



Le
Flambeau

— RESTAURANT + BAR —

P I C A R D • D O M I N I C A

LOCATED AT PORTSMOUTH BEACH HOTEL

BREAKFAST • LUNCH • DINNER

767 445 5142

 /LeFlambeauRestaurant



breakfast menu

7:AM
11:AM

breakfast meals

\$30EC \$11US

CONTINENTAL

Cereals, Seasonal fruit, toast, with butter and Dominican Preserves, a hot and cold beverage

FULL ENGLISH

Two fresh from the farm eggs, scrambled or fried and complimented by crispy bacon, grilled sausages, seasoned baked beans, toasts and delicious Dominican Preserves

DOMINICAN

Home Style Dominican Breakfast with golden bakes, Saltfish Chiktay, soused cucumbers or fresh garden salad.

AMERICAN

Two Golden Pancakes, farm fresh scrambled eggs, accompanied by crispy bacon strips

omelets

\$11EC \$4US

PLAIN

Chef Paul's specially prepared two egg omelet, served with toasts and English butter.

CHEESY

Filled with cheese
* +5ec/2us

FLAMBEAU

Filled with a melee of sautéed fresh garden vegetables and herbs
* +5ec/2us

FLAMBEAU ROYAL

stuffed with Fresh sautéed Vegetables and American cheese
* +7ec/3us

breakfast classics

\$10EC \$4US

SPICED OATS

Simmered rolled oats topped with cinnamon-sugar and fruit

FRENCH TOASTS

Three slices of local bread in a cinnamon batter, caramelized till golden brown and served with in-house syrup.

ISLAND PANCAKES

Two of our golden spiced and fruity pancakes, garnished with cinnamon sugar, and topped with our special in-house syrup and English butter.

SANDWICHES AND WRAPS

with preferred side order

FRUIT PLATTER

side orders

\$7EC \$2.5US

Toasts • Fruits • Crispy Bacon, Sausages • Ham • Eggs Baked Beans • Two Pancakes Garden Salad.

Vegetarian and special diet requests will of course be addressed, as we have all our customers satisfaction at heart.

beverages

\$6EC \$2US

Filtered Local Coffee

Local Cocoa

Seasonal fresh fruit juices

Soft Drinks

appetizers \$16EC \$6US**LA SOUPE DU JOUR:**

a flavourful soup made with fresh local vegetables, topped with a savoury garnish.

BRUSCHETTA:

crunchy garlic toasts, topped with a tasty brunoise of fresh seasonal vegetables and herbs

PETITE MARUKA:

a blend of lettuce, grilled chicken and garlic croutons tossed with a delicious creamy creole style cesar sauce.
(Ask who is Maruka)

CARPACCIO:

Paper-thin slices of fish , drizzled with a citrus vinaigrette, and finished with a fresh aromatic garnish.

dinner specials**PASTA DINNER** \$40EC \$16US

one of our savoury appetizers or delectable deserts , and a pasta of your choice*

TWO COURSE MEAL \$51EC \$20US

one of our savoury appetizers or delectable deserts, and an entree of your choice*

pasta \$31EC \$12US**AL PESTO ROSSO:**

Al dente Pasta with grilled chicken in a creamy puree of tomato, garlic, almonds, Parmesan cheese and olive oil complimented with garden fresh herbs.

PRIMAVERA:

Al dente Pasta and sautéed vegetables flavoured with an in-house, aromatic fresh basil Pesto sauce.

***CERTAIN ITEMS ARE SUBJECT TO
A PRICE SUPPLEMENT**



dinner menu

6:PM
9:30:PM

tapas \$10EC \$3.5US

TAPAS "DU JOUR":

An assortment of the Chef 's Tapas of the day

FRIES:

Locally grown sweet Potato, Dasheen (Taro) or Breadfruit or classic French fries served with our house-made dips.

ACCRAAS:

Crunchy fish cakes, fresh fish combined with local fresh seasonings, on a salad garnish, served with our in-house dips.

HOT WINGS:

Deep fried wings glazed with our special savory sauce.

BURRITOS

\$24EC \$9US

a flour tortilla folded over a filling beef / chicken , grated cheese, rice and refried beans

nachos \$20EC \$8US

Crispy Tortilla chips topped with beans, salsa and melted cheese.to share, or not!

chicken nachos *+8ec/3us

beef chilli nachos *+8ec/3us.

