MENU

Bikini
BEACH

FOOD & DRINKS

DRINK MENU

DRINK MENU

SOFTS DRINKS

25cl SODA 3,50€

COKE
COKE ZERO
CLUB SODA
SPRITE
TONIC
GINGER ALE
GINGER BEER

PETITE EAU small water 3€
RED BULL 5€

JUICES

ORANGE
PASSION
MANGUE mango
GOYAVE guava
POMME apple
TOMATE tomato
CRAMBERRY

FRESH JUICES

ORANGE
8€

LEMON
5€

GRAPEFRUIT
8€

25cl VIRGIN ROCKS

FRUIT PUNCH 6€
mix of juices : Mango, Passion fruit, Orange, Pineapple, Grenadine

BABY SURFER 8€
Mix of juices, Coconut cream

VIRGIN MOJITO 8€
Fresh mint, Lime juice, Sugar, Soda water

FRESH LEMONADE 6€
Fresh lime juice, Simple syrup, Sparkling water

VIRGIN HUGO 8€
Fresh lime juice, Elderflower syrup , fresh mint, soda

VIRGIN BLOODY MARY 8€
Fresh lime, tomatoes juice, tabasco, celery salt

THE 100% fresh orange, grappefruits, lemon & ginger juice 11€

THE HANGOVER Fresh lemon juice & ginger ,green tea 8€

FROZEN

CLASSICS

B.B.C	12 €
MUDSLIDE	12 €
RUM RUNNER	11 €
LEMON ICE	11 €
MARGARITA	11 €
FROZEN MOJITO	11 €
MIAMI VICE	14 €

DAIQUIRI 10 €

STRAWBERRY
PASSION FRUIT
MANGO
BANANA
LIME

COLADA 11 €

STRAWBERRY COLADA	11 €
PASSION COLADA	11 €
BANANA COLADA	11 €
MANGO COLADA	11 €
PIÑA COLADA	11 €
MARTELL COGNAC COLADA	14 €
MALIBU COLADA	12 €

TOPPER'S RUM 13 €

SPICY RUM COLADA
GUAVABERRY COLADA
CHOCO & RASBERRY COLADA

VIRGIN DAIQUIRI & COLADA 8 €

BEERS

DRAFT HEINEKEN	25CL	4 €
HEINEKEN 0	25CL	4 €
PINTE HEINEKEN	50CL	8 €
COORS LIGHT	33CL	4 €

ISLAND BEER	33CL	7 €
DESPERADOS		5 €
DESPERADOS RED		5 €

CORONA	35CL	5 €
AMSTEL BRIGHT	33CL	4 €
SXM BEER I.P.A	33CL	5 €
SXM BEER LAGER	33CL	5 €

DRINK MENU

MADE IN BIKINI

LA MADELEINE	Amaretto GOZIO, cointreau, pineapple juice	12 €
KIWI STAR !	BEEFEATER Gin , Fresh lime & passion fruit, Kiwi puree, liqueur de sureau	12 €
CARIBBEAN HUG	HAVANA CLUB Rum , fresh mint, passion fruit & lime, vanilla syrup	12 €
RED PASSION	ABSOLUT Vodka, fresh passion fruit, lime, vanilla syrup, strawberry puree	12 €
CUCOMBER COOLER	VODKA Cucomber , Fresh lime, Fresh Cucumber & mint, Soda	12 €
RED BASIL SMASH	BEEFEATER Gin, Fresh strawberry & basil infused, lime juice & simple syrup	12 €
TROPICAL WHISKY	BALLANTINES Whisky, guava juice, fresh passion fruits lime juice & GOSLINGS Ginger beer	12 €
SPICY MARGUARITA	CODIGO tequilla, jalapeños,lemon juice,agave syrup	13 €
PALOMA	CODIGO reosado tequilla,fresh grappefruits, soda, lemon juice agave syrup	16 €
MEZCALOMA	CONTRALUZ Mezcal,fresh grappefruits, soda, lemon juice agave syrup	16 €

LES MARTINI

ESPRESSO MARTINI	Vanilla ABSOLUT Vodka, Kahlua, Expresso, Vanilla Syrup	12 €
PEANUTS MARTINI	SKREWBALL, kahlua , Espresso	12 €
PORN STAR MARTINI	Vanilla ABSOLUT Vodka, Fresh passion fruit & Lime juice	12 €
SMOCKY MARTINI	Mezcal CONTRALUZ Kahlua, Expresso, agave Syrup	15 €

25cl ON THE ROCKS!

