



Our upcoming Events

DECEMBER

HAPPY HOUR

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

PIZZA PARTY

03rd to 08th december | As from RS 750

PASTA PARTY

17th to 22nd december | As from RS 750

EXPOSITION "BORN IN MORIS"

by KEIVAN CADINOUCHE

12th december | As from RS 1,750

CHRISTMAS CELEBRATION

Evening 24th to noon 26th Dec | As from RS 3,000

FLAMES & FLAVOURS

29th December

NEW YEAR CELEBRATION

Evening 31st to noon 2nd Jan | As from RS 3,500

CONTACT US:  +230 5857 5079



L'ATELIER
GRAND GAUBE - MAURITIUS

03RD TO 08TH DECEMBER
L'ATELIER RESTAURANT

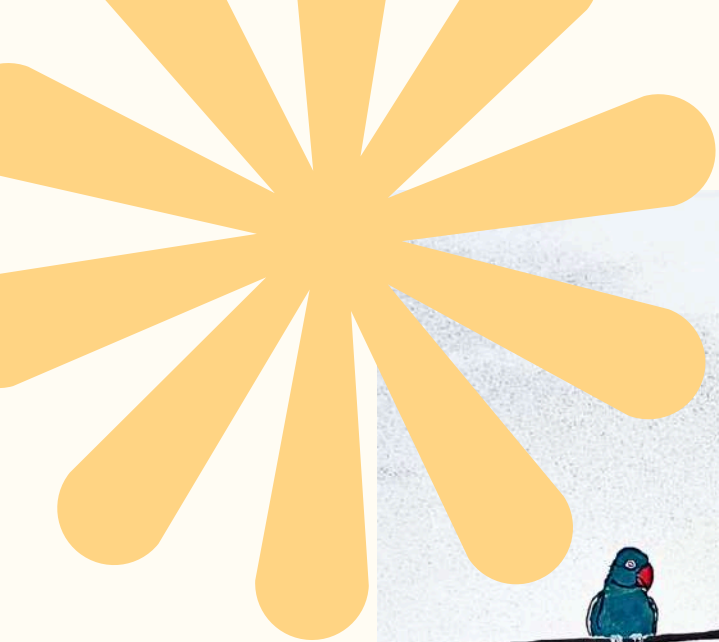
Pizza party

PIZZA OF YOUR CHOICE :
MARGARITA, CHORIZO, BARBECUE OR CHICKEN
& DESSERT : NUTELLA PIZZA

Lunch or dinner

Rs 750/person

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



ENTRÉE
GRATUITE



EXPOSITION *BORN IN MORIS*



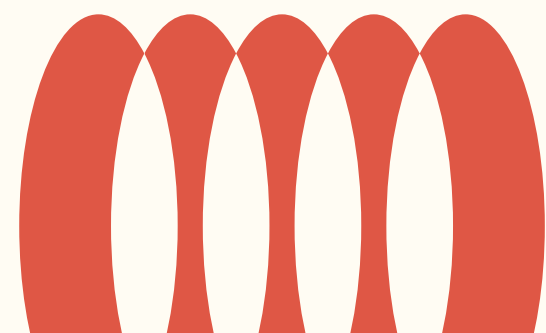
JEUDI 12 DECEMBRE | 18H30 - 22H



 Mythic Suites & Villas Grand Gaube

ART & FOOD : UNE RENCONTRE SAVOUREUSE

Peinture acrylique sur tirage photo argentique
Welcome drink jusqu'à 20h
Happy hour de 18h à 19h
Finger food | Jeu concours





L'ATELIER
GRAND GAUBE - MAURITIUS

**EVENING 24TH TO NOON 26TH DEC
L'ATELIER RESTAURANT**

Christmas Celebration

Choose your feast: Surf or Turf
Complimentary Christmas spiced rum

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

**Book by 15/12: free 25cl
arranged rum**

Located at Mythic Suites & Villas | Book 72h min ahead

Whatsapp+230 5857 5079
Landline: +230 282 42 42



latelier.restaurant.mauritius
Evening 24th to noon 26th Dec



Choice your menu: Turf Menu: Rs 3,000/p

ENTRÉE | STARTER

Velouté de cresson, galette croustillante à la chair de crabe à l'huile de truffe, œuf poché & huile de paprika
Watercress velouté, crispy crab cake with truffle oil, poached egg & paprika oil

