l'Univert
PLAGE

MENU
RESTAURANT

MAÎTRE
RESTAURATEUR

QUALITÉ
TOURISME
ÎLE DE LA RÉUNION

QUALITÉ

BREATHE. SHARE. LIVE BETTER.

HERE, THE LAGOON SETS THE RHYTHM. TIME LOOSENS ITS HOLD. BODIES SETTLE. FACES OPEN UP. NOTHING IS RUSHED. THE SEA BREATHES. AND SLOWLY, WE LEARN TO BREATHE WITH IT. AT L'UNI VERT PLAGE, THE WELCOME IS SIMPLE, ALMOST BAREFOOT, CARRIED BY THAT GENTLE RÉUNIONNAIS WARMTH THAT TOUCHES YOU WITHOUT EVER IMPOSING. ALL AROUND YOU, AN ATTENTIVE TEAM, PRESENT WITH JUST THE RIGHT MEASURE, HERE TO TAKE CARE OF YOU, TO GUIDE YOU, AND TO MAKE SURE EVERYTHING STAYS SIMPLE AND TRUE.

WE SAVOUR WHAT THE ISLAND OFFERS. WE SHARE WHAT THE MOMENT MAKES POSSIBLE. WE COME TOGETHER AROUND LIVING THINGS, AROUND FLAVOUR, AROUND LIGHT. EVERY ATTENTION IS JUDGED JUST RIGHT. EVERY GESTURE SEEKS HARMONY. SO THAT YOU FEEL GOOD. IN YOUR PLACE. HERE. NOW.

L'UNI VERT PLAGE IS A BREATH. A SPACE IN WHICH TO RECONNECT — WITH OTHERS, WITH NATURE, WITH THE ESSENTIAL.

WELCOME TO L'UNIVERT PLAGE

Alon met' ensemb'!

(CREOLE FOR "LET'S ALL PULL TOGETHER!")

ACCEPTED METHODS OF PAYMENT

RESTAURANT MENU

BEACH RESTAURANT — RÉUNION ISLAND

OPENING HOURS

LUNCH — 12.00 PM – 3.00 PM

DINNER — 7.00 PM – 9.00 PM

TAPAS — FROM 5.30 PM

THOUGHTFUL COOKING, MINDFUL SPIRIT — SUNSHINE ON THE PLATE

LIST OF ALLERGENS

DEAR GUESTS, IF YOU SUFFER FROM ANY FOOD ALLERGIES, BELOW IS THE LIST OF ALLERGENS SUBJECT TO MANDATORY DECLARATION CONTAINED IN THE DISHES AND DRINKS ON OUR MENU. YOU WILL FIND THEM INDICATED BY THE NUMBERS SHOWN NEXT TO EACH ITEM.

(1)
CEREALS CONTAINING GLUTEN AND PRODUCTS THEREOF

(2)
CRUSTACEANS AND PRODUCTS THEREOF

(3)
EGGS AND PRODUCTS THEREOF

(4)
FISH AND PRODUCTS THEREOF

(5)
PEANUTS AND PRODUCTS THEREOF

(6)
SOYA AND PRODUCTS THEREOF

(7)
MILK AND PRODUCTS THEREOF

(8)
TREE NUTS AND PRODUCTS THEREOF

(9)
CELERY AND PRODUCTS THEREOF

(10)
MUSTARD AND PRODUCTS THEREOF

(11)
SESAME SEEDS AND PRODUCTS THEREOF

(12)
SULPHUR DIOXIDE AND SULPHITES

(13)
LUPIN AND PRODUCTS THEREOF

(14)
MOLLUSCS AND PRODUCTS THEREOF

COLD DRINKS

FRESH HEALTHY JUICES (25CL)

FRESH JUICE €6.50
ORANGE / LEMON / PINEAPPLE

HEALTHY JUICE OF THE WEEK €9
FRESH SEASONAL FRUIT AND VEGETABLES

COCO FRESH

FRESH COCONUT WATER €8.50



SOFT DRINKS

FRUIT SYRUP & WATER (2CL) €2.50
GRENADINE, PEACH, LEMON, PASSION FRUIT, MINT, STRAWBERRY, ORGEAT

FRUIT JUICES (25CL) €4
ORANGE, APPLE, PASSION FRUIT, MANGO, PINEAPPLE, LYCHEE, POMEGRANATE

SPRITE (33CL) €3.80 (BY THE GLASS)

