Island Tuna Tartar

Local tuna tartar in Creole salsa, homemade guacamole
SCR 270

Purple Egg 

Beetroot coloured poached egg, Creole potato salad in homemade saffron mayonnaise
SCR 210

Bourgeois Carpaccio

Local Red Snapper carpaccio, Creole salsa, virgin olive oil
SCR 240


Orange Smoked Duck Salad

Smoked duck thinly sliced, orange & carrots pickles, orange & lemon marmalade
SCR 260

Duo Roasted Scallops & Yuzu Tartar

Roasted scallops on curry leaves fondue, yuzu & scallops tartar, asparagus emulsion
SCR 270

SOUPS

Local Roasted Bread Fruit Soup & Sweet Potato 

Soup made from local breadfruit & sweet potato
SCR 180

Creole Fish Soup

Fresh Fisherman's soup
SCR 210

MAIN COURSE

Revisited Pot au Feu

Confit beef wrapped in leek, bone marrow on toast, local vegetables, beef jus
SCR 470

BBQ Creole Beef Tenderloin Fillet

Beef fillet grilled on curry leaves, pumpkin puree, sweet potato fries, beef jus
SCR 490

Seychellois Lamb Shank Confit

Slowly cooked marinated lamb shank, potato & sweet potato mashed, Creole salsa
SCR 560

Chicken Curry

Traditional chicken curry, Creole rice, pumpkin chutney
SCR 390

Créole Bouillabaisse

Traditional fish stew prepared with local Red Snapper, job fish, shrimp, octopus, calamari & clams,
Seychellois rouille
SCR 450

Stuffed Red Snapper Fillet


Pan-fried local Red Snapper stuffed in cream cheese, roasted vegetables, asparagus, bisque emulsion
SCR 450

Cassoulet de la Mer

Local Red Snapper homemade sausage, beans in cucumber sour sauce, fish rollmops
SCR 430

Job Fish en Papillote

Pan-fried Job fish served on papillote, mashed sweet potato, local roasted vegetables,
flavoured with an Asian broth
SCR 430

Seychellois Ratatouille 

Local vegetable Ratatouille homemade ravioli, tomato Creole sauce
SCR 290

DESSERTS

Mango tart Tatin

Infused mango tart Tatin & coconut ice-cream
SCR 220

Paris-Seychelles

Traditional dessert made of choux pastry and passion fruit flavoured cream
SCR 220

Chocolate fondant

Coconut heart chocolate fondant, passion fruit sorbet & Crème Anglaise
SCR 230

Coconut Floating Island

Classic floating island crumbed with roasted coconut flakes, lemongrass Crème Anglaise
SCR 210

Praline & Banana Macaron

Homemade praline & banana macaron on lemongrass caramel sauce, lime light cream
SCR 230