

Nos bonnes entrées : Our delicious starters

'Lasoup Poisson' #36 Rs 320
"# 36" fish soup

Mousse légère de Marlin fumé, pain aux céréales grillé Rs 370
Light smoked Marlin mousse & slices of toasted cereal bread

Carpaccio de légumes grillés, bouquet vert, huile vierge Rs 260
Carpaccio of grilled vegetables, green salads & virgin olive oil

Tartare de thon rouge – Très exotique Rs 340 (S) Rs 470 (180gr & fries) (M)
Red tuna tartare - Very exotic

Bol Boulettes « #36 »
'Boulette' in its broth

x6 Rs 190 x10 Rs 280

Terrine de canard, compotée d'ananas et piment rouge Rs 420
Duck terrine, pineapple compote & red pepper

'Samoussas poule' Rs 270
Chicken samoussas

Nem Bien - camaron et légumes à la vietnamienne Rs 390
- camaron spring rolls & vietnamese vegetables

Langouste Grillée #36 / Grilled Lobster 100g/Rs 210

Glutton Shellfish Rs 2,900 for 2 pax
(assortiment de fruits de mer et poissons) / Mixed Seafood

**sur commande ou 1 heure d'attente*

Tarifs en roupies mauriciennes. 15% taxe gouvernementale comprise. Service non inclus
Prices are in Mauritian rupees and inclusive 15 % Government tax. Service not included

#36

At Mystik every Hour
is Happy Hour



Drinks
As From
RS 70

(S)

STARTER

(M)

MAIN COURSE

(G)

GOURMAND

Que de la Salade : Only Salads

La Façon Caesar au choix / The Caesar's Way

Poulet / Chicken Rs 395 (S) Rs 520 (G)

Crevettes / Prawns Rs 480 (S) Rs 590 (G)

Légumes croquants / Crunchy vegetables Rs 360 (S) Rs 470 (G)

Salade de chèvre chaud à la Mauricienne Rs 410
Mauritian style, hot goat cheese salads

Salade de quinoa, feta, roquette et coriandre Rs 390 (S) Rs 480 (M)
Quinoa salad, feta cheese, rocket & coriander

Salade de palmiste, crevettes et thon rouge, agrumes Rs 450
Palm heart salad, prawns & red tuna, citrus fruits

Les Burgers (served with fries or salad)

Bœuf sauce cheddar et poivre / Beef, cheddar & pepper sauce Rs 450

Poulet tandory / Tandoori Chicken Rs 420

Poisson sauce tartare / Fish with tartare sauce Rs 490

Cochon Marron très Mystik / Wild boar in Mystik way Rs 470

Extra : Bacon, Egg Rs 25 (each)

Fries, Salad Rs 90 (each)

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Express Lunch...
Here comes

"Ti Buffet"

AS FROM
RS 590



STARTERS



MAIN COURSE



GOURMAND

Nos généreux plats : Our generous dishes:

Croque Madame #36, salade verte et pommes frites Rs 370
#36 Croque Madame with it's green salad and french fries

Tartare de Bœuf Rs 310 (100gr) **(S)** Rs 455 (180gr & Fries) **(M)** Rs 610 (250gr & Fries) **(G)**
Classic beef tartar

Thon rouge Mi-cuit , nouilles et légumes sautés à la Thai Rs 430
Semi-cooked red tuna, Thai fried noodles with vegetables

Camarons à la Plancha #36 Rs 640
Grilled Camarons #36

Filet de Dorade, écrasée de pomme de terre et pamplemousse, émulsion de coco Rs 560
Dorado Fillet, mashed potato & grapefruit, coconut emulsion

Rougail de saucisses créoles fumées, accompagnement classique Rs 390
Smoked Sausage cooked in 'Rougail' Mauritian flavour, classic accompaniment

Carry de poulet et crevettes , accompagnement classique Rs 480
Chicken and shrimp curry with classic accompaniment

Filet de bœuf, sauce cheddar et poivre noir, pommes au four et légumes Rs 770 (200gr) **(M)** Rs 990 (300gr) **(G)**
Beef filet, cheddar & black pepper sauce, baked apples and vegetables

Riz Frite roulé dans son omelette (poulet, crevettes, saucisse chinoise, ...) Rs 410
Fried rice rolled in its omelette (chicken, shrimp, Chinese sausage, ...)

Cuisse de canard confite, aux 2 pommes Rs 530
Confit duck leg with 2 apples

Viva pasta : Tagliatelle or Spaghettis or Penne

- à la carbonara / carbonara Rs 320

- aux fruits de mers et son camaron /seafood and its camaron Rs 660

- aux légumes grillés et copeaux de parmesan / grilled vegetables and parmesan Rs 290

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STARTER



MAIN COURSE



GOURMAND

Desserts :

Tiramissu Rs 210

Crème caramel coco Rs 150
Caramel cream with coconut

Kfé fine bouss (3 mignardises du jour) Rs 230
Coffee or Tea Gourmand (3 mignardises of the day)

Big profiterole (vanila ice-cream & hot chocolate) Rs 310 (G)

Soupe de fruits frais à la citronnelle et tamarin Rs 190
Fresh fruit soup with lemongrass and tamarind

Choc - O - Lit Rs 260
Chocolate fondant & ice cream

Cheesecake, coulis de mangue et passion sur un biscuit sablé Rs 240
Cheesecake, mango & passion fruit sauce on a shortbread biscuit

Crêpes (sucre roux ou chocolat noir) Rs 210
Crepe (Brown sugar or dark chocolate)

Big Baba chantilly à partager Rs 295 (supplement Rhum Rs70) (G)
Baba chantilly to share

Banamousa Rs 190
Samousas à la banane fait maison avec sa glace
Homemade banana samousas with ice-cream

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Need a break?
Mystik take care of you..

#30

Your Room
As From
RS 2,500

(S)

STARTER

(M)

MAIN COURSE

(G)

GOURMAND