RUM PUNCH		9 €
MOJITO	HAVANA CLUB RUM	11€
MOJITO FLAVORS	STRAWBERRY OR PASSION	12€
LONG ISLAND ICE T		11€
LONG ISLAND PASSION		12€
MARGARITA	ALTOS TEQUILLA	11€
MAI TAI	HAVANA CLUB RUM	11€
SEX ON THE BEACH	ABSOLUT VODKA	11€
PAIN KILLER	HAVANA CLUB RUM	11€
BLOODY MARY	ABSOLUT TABASCO VODKA	12€
MEZCALITA	CONTRALUZ MEZCAL	15€

10cl APPERITIFS

RICARD		3€
TI PUNCH	HSE	4€
TI VIEUX	HSE SOUS BOIS	6€
BAM...BAM		6€

LES SPRITZ 10 €

APEROL SPRITZ
HUGO SPRITZ
LIMON SPRITZ
PAMPELLE SPRITZ
ADIOU SPRITZ

PEACH
MANDARIN
CHERRY

LES MULES 10 €

MOSCOW	ABSOLUT VODKA
JAMAICAN	MAYERS RUM
LONDON	BEEFEATER GIN
MEXICAN	ALTOS TEQUILLA

LES SOURS 12 €

VODKA SOUR
WHISKY SOUR
AMARETTO SOUR
PISCO SOUR
PAMPELLE SOUR
GRAPEFRUITS LIQUOR

SURFSIDE CAN ICE TEA OR PEACH 6 €

SANGRIA WITHE OR RED VERRE 10 € BOTTLE 39 €

DRINK MENU

TAPAS & SNACKS

SNACKS & TAPAS

ACCRAS DE MORUE MAISON Cod fish fritters 12 €

CALAMARS FRITS Fried calamaries 15 €

AILERONS DE POULET Chicken wings 14 €

LES "CLAMS" **Persillade & pain a l'ail** 18 €
Clams, Persley & garlic butter bread

NEMS DE POULET Fried chicken spring rolls 14 €

CHICKEN TENDERS 15 €

RILLETTES DE MARLIN & SES TOASTS 15 €
Marlin rillettes & toasts

ASSIETTE DEGUSTATION

Tasting plater

Accras... Toasts rillettes de marlin... Bruschetta de saumon... Calamars frits... Crevettes en tempura... Edamame

Cod fish fritters... marlin rillette... fried Calamaries... shrimps tempuras... Salmon bruschetta & edamame

SMALL 28 € **LARGE** 55 €

VEGGIE CORNER

EDAMAME 9 €

GYOZAS VEGETARIENS Veggie gyozas 14 €

HOUMOUS MAISON ET SON PAIN PITA Homemade hummus with pita bread 14 €

ASSIETTE VEGETARIENNE Tagliatelles aux legumes en persillade pasta, mix of vegetables garlic & persley 18 €

HAMBURGER 20 € **CHEESE BURGER** 21 € **BACON CHEESE BURGER** 22 €

FISH & CHIP'S DE GIGI Filet de Baliste en tempura , sauce tartare Trigger fish filet in tempura & tartar sauce 26 €

WRAP AU POULET FAÇON BIKINI bikini chicken wrap 21 €
Galette, poulet pané, salade, carotte, concombre, fromage blanc aux herbes
Galette, breaded chicken, salad, carrots, cucumber, cream cheese

FRESH TUNA BURGER steak de Thon, cole slaw, citronne, salade, tomate Tuna steak, salad, tomato, cole slaw 29 €

servis avec frites served with french fries

GUIDE DES ALLERGENES

ALLERGEN GUIDE

SALADES

SALADS

SALADE CÉSAR

Salade, tomates cerises, sauce césar, croûtons,, anchois,, parmesan

salad, cherry tomatoes, Caesar sauce, croutons, anchovies parmesan

OPTION **CREVETTES** Shrimps 20 € **CRISPY CHICKEN** 18 €

ASSIETTE ITALIENNE 29 €

Burrata di Buffala, tomates séchées, proscuitto, aubergines & poivrons marinés, salade, gressins

Burrata, dry tomatoes, proscuitto, marinated eggplants & pepper bell, salad

SALADE NICOISE FAÇON MI-CUIT 29 €

Mesclun de salade, Mi-cuit de thon, tomates cerises, oeuf dur, câpres, anchois, oignons ,pommes de terre, haricots verts

Salad, half cook tuna tomatoes, eggs, anchovies, capers, onion, green beans, potatoes

