



L'ATELIER

Happy

HOUR



* 17H - 19H

* L'ATELIER RESTAURANT
IN THE HEART OF
MYTHIC SUITES & VILLAS
GRAND GAUBE

**EVERY
WEDNESDAY
& FRIDAY**

*** CHEERS TO THESE DEALS:**

All Cocktails & Wine by Glass: Rs 300

Local Beer Buckets: 8 pcs at Rs 890 & 12 pcs at Rs 1290

Planche Gajaks (vegetarian option) + 2 Cocktails: Rs 1200

ON RESEVATION VIA WHATSAPP: +230 5857 5079 | FB@ATELIER-RESTAURANT.MU



L'ATELIER

Mauritian Night

2 100 Rs / pers.

HAPPY HOUR FROM 17H TO 19H | BACK GROUND MUSIC

Starter

Fish salad with combava, citrus dressing

Main Course

Assortment of local dishes around the island : Sauteed Beef with bellpeppers & onions, Shrimp rougail, fish curry, potato chutney, Pickled Cabbage, Sauteed vegetables, Farata

Dessert

Flambéed bananas with vanilla ice cream

Digestif

Home-made rum

27.07.24

START AT 17:00-22:00 | IN THE HEART OF MYTHIC SUITES & VILLAS GRAND GAUBE



BOOK YOUR TABLE:

+230 5857 5079

FB@ATELIER-RESTAURANT.MU



L'ATELIER

Indian Night

2 100 Rs / pers.

HAPPY HOUR FROM 17H TO 19H | BACK GROUND MUSIC

Starter

Okra salad & tandoori shrimp, saffron raita

Main Course

Indian Fusion: Butter chicken, fish tikka, lamb with spinach sauce, cauliflower & potato curry, vegetable kofta & dal makhani, jeera bhaat

Dessert

Rasgulla & stawberry lassi

Digestif

Home-made rum

03.08.24

START AT 17:00-22:00 | IN THE HEART OF MYTHIC SUITES & VILLAS GRAND GAUBE



BOOK YOUR TABLE:

+230 5857 5079

FB@ATELIER-RESTAURANT.MU



L'ATELIER

Chinese Night

2 400 Rs / pers.

HAPPY HOUR FROM 17H TO 19H | BACK GROUND MUSIC

Starter

Meefoon salad with shrimp and vegetagles, peanut sauce

Main Course

Roasted pork with honey, Chinese stir-fried beef, Chicken satay, Fish and squid stir-fry, Green bean & carrot, Bok choy & Fried rice

Dessert

Coconut Sagoo

Digestif

Home-made rum

06.08.24

START AT 17:00-22:00 | IN THE HEART OF MYTHIC SUITES & VILLAS GRAND GAUBE



BOOK YOUR TABLE:

+230 5857 5079

FB@ATELIER-RESTAURANT.MU



L'ATELIER

Creole Night

2 400 Rs / pers.

HAPPY HOUR FROM 17H TO 19H | BACK GROUND MUSIC

Starter

Chayote squash salad & Dried shrimps, local tomatoes dressing

Main Course

Créole Dishes Combo: Chicken Salmi, Beef Dry Curry, Fish & Shrimp vindaloo, Sauteed okra, Sauteed Pumpkin, Tomato Rice

Dessert

Cassava with Coconut milk & Sultana home-made rum

Digestif

Home-made rum

10.08.24

START AT 17:00-22:00 | IN THE HEART OF MYTHIC SUITES & VILLAS GRAND GAUBE



BOOK YOUR TABLE:

+230 5857 5079

FB@ATELIER-RESTAURANT.MU