Trou normand : sorbet passion & liqueur
Passion fruit sorbet & liqueur

PLAT PRINCIPAL | MAIN COURSE

Roulade de pintade farcie à la mozzarella, aux tomates confites et olives noires, sauté de légumes de saisons, purée de marrons & sauce aux cranberries
Guinea fowl roulade stuffed with mozzarella, sun-dried tomatoes, and black olives, sautéed seasonal vegetables, chestnut purée & cranberry sauce

DESSERT

Buche de Noël du chef
Chef's Yule log

Café Coffee

Special offer: Christmas Mojito – Rs 450,
Taittinger Brut Champagne – Rs 5,000, or Rosé – Rs 6,000
On-site, beverages & wines are available "à la carte" note included





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Evening 24th to noon 26th Dec



Choice your menu: Surf Menu: Rs 3,500/p

ENTRÉE | STARTER

Foie gras poêlé sur son toast de pain d'épices, chutney d'ananas

Pan-seared foie gras on gingerbread toast, pineapple chutney

Trou normand : sorbet passion & liqueur

Passion fruit sorbet & liqueur

PLAT PRINCIPAL | MAIN COURSE

Pavé de Sacré chien en croute aux herbes, mousseline de butternut, sauce whisky et sirop d'érable

Herb-crusted Patagonian toothfish, butternut mousseline, whisky and maple syrup sauce

DESSERT

Le Café Gourmand du Père Noël (Verrine de chocolat « White & Black », pomme d'amour de l'Atelier) & sa pipette de rhum arrangé

Santa's Gourmet Café (White & Black chocolate verrine, Atelier's candied apple) with its spiced rum pipette

Special offer: Christmas Mojito – Rs 450,

Taittinger Brut Champagne – Rs 5,000, or Rosé – Rs 6,000

On-site, beverages & wines are available "à la carte" note included





L'ATELIER
GRAND GAUBE - MAURITIUS

**EVENING 31ST TO NOON 2ND JAN
L'ATELIER RESTAURANT**

New Year Celebration

Choice your menu: Surf Menu or Turf Menu
Complimentary Prosecco glass

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

**Book by 15/12: free 25cl
arranged rum**

Located at Mythic Suites & Villas | Book 72h min ahead

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New Year Celebration



Choice your menu: Turf Menu: Rs 3,500/p

ENTRÉE | STARTER

Gratin festif de palmiste et fruits de mer au lait de coco et noix de cajou

Festive gratin of palm heart and seafood in coconut milk with cashews

Trou normand : sorbet passion & liqueur

Passion fruit sorbet & liqueur

PLAT PRINCIPAL | MAIN COURSE

Bœuf Wellington accompagné de légumes de saisons, pommes de terre façon sarladaise & sauce au romarin

Beef Wellington served with seasonal vegetables, Sarladaise-style potatoes, and rosemary sauce

DESSERT

Pavlova aux fruits exotiques

Pavlova with exotic fruits

Café Coffee

Special offer: Cocktails by L'Atelier,

Taittinger Brut Champagne – Rs 5,000, or Rosé – Rs 6,000

On-site, beverages & wines are available "à la carte" note included





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New Year Celebration



Choice your menu: Surf Menu: Rs 3,500/p

ENTRÉE | STARTER

Tataki de thon, houmous, salade de pois chiche & grenade

Tuna tataki, hummus, chickpea salad & pomegranate

Trou normand : sorbet passion & liqueur

Passion fruit sorbet & liqueur

PLAT PRINCIPAL | MAIN COURSE

Gambas grillées sauce crustacés, accompagnées de légumes de saisons

Grilled prawns with shellfish sauce, served with seasonal vegetables

DESSERT

Tatin de mangue caramélisée & glace à la vanille

Caramelized mango tatin with vanilla ice cream

Café Coffee

Special offer: Cocktails by L'Atelier,

Taittinger Brut Champagne – Rs 5,000, or Rosé – Rs 6,000

On-site, beverages & wines are available "à la carte" note included





L'ATELIER
GRAND GAUBE - MAURITIUS

**29TH DECEMBER EVENING
L'ATELIER RESTAURANT**

Flames & flavors

Your live BBQ evening :
Mixed grill or Seafood grill

Event from 6pm to 10pm

Happy hour 6pm - 7pm

Located at Mythic Suites & Villas | Book your table

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