COBB SALADE 24 €

Salade, oeufs durs, avocats, tomates, poulet panne, oignons, bacon, roquefort

EGGS **A**VOCADO **T**OMATOES **C**HICKEN **O**NIONS **B**ACON **B**LUE CHEESE

SALADE GRECQUE OPTION 24 €

Salade, tomates, concombre, olives noires, oignon rouge, fêta fraiche, fêta panée, pastèque, pickles, cives et son pain Pita

Salad, tomatoes, cucumber, black olives, red onions, fresh feta, breaded feta, watermelon, pickles, chives and pita bread

POKÉ BOWL 25 €

sashimi de Wahoo, base riz, avocat, carottes, concombre, mangue fraiche, choux, édamamé, graines de sésame, mayonnaise épicée

Wahoo sashimi, rice base, avocado, carrots, cucumber, fresh mango, cabbage, edamame, sesame seeds, spicy mayonnaise

VIANDES.

MEAT

CARPACCIO DE BŒUF FRITES & SALADE — 23 €

Tranches fines de bœuf, huile d'olive, parmesan, pesto et pignons de pin

Beef carpaccio, fries and salad

Thin slices of beef, olive oil, parmesan, pesto and bread nuts

TARTARE DE BŒUF AU COUTEAU FRITES & SALADE — 27 €

Beef tartar, fries and salad

Viande de bœuf coupée au couteau, assaisonnée sauce anglaise, jaune d'œuf, moutarde, cornichons, échalotes, câpres, tabasco

Hand-cut beef steak tartar seasoned with English sauce, yellow egg, mustard, gherkins shallots, capers

TARTARE DE BŒUF A L'ITALIENNE FRITES & SALADE — 28 €

Beef tartar Italian style fries and salad

Viande de bœuf coupée au couteau, assaisonnée sauce anglaise, jaune d'œuf, moutarde, pesto, tomates sechees, parmesan, pignons

Hand-cut beef steak tartar seasoned with English sauce, yellow egg, mustard, dry tomatoes, pesto parmegiani, pine nuts

BAVETTE DE BŒUF GRILLÉE « BLACK ANGUS » — 30 €

Bavette Black Angus grillée accompagnée frites et salade - sauce poivre ou bleu ou champignons

Grilled Flank Beef, 250g "Black Angus"

Fries and salad - choice of sauce: pepper or blue cheese or mushroom

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BROCHETTES DE POULET MARINÉ FAÇON THAÏ ... FRITES & SALADE — 26 €

Poulet mariné sauce Thai rôti au four

Thai-style marinated chicken kebab, fries and salad

Marinated chicken with Thai sauce roasted in the oven

...

SALTIMBOCA DE VEAU — 31 €

Escalope de veau roulée, jambon cru, mozzarella, sauce tomate & basilic servi avec tagliatelles

veal saltimboca

Veal scallop, gratined with dry ham & mozzarella ,tomatoes & basil sauce served with tagliatelle pasta

EXTRA SIDE ORDER

WHITE RICE	4 €	FRENCH FRIES	5 €	VEGETABLES	6 €
RIZ DJON DJON	6 €	SWEET POTATOES FRIES	6 €	MIX GREEN SALAD	5 €

POISSONS

FISH

TARTARE DE THON CLASSIQUE... 26 €

Filet de THON préparé façon tartare, carottes ,oignon, cive, piments vegetariens ,frites

TUNA fillet prepared tartar style, creole sauce served with french fries

TARTARE DE THON ASIATIQUE... 26 €

tartare de thon sauce asiatique servi avec des frites

TUNA fillet prepared tartar style, Asian Soy sauceserved with french fries

MI CUIT DE THON PANÉ AUX CACAHUÈTES ET WASABI 30 €

Steak de thon en croute de cacahuètes et wasabi riz & legumes

Half-cooked tuna breaded with peanuts and wasabi

Tuna steak with peanut and wasabi crust rice & vegetables

CÉVICHÉ DE WAHOO 27 €

wahoo frais, lait de coco, citron vert servi avec riz blanc

fresh wahoo ceviche

fresh wahoo, coconut milk & lime, served with white rice

FILET DE VIVANEAU GRILLÉ 29 €

Sauce vierge aux agrumes riz et légumes

Grilled snapper fillet

Virgin citrus sauce, rice and vegetables

DUO TERRE ET MER 29 €

Crevettes et émincé de poulet flambé au rhum vieux, chorizo, poivrons rouges, reduction cremeuse , riz blanc

Shrimps and sliced chicken flambed with old rum, chorizo, red peppers, creamy reduction, white rice

