



Maloya

Brunch

Galettes (GF)

Salazie \$16
Housemade pork sausage, gruyere, fried egg, rougail tomate

Saint-Leu \$20
Housemade salmon gravlax, rougail mangue verte, creme fraiche, watercress

Sainte-Rose \$14
Fried egg, watercress, goat cheese, rougail tomate

Macatias

Chocolate chip or Coconut
Served with butter,
passion-mangue confiture,
& tamarind-hibiscus-cinnamon
confiture

One for \$7

Two for \$12

Three for \$16

Crepes

L'Entre-deux \$14
Chocolate-hazelnut spread, banana

Saint-Andre \$17
Mango, pineapple, brown sugar, cardamom,
coconut chantilly

L'Ermitage \$16
Passion-combava curd, toasted coconut

Trois Bassins \$17
Almond crème pâtissière, raspberries,
lychee-raspberry-rose coulis

Sandwich

On fresh baguette
Add gruyere \$3 / Add Jambon \$6 / Add piment \$2

Dakatine & Achard \$12
Peanut & tomato spread, spicy pickled julienne
vegetables

Rougail Saucisses \$17
Housemade pork & thyme sausage ragu

Classique

Rougail Zef \$16
Eggs poached in kreol tomato ragu, toasted baguette

Pain Perdu \$18
Coconut milk French toast, rum-tamarind maple
syrup