



THE B&A FOUNTAIN

BAR & RESTAURANT

OUR APPETIZERS

BRUSSETTA – diced tomato, garlic, onion, parsley, basil, and olive oil served on toasted croutons
c2500

SEA BASS CARPACCIO – lemon marinated sea bass with red onion, cilantro, green peppers and citrus
c3500

ROASTED GARLIC HUMMUS – served with crispy vegetables c3000

MUSSELS MARINIERE – served with an onion, garlic, parsley, white wine creamy sauce and a basket of bread c6500

ROASTED GARLIC – served with roasted vegetables and bread c3500

OUR SOUPS

MONJY ROASTED CARROT – caramelized local roasted carrots with onion, thyme and garlic, simmered in a vegetable broth
c3000

PROVENCAL – eggplant, zucchini, peppers, onion, Garlic & tomato c3000

LENTIL & BACON – brown lentils simmered into a mustard, rosemary, vegetable stock with mushrooms, tomato, braised celery and onion
c3500

BON APPETIT!

**10% SERVICE
WILL BE ADDED
TO YOUR FINAL BILL**

THE BEACH HUT

BAR & RESTAURANT

OUR SALADS

SMALL GARDEN GREEN SALAD c2000

CAESAR – classic Caesar salad with crispy lettuce c3000

WITH GARLIC c4000

WITH HERB c4500

NYGONNE SALAD – green salad served with tomato, cucumber, onion c4000

Green beans, green peppers, black olives, celery, boiled egg and tuna

RICE SALAD – white rice mixed with chopped tomato, cucumber, c3500

Black olives, red peppers, tuna and olive oil

GREEK SALAD – green salad mixed with feta cheese, black olives, c4000

Cucumber, tomato, red onion and olive oil

HERBS SALAD – green salad mixed with chopped ham, chicken,

Cheese, corn, red peppers, tomato and black olives c5500

TROPICAL SALAD – green salad served with avocado,
Tomato, heart of palm, pineapple and jumbo shrimp c4500

PASTA SALAD – penne pasta served cold with avocado,

Apple, tomato, celery, carrots, red onion, sweet peppers

And a honey mustard dressing c3500

GOAT'S CHEESE SALAD – warm goat's cheese salad served

With mushrooms pine nuts, crispy bacon and
Dressed with a balsamic vinaigrette c4500

THE BEACH HUT SALAD – beets, lentils, mango,

And red onion, seasoned with a chili

And cilantro dressing c4000

Our salads are available as a half portion for a dinner appetizer at two-thirds of the price



THE B&A FISH

BAR & RESTAURANT

OUR FISH SELECTION

Our fish selection is fresh and locally caught served with ratatouille, Provençal tomato, baked potato and today's market vegetables. We rely on local fishermen to provide us with our fresh fish and due to the nature of fishing it is not always possible to guarantee all our fish dishes. Thank you for your understanding.


RED SNAPPER – *The house specialty! Chef's suggestion: Served as a whole fish Caribbean style with a warm garlic butter sauce on the side* c7500

SEABASS – *Chef's suggestion: Baked and served with a lemon, caper sauce* c7000

FISH OF THE DAY – *see the specials' board or ask your server about our catch of the Day and the chef's suggested cooking method.*

PROVENÇAL SHRIMP – *jumbo shrimp cooked in a white wine reduction with onions, Tomatoes, garlic, and thyme.* c8500

OUR MEAT SELECTION



FILLET MIGNON – *grilled steak served with your choice of: Green pepper corn sauce, bordelaise (red wine reduction With caramelized shallots and beef demi-glaze) or a Creamy gorgonzola sauce. Served with baked potatoes And vegetables.* c8500

CAJUN BREAST – *Chicken breast marinated in lemon, Grain mustard, rosemary and olive oil and grilled Served with potatoes and assorted vegetables* c7500

OUR PASTA

PENNE PROVENÇAL VERRE – *penne pasta with Zucchini, eggplant, onion, garlic, red peppers And basil in a tomato based sauce.* c4000

FETTUCCINI FRUITY DELICURE – *fettuccini pasta With a selection of mixed seafood in a white wine Reduction, slightly creamed.* c5500

SPAGHETTI PESTO – *spaghetti pasta with basil, Parmesan, garlic, and pine nut sauce With optional chicken breast* c4500
c5500