

Menu - Food Trucks

Monday



La cuisine de rue

Rougail sausages, Réunionnaise spices (turmeric, cumin, ginger) served with rice
Or

Vegan variation: Reunionese egg carry served with rice
Or

Burgers: Beef: ground meat from the truck, baker's bread, "homemade" two pepper sauce (black and Szechuan), old rum, smoked duck breast, goat cheese.

Or

Burgers: Chicken: crispy chicken fillet, American mayonnaise with "homemade" condiments, PDO Cheddar, crispy's onions

Or

Burgers: Vegan: Potato pancakes, "homemade" ketchup sauce, Crispy's onions
+
fresh seasonal fruit Or yogurt and oreo chips or fruit coulis Or soft drink



Made in Pasta

Fresh egg mafaldines with genovese pesto sauce, fresh bush and duo of fresh/candied cherry tomatoes.
Or

Mafaldines with parmesan cream and truffle sauce.
Or

Italian salad: Pasta, tomatoes, mozzarella, Nicoise olives, small grilled vegetables, mixed greens, and Parma ham or/smoked duck breast

+

Vanilla panacotta with local strawberry coulis Or traditional coffee tiramisù Or soft drink



Id'Gourmandes

Semi-cooked Tuna in Tataki marinated in soy and lime and rice flavored with dill pesto
Or

Pig Fondant Cooked at low temperature for 16 hours and Pistou Rice
+

Tiramisu Speculoos Or White Cheese with Red Fruit Coulis
Or soft drink

Menu - Food Trucks

Tuesday



Le Moana

Chicken fafa: chicken, fresh spinach, coconut milk, lime + rice

Or

Chicken marinated with Tahitian vanilla and seasonal vegetables + rice

Or

Slow-cooked pork "Pua'a chou: pork, sliced carrots, white cabbage, sliced ginger + rice

+

Banana Poé with coconut milk (Typically Polynesian)

Or

Fresh seasonal fruit salad with Tahitian vanilla

Or

Mango chocolate cake (Polynesian)

Or

Soft drink



Made in Pasta

Fresh egg mafaldines with genovese pesto sauce, fresh bush and duo of fresh/candied cherry tomatoes.

Or

Mafaldines with parmesan cream and truffle sauce.

Or

Italian salad: Pasta, tomatoes, mozzarella, Nicoise olives, small grilled vegetables, mixed greens, and Parma ham or/smoked duck breast

+

Vanilla panacotta with local strawberry coulis Or traditional coffee tiramisu Or soft drink



Les Mordus

Provençal fish and chips, fries and aioli sauce

Or

spicy octopus daude with rice and sweet potato

+

tahitian vanilla rice pudding

Or soft drink



Menu - Food Trucks

Wednesday



Currylicieux

Chicken butter masala with rice or Beef keema with rice
Or Shrimp curry with rice or Vegetarian curry with rice
+
Detox pineapple Or mango lassi or cakes or soft drink



Id'Gourmandes

Semi-cooked Tuna in Tataki marinated in soy and lime and rice flavored with dill
pesto
Or
Pig Fondant Cooked at low temperature for 16 hours and Pistou Rice
+
Tiramisu Speculoos Or White Cheese with Red Fruit Coulis
Or soft drink



L'Oxy Truck

French burger with fries
+
creamy raspberry tart or soft drink



Menu - Food Trucks

Thursday



Le Moana

Chicken fafa: chicken, fresh spinach, coconut milk, lime + rice

Or

Chicken marinated with Tahitian vanilla and seasonal vegetables + rice

Or

Slow-cooked pork "Pua'a chou: pork, sliced carrots, white cabbage, sliced ginger + rice

+

Banana Poé with coconut milk (Typically Polynesian)

Or

Fresh seasonal fruit salad with Tahitian vanilla

Or

Mango chocolate cake (Polynesian)

Or

Soft drink



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Rougail sausages, Réunionnaise spices (turmeric, cumin, ginger) served with rice

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Vegan variation: Reunionese egg carry served with rice

Or

Burgers: Beef: ground meat from the truck, baker's bread, "homemade" two pepper sauce (black and Szechuan), old rum, smoked duck breast, goat cheese.

Or

Burgers: Chicken: crispy chicken fillet, American mayonnaise with "homemade" condiments, PDO Cheddar, crispy's onions

Or

Burgers: Vegan: Potato pancakes, "homemade" ketchup sauce, Crispy's onions

+

fresh seasonal fruit Or yogurt and oreo chips or fruit coulis Or soft drink



Currylicieux

Chicken butter masala with rice or Beef keema with rice

Or Shrimp curry with rice or Vegetarian curry with rice

+

Detox pineapple Or mango lassi or cakes or soft drink



Menu - Food Trucks

Friday



Le Chef Mexicain

QUESADILLAS with chicken or vegetarian (Tortillas, two cheeses, coriander or parsley, chicken marinated with "Achiote flower seeds" or achiote, lime, carrots, served with an ancestral red sauce, crème fraiche

Or

POLLO LOCO with chicken and gluten-free. (Dish composed of chicken marinated in tropical Achiote flower, with rice, salad, carrots, radishes, black and golden sesame seeds, ancestral sauce, crème fraiche and lime

Or

NACHOS Supreme with chicken. (It is a creation by the Chef with corn chips (totopos), salad, carrot, chicken marinated with "Achiote flower seeds", beans, coriander, crème fraiche, ancestral sauce, lime, radish

Or

Aztec BURRITO with chicken or vegetarian. (Wheat tortilla, cheese, coriander, white rice, carrots, beans, chicken marinated with "Achiote flower seeds or achiote with an ancestral red sauce, crème fraiche and lime.)

+

cup of Vanilla Or Coconut Chia Seed Tapioca Or soft drink



FRANKIE

Vegetarian Poke Bowl or fresh marinated chicken or salmon with sushi rice, soy beans, wakame, raw vegetables

Or

Thai beef with fragrant rice, peanuts and fresh herbs

Or

Gua bao with teriyaki beef or Thai pork or fried chicken accompanied by homemade toppings that will tickle your taste buds accompanied by a Thai salad

+

Homemade Tiramisu Or Homemade cookie Or soft drink



L'Oxy Truck

Blue burger

+

Banoffee or Chocolate Mousse or soft drink

