

OUR SELECTION OF WINES

by the glass
12 cl

SPARKLING WINES

Jacquart Brut, Mosaïque

15.00€

The house's flagship cuvée, a perfect expression of its pure, airy, and refined style.

Fresh and elegant, with notes of white fruits, pear and peach, fresh apricot, and white and pink flowers.

Prosecco Brut, La Casada

9.00€

A refined bouquet evoking wisteria and acacia blossoms. Delicate and particularly fruity.

CÔTÉ BLANCS

12 cl

Ladilafé, Chai de Cilaos

6.00€

Cirque de Cilaos - Réunion Island

The dry white reveals a rich nose of passion fruit and citrus, with a delicate floral note.

Preignes Le Vieux - Chardonnay Tradition - Jérôme & Aurélie Vic

7.00€

IGP pays d'oc

Fruity and well-balanced, with notes of white flowers and yellow-fleshed fruits.

Château Filhot 2008

10.00€

AOC Sauternes

A noble, well-balanced sweet wine with aromas of white and exotic fruits.

CÔTÉ ROSÉS

12 cl

Ladilafé, Chai de Cilaos

7.00€

Cirque de Cilaos - Réunion Island

Aromas of red fruits, with subtle notes of citrus and English sweets.

By OTT - Jean-François Ott

8.00€

AOP Côtes de Provence

A fresh, crisp palate with fine breadth, showcasing expressive fruity character.

Domaine de l'Olivette

8.00€

AOC Bandol

Elegant and fruity, with notes of citrus and white flowers.

CÔTÉ ROUGE

Passe Colline - Rhonéa

7.00€

AOP Ventoux, vallée du Rhône

An expressive nose of blackberry and raspberry, with a hint of garrigue.

The Green Gang Cabernet-Marselan - Les Vignobles Foncalieu

7.00€

IGP Pays d'Oc

A true expression of fruit and freshness, while maintaining a lovely roundness on the palate.

Château Pouyanne - Vignobles Zausa

8.00€

AOP Graves, Bordeaux

A generous nose of blackcurrant and blackberry, with a smooth and a rich, balanced finish.

Macon By Jean-Christophe Perraud

9.00€

AOP Macon, Bourgogne

Aromas of fresh red fruits (strawberry, redcurrant), with a hint of warm spices.

All our prices include taxes and service.

Excessive alcohol consumption is dangerous for your health. Drink responsibly.



MENU RESTAURANT

Le Kaloupilé



Le Kaloupilé
RESTAURANT
ÎLE DE LA RÉUNION

OUR COMMITMENTS

● EU ECOLABEL CERTIFICATION

Our establishment is EU Ecolabel certified, an official distinction recognized throughout the European Union.

This certification demonstrates our commitment to reducing our environmental impact through responsible management of energy, water, and waste, as well as the use of environmentally friendly products.



● RESPONSIBLE PARTNERSHIPS AND SUPPLIERS

As part of our sustainable purchasing policy, we work with carefully selected suppliers known for their ethical, local, and environmentally friendly practices.

Our selection criteria prioritize:

- short supply chains and local producers,
- seasonal and high-quality products,
- companies committed to eco-responsible and transparent practices.

Our Suppliers



Meunier de Bourbon



Martin Pêcheur



SAPMER



Armement des
Mascareignes



Ducheman et Grondin



SARL Elevage du Patelin



Reudis



Frais Import



Pro à pro

Henri FONTAINE
SCA les Fermiers du Sud

● COMBATING FOOD WASTE

We are actively committed to reducing food waste.

Our buffets and menus are designed to minimize excess, and our teams ensure responsible portion management.

To avoid waste, we offer our guests the option to take away any uneaten food in eco-friendly containers.

OUR STARTERS

Beef carpaccio in Tataki style, served with an Asian-inspired sauce made with coriander, lime, toasted sesame, and wasabi.	16.00 €
Fresh Pejibay palm heart salad with citrus fruits and passion fruit vinaigrette.	16.00 €
Duo of salmon tartare — fresh, marinated, then delicately smoked in-house — seasoned with Granny Smith apple and served with a lemon jelly.	18.00 €
Pressed duck foie gras with aged rum, crafted in-house, served with our homemade brioche infused with geranium essence from our island.	19.00 €