10 ANS MAX **UNDER 10 YEARS OLD**

CHICKEN TENDERS ou FILET DE BALISTE ou STEAK HACHÉ **KIDS** CHICKEN TENDERS or GRILLED TRIGGER FISH or STEAK

FRITES ou RIZ ou PATES

+

BOULE DE CLACE AU CHOIX

Menu

FRENCH FRIES or RICE or PASTA

+

ICE CREAM SCOOP 15 €

DESSERTS



PLANCHE DE FROMAGES AFFINÉS
French cheeses plater

SMALL 16 €
LARGE 30 €

ICE CREAM

BANANA SPLIT Banane, glace vanille, choco ,fraise chantilly sauce choco — 16 €
Fresh Banana, vanilla, strawberry, chocolate ice cream whipped cream & choco sauce

DAME BLANCHE Glace vanille, chantilly sauce choco Vanilla ice cream , whipped cream & chocolate sauce — 13 €

CAFE LIEGEOIS Glace vanille & café , chantilly espresso et sauce caramel — 16 €
Vanilla & coffee ice cream , whipped cream , espresso

COUPE CREOLE Glace passion , coco, mangue , chantilly ,coco Rapée et shoot de rhum — 15 €
Passion, mango, coconut ice cream, whipped cream, grated coconut & rum

BY THE SCOOPS

VANILLA... CARAMEL... CHOCOLATE... STRAWBERRY... LEMON... PASSION... MANGO... COCONUT... COFFEE

1 SCOOP 3,50 € — 2 SCOOPS 7 € — 3 SCOOPS 10 €

PAVLOVA Meringue, chantilly, coulis & fruits frais Meringue, whipped cream, fresh fruits & fruits coulis sauce — 12 €

CAFÉ GOURMAND Selon l'humeur de GIGI ! gourmet coffee — 13 €

ILE FLOTTANTE Blanc d'oeuf, créme anglaise, caramel, amandes effilées — 11 €
White eggs, caramel, anglish cream, rosted almond

LA FORET NOIRE Chantilly vanille de madagascar, genoise chocolat cerise Amarena confite — 15 €
BLACK FOREST Madagascar vanilla whipped cream, chocolate biscuit & Amarena cherry

ECLAIR DU JOUR French pastry of the day — 14 €

MOELLEUX CHOCO Lava cake & custard cream — 14 €

ASSIETTE DE FRUITS FRAIS "EXOTIQUES" Fresh exotic fruits plater — 25 €

CAFE / COFFEE

EXPRESSO	3 €	**THE**	5 €	**MACCHIATO LATTE**	6 €
DOUBLE	4 €	**ICE COFFE BLACK**	5 €	**CAPPUCCINO**	5 €
AMERICANO BLACK	3 €	**+ MILK**	6 €		
AMERICANO MILK	4 €	**+ VANILLA**			

DESSERTS

VINS . . . WINES

ROSÉS

	BY THE GLASS	BOTTLE	MAGNUM
COTE DE PROVENCE			
TERÉS	6 €	26 €	
M de MINUTY		36 €	70 €
Pétale de Rose Cht La tour de L'eveque		36 €	
Wishpering Angel		52 €	
Cht Sainte-Marguerite Cru Classe Symphonie	8 €	39 €	80 €
LANGUEDOC			
Puech-Haut Argali		45 €	90 €

BLANCS

	BY THE GLASS	BOTTLE	MAGNUM
ITALIE			
Pinot Grigio Torresella	6 €	26 €	
VALLÉE DE LA LOIRE			
Sancerre Les Baronnes Henri Bourgeois		48 €	
BOURGOGNE			
Petit-Chablis La Chablisienne Dame Nature		52 €	
Macon Village Chardonnay Baronne St. Jean	8 €	31 €	
ALSACE			
Domaine de Colmar		33 €	

ROUGES

	BY THE GLASS	BOTTLE	MAGNUM
BORDEAUX			
Clou du Pin	6 €	26 €	
Pessac Leognan Lagrave Martillac		59 €	
Saint-Estéphe Chateau Moutinot		42 €	
BOURGOGNE			
Pinot-Noir Louis Latour Cht Valmoissine	8 €	36 €	
COTE DU RHONE			
Le Clan des Loups St. Gervais	6 €	26 €	
Mont-Redon Reserve		29 €	

CHAMPAGNES

	BY THE GLASS	BOTTLE	MAGNUM
H. BLIN BRUT	13 €	79 €	
PERRIER JOUET GRAND BRUT		110 €	210 €
PERRIER JOUET BLANC DE BLANC		175 €	
PERRIER JOUET BLASON ROSE		145 €	
RUINART BLANC DE BLANC		185 €	
DOM PERIGNON		455 €	800 €
PROSECO	10 €	42 €	

