

Le Chateau

DE BEL OMBRE



AN EXCEPTIONAL GASTRONOMIC EVENING WITH CHEF WILFRIED ROMAIN

17 APRIL 2026 AT 7:00 PM

A former Top Chef contestant, **Chef Wilfried Romain** presents a cuisine shaped by global influences. Trained alongside Thierry Marx, he has worked in renowned kitchens such as Sur Measure, L'Orangerie, Le Baudelaire, and Boragó in Santiago, listed among the World's 50 Best Restaurants. His restaurant, LAVA, is also recommended in the Michelin Guide, reflecting a distinctive culinary approach.

PRICE: RS 5,900

All prices are in Mauritian Rupees (MUR) and include 15% VAT.



FOR MORE INFORMATION AND RESERVATIONS:

5511 5888 (WhatsApp) | booking@lechateaudebelombre.com

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MENU

AMUSE-BOUCHE

Beef tartare

Sea Urchin Mayonnaise, green papaya

Tartare de bœuf

Mayonnaise à l'oursin, papaye verte

STARTER | ENTRÉE

Lime-marinated sea bream

Grilled guacamole, crispy rocket, pomelo chili gel

Dorade marinée au citron vert

Guacamole grillé, roquette croustillante, pomelo, gel de piment

FISH | POISSON

Red snapper

Kiwi, mango and passion fruit dressing, minted zucchini purée, grilled zucchini, toasted almonds

Capitaine

Assaisonnement au kiwi, à la mangue et fruit de la passion, purée de courgette à la menthe, courgettes grillées, amandes torréfiées

MEAT | VIANDE

Australian Beef

Coffee-infused cassava, crispy ginger, cinnamon and cardamom Jus

Bœuf australien

Manioc infusé au café, gingembre croustillant, jus à la cannelle et à la cardamome

DESSERT

Banoffee

Tonka bean caramel, banana and rum sorbet

Banoffee

Caramel à la fève tonka, sorbet banane et rhum

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Tous nos prix sont en roupies mauriciennes (Rs) et incluent 15 % de TVA