QUESADILLA:

\$20EC \$8US

Toasted tortillas folded over melted cheese, fresh local vegetables and served with a cool salsa. To Share, or not!

chicken quesadilla *+8ec/3us



snack & lunch menu

11:AM
6:PM

FISH & FRIES:

\$ 24EC \$9US

(Fish fingers) served with local fries and garnished with garden vegetables or cole slaw.

CHICKEN OR BEEF KEBABS

\$24EC \$9US

(based on availability) served with local fries and garnished with garden vegetables or cole slaw.

island burgers

\$22EC \$8US

ISLAND BEEF OR FISH

BURGER:

A Beef or fish patty created from scratch, seasoned with fresh local seasonings, and Served on a locally made bun, with our homemade sauce, lettuce, tomato, onions and tropical pickles

island cheese burger *+5ec/2us

ISLAND VEGIE BURGER:

Same toppings with an animal protein free patty, for our dear vegetarian customers.

salads \$30EC \$12US

NIÇOISE :

a southern french classic, with lettuce, tuna, tomatoes, string beans, corn, tomatoes, olives and tuna, seasoned with a dijon mustard vinaigrette.

MARUKA:

Maruka A creole version of the American Classic Cesar Salad, Lettuce, grilled chicken and garlic croutons with a rich deliciously creamy creole style sauce. named after a famous Kalinago Indian hero. (Ask about Maruka)

CHICKEN ALFREDO:

Al dente Pasta tossed with a light Garlic & Parmesan béchamel and tender cuts of grilled chicken.

AI GAMBERI:

A seaside classic: Al dente pasta with grilled shrimps, sautéed garden fresh vegetables and flavoured with an aromatic shrimp & herb bouillon * +18ec / 7us

entrees \$45EC \$17US**LA VOLAILLE:**

a palate pleasing
"Ballotine" (boned, rolled and stuffed chicken), slowly cooked, then grilled and wetted with the chef's sauce of the day

PORK "PARFUMÉ":

A choice pork cut marinated in a blend of local seasonings, grilled and slowly smoked before serving.

FLAMBURGER:

The chef's special Gourmet burger: two beef patties, tropical house-made pickles, caramelised onions, spicy coleslaw, tomato, cucumber and house-made sauce of the day stacked and skewered on a local bun.

LE POISSON "DU JOUR":

Catch of the Day cooked using the Chef's technique of choice.

FLAMBEAU SHRIMPS:

Lightly Marinated Jumbo Shrimps coated in fresh coconut deep fried and drizzled with our house-made creole sauce..

* +10ec/ 4us



in order to ensure you an ever renewed experience, each entree is served with its own mouth-watering and vibrant garnish, made from the freshest local ingredients and our chefs "savoir-faire".

vegetarian and special diet requests will of course be addressed, as we have all our customers satisfaction at heart.

***CERTAIN ITEMS ARE SUBJECT TO
A PRICE SUPPLEMENT**



dinner menu

6:PM
9:30:PM

cocktails

DOMINICAN RUM

PUNCHES
\$9EC \$3US

FROZEN DAIQUIRIS

\$14.00ec \$6.00us
Light rum, Fruit of choice (Citrus or Pineapple), squeeze of Lime & Syrup all blended with ice until frozen

COSMOPOLITAN

\$20.00EC \$7.00US
Vodka, Triple sec, sweetened Lime juice, Cranberry juice and shaken with ice.

MOJITOS

\$14.00EC \$5.00US
Light rum, sweetened lime squash, fresh mint over cracked ice

MARGARITA

\$14.00EC \$6US
Tequila, Triple Sec & Lime juice served shaken or frozen

MALIBU SUNRISE

\$18.00EC \$6.50US
A shaken blend of Malibu, Orange juice & Grenadine

TEQUILA SUNRISE

\$20.00EC \$7.00US
A Tequila, Orange juice & Grenadine mix



cocktail menu

BROWN COW

\$20.00EC \$7.00US
Kahlua & Single Cream blended over cracked ice

PINA COLADA (FROZEN)

\$18.00EC \$6.50US
Blended Cocktail of Light rum, Coconut Cream & Pineapple juice

BLOODY MARY

\$20.00EC \$7.00US
Vodka, Tomato juice, Lemon juice, Worcestershire Sauce with a dash of Tabasco and a sprinkle of Salt & Pepper

SEA BREEZE

\$18.00EC \$6.50US
Vodka & Cranberry juice with a float of Grapefruit juice

MARTINI

(SHAKEN OR STIRRED)
\$18.00EC \$6.50US
A blend of Gin & Vermouth served with an Olive

Beers, Malts, Stouts, Shandy (Prices vary depending on available brand)

A variety of Red, White, Rosé & Sparkling Wines are available. (Please ask your Wait-person about available selections & Prices)

desert \$16EC \$6US**ICE CREAM:**

Locally produced ice cream, in a variety of tropical flavours.
Ask your server about today's availability.