ALL THE PRICES ARE IN EUROS

TGCA 4% INCLUDED

VINS . . . WINES

DIGESTIFS

TEQUILA

	3cl	BTL
CODIGO SYLVER	€6	€100
CODIGO REPÔSADO	€10	€120
CODIGO AÑEJO	€16	€300
DON JULIO 1942	€25	€380
CASAMIGO REPOSADO	€10	€120
CLASE AZUL REPOSADO	€25	€590

VODKA

	4,5 cl	BTL	MAG
ABSOLUT	€8	€60	
ABSOLUT VANILLA	€9		
KETEL ONE	€10	€80	
KETEL ONE BOTANICAL	€10		
GREY GOOSE	€10	€110	€190
BELUGA	€11	€160	
TITOS	€9	€80	

Spiritueux

4,5 cl

POIRE WILLIAMS	€12	FRANGELICO	€9
GRAPPA	€11	AMARETTO	€9
CHARTREUSE	€12	KALUHA	€9
CALVADOS	€8	SKREWBALL	€9
ARMAGNAC APOTHICAIRE	€12	SPICE MONKEY	€9
COGNAC MARTEL VS	€11	JAGERMEISTER	€9
HENNESSY VS	€12	GET 27	€9
MENTHEUSE	€9		
BAILEYS	€9		

Action ! liqueurs

€8

PECHE — CITRON

MANDARINE — MENTHE

Gin

	4,5 cl	BTL
BEEFETHER	€8	€80
TANQUEREY	€9	€80
HENDRIX	€14	€160
BOMBAY SAPHIR	€9	
MONKEY 47 (50 cl)	€14	€140
BOTANIST	€12	

WHISKY

	4,5 cl
BALLENTINES	€8
JACK DANIEL'S	€9
CANADIAN CLUB	€9
JAMESON	€9
BLACK LABEL	€10
CHIVAS REGAL 13 YO	€12
GLENMORENGIE	€14
GLENLIVET 12 YO	€14
BULLET BOURBON	€12
WOODFORD RESERVE	€12

Rhum

4,5 cl

NEISSON VIEUX Martinique	€17	EL DORADO 12 ANS Guyana	€12
HSE V.O Martinique	€9	DIPLOMATICO Venezuela	€12
HSE SOUS BOIS Martinique	€9	ZACAPA 23 Guatemala	€13
HSE RAGTIME Martinique	€11	EMINENTÉ 7ANS Cuba	€15
HSE VSOP Martinique	€12	DBM VO Guadeloupe	€12
CLÉMENT VO Martinique	€13	J.M TERROIR Martinique	€12
CLÉMENT XO Martinique	€17	J.M VSOP Martinique	€15

DIGESTIVES

NIGHT MENU

TAPAS & SNACKS

ASSIETTE DEGUSTATION

accras
toasts rillettes de marlin
Bruschetta de saumon
calamars frits
crevettes en tempura
edamame

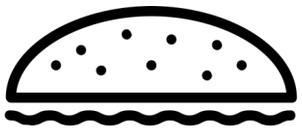
SMALL
28 €

LARGE
55 €

TASTING PLATER

cod fish fritters
marlin rillette
fried calamaries
shrimps tempuras
salmon bruschetta
edamame

ACCRAS DE MORUE MAISON Cod fish fritters	12 €
CALAMARS FRITS Fried calamaries	15 €
HOUMOUS MAISON ET SON PAIN PITA Homemade hummus with pita bread	14 €
RILLETTES DE MARLIN & SES TOASTS Marlin rillettes &toasts	15 €
CAMEMBERT ROTI TARTUFATA roasted camembert Tartufata & toasts	24 €
CHICKEN TENDERS	15 €
CHIKEN WINGS	14 €
NEMS DE POULET Fried chicken spring rolls	14 €
EDAMAME	9 €
VEGGIE GYOZA	14 €



HAMBURGER	20 €
CHEESE BURGER	21 €
BACON CHEESE BURGER	22 €
FRESH TUNA BURGER	29 €



servis avec frites
served with french fries

PLANCHE DE FROMAGES AFFINÉS

French cheeses plater

SMALL
16 €

LARGE
30 €

SALADES CESAR

Salade, tomates cerises, sauce césar, croûtons, anchois, parmesan

salad, cherry tomatoes, Caesar sauce, croutons, anchovies parmesan



CRISPY CHICKEN 18 €



CREVETTES Shrimps 20 €

EVERY DAY...

5PM / 8PM

ALL THE PRICES ARE IN EUROS

TGCA 4% INCLUDED