SALAD SELECTIONS

KALOU-BOWL (Végétarian) Treat yourself to our Bowl of the Moment... fresh and balanced. Sushi rice, mango, wakame, radish, cucumber, edamame, ginger, coriander, green onions, soy oil, and fish sauce. Available with grilled tofu, chicken, or tuna tartare	21.00 €
BACON BITS AND TAKAMAKA GOAT CHEESE TOAST WITH HONEY Mixed salad greens, tomatoes, bacon, sautéed potatoes, and onions, served with a creamy Takamaka goat cheese toast from the Highlands of our island.	21.00 €
GA-BUN Marinated cooked chicken, Chinese noodles, crunchy vegetables, chicken spring rolls, shrimp, fresh herbs, a touch of peanuts and toasted sesame, served with a small pot of Ga-bun special sauce.	23.00 €
EN PLEIN LA MER Mixed salad greens with smoked salmon, homemade tuna rillette toasts, tuna tataki, tuna tartare, roasted prawn tails with pesto, shrimp fritters, and cod fritters.	25.00 €



OUR FISH DISHES

TARTARE DE THON BY LE KALOUPILÉ

24.00 €

Tuna tartare with onions, capers, pickles, pistou, tomatoes, and soy sauce, served with fries and salad.

PAVÉ DE SAUMON

28.00 €

Salmon fillet, marinated in-house with lime, served with peas in a play of textures (pea purée and rosemary pea fricassee), accompanied by a mildly spiced wasabi sauce.

PAVÉ DE LÉGINE

32.00 €

Hake fillet in a sesame crust, flavored with kaffir lime, served with vanilla-infused mashed sweet potato and sautéed Réunion chayote in sesame oil.

OUR MEAT DISHES

CARPACCIO DE BOEUF

24.00 €

Beef carpaccio Tataki-style, served with an Asian-inspired sauce of coriander, lime, toasted sesame, and wasabi, accompanied by a side salad and fries.

K.C BURGER BOEUF ou POULET

24.00 €

Homemade buns with a 180g Black Angus beef patty or boneless breaded chicken thigh, homemade onion confit, cheddar sauce, lettuce, tomatoes, grilled bacon (served only with the beef burger), served with fries.

PIÈCE DU BOUCHER

29.00 €

Butcher's cut (280g, subject to availability), grilled to your liking, served with fries and a side salad (choice of sauce: green pepper, Béarnaise, or blue cheese).

SUPRÊME DE VOLAILLE JAUNE

29.00 €

Supreme of Duchemann and Grondin yellow chicken, stuffed with foie gras, served with corn in a play of textures — grilled polenta, salted popcorn, and creamy polenta — accompanied by a rosemary-infused jus from our garden.

MAGRET DE CANARD

32.00 €

Whole pan-seared duck breast, served with Truffle-scented mashed potatoes, roasted seasonal vegetables, and a rosemary-infused jus from our garden.



ITALIAN SLIDE

Ricotta and spinach ravioli, topped with a Parmesan cream sauce.

23.00 €

(Extra: cured ham +€5)

OUR CREOLE SPECIALITIES

Rougail with smoked sausages and eggplants, served with rice, daily legumes, and sautéed greens.

21.00 €

Carry of the day, served with rice, daily legumes, and sautéed greens.

23.00 €

EGGS

Omelette cooked to your liking: ham and cheese, or tomatoes, served with fries and salad.

16.00 €

CHEESES

Selection of seasonal cheeses, local jam, and a side salad.

14.00 €

KIDS' SPECIAL MENU UNDER 12 YEARS 15.00 €

Drink of choice: flavored syrup with water or fruit juice.

Main course (choose one):

Ground beef steak, breaded fish, or ham plate (pork or turkey)

"Mini" rougail with smoked sausages

"Mini" curry of the day

Side of choice: fries, rice, pasta, seasonal vegetables, or salad.

Dessert (choose one): ice cream (vanilla, red fruits, or chocolate) or chocolate crepes.



HOMEMADE DESSERTS AND ARTISAN ICE CREAMS

ANANAS VICTORIA

11.00 €

Victoria pineapple, plain or served with a scoop of guava sorbet.

CHOU CRÉMEUX PRALINE

11.00 €

Creamy praline choux pastry, served with a scoop of chocolate ice cream.

CRÈME BRÛLÉE

11.00 €

Crème brûlée infused with Bourbon vanilla.

MI-CUIT AU CHOCOLAT NOIR VALRHONA

12.00 €

Valrhona dark chocolate lava cake, served with a scoop of vanilla ice cream and homemade vanilla whipped cream.

CAFÉ OU THÉ GOURMAND

12.00 €

Drink of your choice, served with four sweet petit fours.

ENTREMETS AU CHOCOLAT VALRHONA

12.00 €

Valrhona chocolate dessert, Snickers-style, with a caramel-peanut center, served with a scoop of peanut ice cream.



ARTISAN ICE CREAM AND SORBET CUP - 2 SCOOPS

9.00 €

Vanilla, Chocolate, Guava, Mango, Passion Fruit, Coconut.