LA TARTE "DU JOUR":

the chef's French-style pie of the day, a home-made crust with a delightfully exciting topping made in-house from the freshest and best ingredients available complemented with a scoop of our tropical ice creams.

COCO PANNA COTTA:

A Tropical Caribbean take on the Italian classic. Exquisite Spice Infused Coconut Cream topped with a tropical fruit sauce.

"LE CAFÉ GOURMAND":

Locally grown and roasted coffee served with a surprise selection of three petits-fours (sweet bites).
"End your meal like a true Parisian."

BEVERAGES

Beers, Malts, Stouts, Shandy
(Prices vary depending on available brand)

Ask about the chef's special desert of the day



dinner menu


6:PM
9:30:PM

*CERTAIN ITEMS ARE SUBJECT TO
A PRICE SUPPLEMENT

sparkling wine and champagne

ITALIAN PROSECCO " Zonin " Special reserve- Italy  EC\$100.00

CHAMPAGNE

"Moet&Chandon" Brut Imperial -France  EC\$265.00

rose

WHITE ZINFANDEL

" Vendange" California  EC\$60.00
slightly sweet, fruity and very refreshing. Our salads love it !!

COTES DE PROVENCE "

Saint Roch" France  EC\$90.00
Very fruity and attractive French Rose, Perfect as anappertif or with the Primavera or the Ai Gamberi pasta.

white wine


PINOT GRIGIO " Trapiche " - Argentina 

By Glass EC\$13.00 By Bottle EC\$65.00
Straw yellow in colour, this wine exhibits intense citrus aromas. Fruity and mild in the palate with a balanced acidity that highlights the freshness. Elegant and mineral finish. Enjoy with Mediterranean food, white cold meats and seafood.

CHARDONNAY "Yellow Tail" - Australia  EC\$ 80.00

The famous full bodied chardonnay from Australia will be perfect with all seafood dishes but also with the salad Nicoise or our famous Poultry Ballotines

SAUVIGNON BLANC " Dona Paula " Los Cardos"-

Argentina  EC\$ 80.00
Lively bouquet of citrus with a nice balance between fruit and acidity. Shrimps love it and salads too



wine list

BOURGOGNE

CHARDONNAY "La vigne" - France  EC\$ 105.00

Top traditional French Burgundy Chardonnay. Aged for a part in oak Barrel it is generous without being too heavy. very good combination with fish and seafood. It can also be nice with our chicken alfredo (quick tip : don't drink it too cold)

Red Wine

CABERNET SAUVIGNON

"Trapiche " - Argentina  By Glass EC\$ 13.00
By Bottle EC\$ 65.00

Noble wine with a bright red color. Aromas of black fruit and spices. Soft and balanced on the palate, with pleasant, long-lasting tannins. good friend with burgers and red meat

SHIRAZ Yellow Tail - Australia  EC\$ 80.00

it is bold and generous showing nice ripe red berries flavors with a smooth slightly spicy finish perfect with all meat and burgers

MERLOT " Santa Rita 120" Chile  EC\$ 70.00

there is some intense aromas of ripe red fruit, with a hint of vanilla it has a great felling of volume in the moouth with spuer soft tannin a pure chilean style. Very good with pasta and try it with our " Pork Parfume"

PINOT NOIR " Ropiteau" France  EC\$ 90.00

light purple color, but do not think it is light. The pinot Noir has a nice berry character and silky tannin. Perfect with our poultry Ballotine or with our famous " Pork Parfume "

BORDEAUX " Chateau Belles Murailles" - France  EC\$ 90.00

Gold medal 2014 . Typical Bordeaux Blend, aged in Oak Barrel. It has a concentrated and intense bouquet with a good balance between oak and fruit. This Bordeaux loves meat ! Enjoy it with our Flamburger or the " Pork Parfume"