



Our upcoming Events

Nos prochains événements

From 6 to 10 pm | De 18h à 22h

HAPPY HOUR

Every Friday from 6pm to 7pm
50% on Cocktails, Mocktails & Selected Wines

BURGER MANIA

22nd to 25th october | As from RS 990

DIVALI

Saturday 26th October | As from RS 1,500

HALLOWEEN NIGHT

Saturday 02nd november | As from RS 1,750

For more information or reservation,
please contact L'Atelier Team on  +230 5857 5079

Pour plus d'informations ou pour réserver,
contactez L'Atelier Restaurant sur le  +230 5857 5079



L'ATELIER
GRAND GAUBE - MAURITIUS

22ND TO 25TH OCTOBER
L'ATELIER RESTAURANT

Burger Mania

TRILOGY BURGERS
VEG / BEEF / CHICKEN

Lunch or dinner

Rs 990/person

Located at Mythic Suites & Villas | Book your table | +230 5857 5079



L'ATELIER
GRAND GAUBE - MAURITIUS

SATURDAY 26TH OCTOBER
L'ATELIER RESTAURANT

Diwali

Animation:

Local craft market, indian clothes fitting for guests & mehendi

Event from 6pm to 10pm
Happy hour 6pm - 7pm

Rs 1,500/person

Located at Mythic Suites & Villas | Book your table | +230 5857 5079



latelier.restaurant.mauritius
Divali | Saturday 26th October



STARTER | ENTRÉE

Okra salad & tandoori shrimp, saffron raita

Salade de gombo & crevette tandoori, raita safrané

PLAT PRINCIPAL | MAIN COURSE

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

Fusion indienne : Butter chicken, tikka de poisson, gigot d'agneau à la sauce épinard, curry de chou-fleur et pomme de terre, kofta de légumes et dal makhani, riz au cumin

DESSERT

Rasgulla & Strawberry Lassi

Rasgulla & Lassi à la fraise

#bonappétit





L'ATELIER
GRAND GAUBE - MAURITIUS

ENJOY!

SATURDAY 02ND NOVEMBER
L'ATELIER RESTAURANT

Halloween night

Event from 6pm to 10pm
Happy hour 6pm - 7pm

Rs 1,750 per person

Located at Mythic Suites & Villas | Book your table | +230 5857 5079



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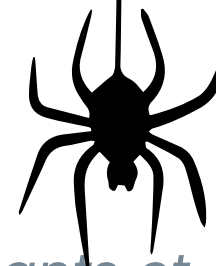
Halloween Night | Saturday 02nd november

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STARTER | ENTRÉE

Red tuna carpaccio, crunchy vegetables and citrus vinaigrette

Carpaccio de thon rouge, légumes croquants et vinaigrette aux agrumes



PLAT PRINCIPAL | MAIN COURSE

Surf 'n' Turf: beef tenderloin & tiger prawns, potatoes au gratin, garden vegetables and peppercorn sauce

Terre & mer : filet de boeuf & gambas, gratin de pomme de terre au four, petits légumes du jardin et sauce au poivre

DESSERT

Spiced Red Wine Poached Pears & peach ice cream

Poire pochée au vin rouge épicé et glace à la pêche

#bonappétit

