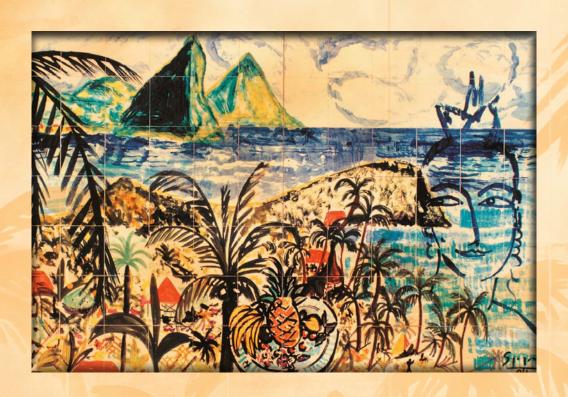
## TROU AU DIABLE

· BEACH RESTAURANT ·



LUNCH

Soup	US	EC
Home-made Antillean Soup of the Day with	7.00	19.25
Freshly Baked Bread and Butter		
Light Meals & Light Salads		
St Lucian Fishcakes with a Sweet Chili Dip	12.00	33.00
Popcorn Squid Marinated in Garlic and Ginger with a Mojo Sauce	14.00	38.50
Cajun Roast Chicken Wings – Blue Cheese Dip or Barbecue Sauce	12.00	33.00
Creole Spiced Beef Kebab – Smoky Barbecue Dip or Peanut Sauce	14.00	38.50
(v) Home-made Flat Bread with Spicy Red Pepper and Peanut Hummus	10.00	27.50
(v) Pumpkin, Basil and Goat's Cheese Quiche	14.00	38.50
(v) Citrus Onion, Herb and Toasted Cashew Nut Salad	12.00	33.00
(v) Panzanella – Caribbean Market Vegetable and Focaccia Salad	12.00	22.00
with Crumbled Feta and Herbs		
Pasta		
Penne or Spaghetti		
Catch of the day	18.00	49.50
Plain	14.00	38.50
Chicken Breast	18.00	49.50
(v) Sun-dried Tomatoes, Mozzarella and Basil		
(v) Artichoke, Goat's Cheese and Lemon		
(v) A la King – A mix of Roast Peppers, Sherry and Cream		
Hot Baps/Ciabatta		
(Plain or Wholewheat - Hot Baps baked daily in our own bakery)		
Baked Sardines and Chunky Tomato and Herb Sauce	16.00	44.44
Grilled Chicken, Melted Gruyere, Mustard and Bacon	18.00	49.50
Strip Loin of Beef, Jalapeno Onions, Swiss Cheese and	19.00	52.25
Smoky Barbecue Sauce	44.00	20.50
(v) Grilled vegetables and feta cheese	14.00	38.50
(v) Roast red peppers, olives, sliced onions and cheddar with salsa	14.00	38.50
(v) Chunky tomato, jalapeno onions, Swiss cheese	14.00	38.50
Wraps		
(Sandwich fillings, rolled in a soft tortilla)		
Sweet chili chicken	14.00	38.50
B. L. T.	12.00	33.00
Cajun chicken	14.00	38.50
Grilled chicken B.L.T.	14.00	38.50
	. 1.50	23.50
Old Faithfuls		
The Traditional Club Sandwich	14.00	38.50
B.L.T. – Bacon, Lettuce and Tomato Sandwich	12.00	33.00

The Chef's Creole Favorite	US	EC
Choiseul Curried Lamb and Coconut	22.00	60.50
Creole Daily Special (inquire with your server)	Market D	
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From The Grill		
Lamb Cutlets with a Trou au Diable Herb Rub	28.00	77.00
Caribbean Catch of The Day	24.00	66.00
Strip Loin of Beef With Caramelized Onions and Herb Butter	28.00	77.00
St Lucian Spice Rub Chicken Breast, Fried Plantain and Mojo	19.00	52.25
The Petit Piton Burger with Ham and Caramelized Pineapple	16.00	44.00
The Gros Piton Burger with Crispy Bacon and Cheddar Cheese	16.00	44.00
Chicken Burger – Chicken Breast, Bacon, Cheese, Barbecue Sauce	16.00	44.00
and Garlic Mayonnaise		
(v) The Trou Au Diable Vegetable Burger	12.00	33.00
Creole Rotis		
(Our own flat brown bread cooked on a griddle)		
Curried Beef Roti with Mango Chutney	16.00	44.00
Curried Chicken Roti with Mango Chutney	16.00	44.00
(v) Curried Vegetable Roti with Mango Chutney	12.00	33.00
Main Course Salads		
Hot Beef Salad with Papaya, Chili, Soused Red Onion	19.00	52.25
Bang Bang Chicken	18.00	49.50
Grilled Breast of Chicken Salad with a Sesame and Onion Slaw Dressed with Peanut, Sweet Chi		
Crab & Ginger with Lemon Confit & Shaved Fennel	28.00	77.00
Caricom Crab Meat Tossed with Chives, Apples, Local Organic Ginger, Chili and a Light Mayoni		22.00
Plain Caesar salad	12.00	33.00
Caribbean Grilled Chicken Breast with Plantain Croutons	18.00	49.50
and Caesar Dressing	25.00	60.75
Caribbean Grilled King Prawns Caesar	25.00	68.75
Grilled Catch of the Day with Pineapple, Basil, Organic Leaves and Ginger		55.00
(v) Tofu — Citrus Fruit & Walnut  Tofu Marinated in Lime Zestand Mint with Local Citrus Fruits, Telegraph Cucumber and Roaste	d Walnuts	33.00
(v) Sweet Potato, Eggplant and Cumin with Ricotta Cheese	14.00	38.50
(v) Sweet Foldto, Eggplant and Cultur With Ricotta Cheese	14.00	30.30
Extras		
French Fries	5.00	13.75
Green Salad	5.00	13.75
Fresh Fruit Plate	10.00	27.50
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