COCA-COLA ZERO (33CL) €3.80 (BY THE GLASS)

COCA-COLA (30CL) €4 (BOTTLE)

SCHWEPPES TONIC (25CL) €4 (BOTTLE)

SCHWEPPES CITRUS (33CL) €3.80 (BY THE GLASS)

GOLDBERG GINGER BEER (20CL) €6

GOLDBERG HIBISCUS TONIC (20CL) €6

PERRIER (33CL) €4.50

SMOOTHIES (25CL)

DETOX SMOOTHIE €9
COCONUT MILK, SPIRULINA, GREEN CABBAGE, PINEAPPLE, BANANA, HONEY, FRESH MINT — (8)

NATURAL BEAUTY SMOOTHIE €9
RED BERRIES, HIBISCUS, CINNAMON, PINEAPPLE, BANANA, HONEY, BASIL, FRESH MINT — ANTIOXIDANT

MANGO LASSY SMOOTHIE €9
BANANA, COCONUT MILK, CARDAMOM, VANILLA, MANGO, FROMAGE BLANC (7)

THIRST QUENCHERS (25CL)

CITRONNADE €6
LEMON, HONEY, GINGER — OUR STILL HOMEMADE LEMONADE

ICED INFUSION €6
A GENEROUS, THIRST-QUENCHING RECIPE

AGUA DE JAMAICA €5.50
A REAL BURST OF FRESHNESS! ICED HIBISCUS INFUSION, FRESH MINT AND CINNAMON, TO HELP FIGHT HIGH BLOOD PRESSURE AND CHOLESTEROL

FROZEN €7
OUR AGUA DE JAMAICA IN A SLUSHY VERSION, PEACH SYRUP, FRESH MINT

DETOX WATER OF THE MOMENT (NEW!) €4.50
GO FOR DETOX WATER, THE ON-TREND DRINK THAT COMBINES PURE WATER WITH FRESH FRUIT FOR OPTIMAL HYDRATION AND A GUARANTEED DETOX EFFECT

FILTERED & PURIFIED WATER

STILL WATER (75CL) €3

SPARKLING WATER (75CL) €4

STILL WATER TO TAKE AWAY (75CL) €2
FOR WATER TO TAKE AWAY, PLEASE BRING YOUR OWN CONTAINER IF YOU CAN AND WE WILL HAPPILY FILL IT FOR YOU.
EXTRA SYRUP — €0.50

PRICES IN EUROS / TAX AND SERVICE INCLUDED

HOT DRINKS

TEAS AND INFUSIONS

MASALA CHAI BLACK TEA

MINT GREEN TEA

BOURBON ROOIBOS

EARL GREY BLACK TEA WITH BLUE FLOWERS

ORGANIC GENMAICHA YAMA GREEN TEA

VERBENA

WORTH DISCOVERING

THE "GOLDEN MILK" €7.50
TURMERIC, PEPPER, COCONUT OIL, ALMOND MILK, GINGER, CINNAMON, HONEY

"A HOMEMADE MIRACLE DRINK WITH COUNTLESS BENEFITS, DRAWN FROM AYURVEDIC MEDICINE"

ORGANIC FAIR-TRADE COFFEES / LATTES

OUR CHOICE — THE VALUES OF OUR SUPPLIER: RESPECT FOR THE LAND AND FOR THE PEOPLE WHO CULTIVATE IT, PRINCIPLES THAT LIE AT THE HEART OF OUR OWN VALUES. A LONG-STANDING CHAMPION OF FAIR TRADE, ORGANIC FARMING AND SUSTAINABLE DEVELOPMENT, MALONGO BRINGS AN ETHICAL DIMENSION TO EVERY ONE OF ITS PROJECTS.

ESPRESSO / DECAF €2.50
DOUBLE ESPRESSO / CAFÉ CRÈME €4
LATTE MACCHIATO €4.50
MOCHA €4.50
CAPPUCCINO €4.50
HOT CHOCOLATE €5
MATCHA LATTE €7
HOT. YOUR CHOICE: PLAIN / HONEY — BOOSTS ENERGY AND CONCENTRATION

CAFÉ NOISETTE €3
ESPRESSO WITH A DASH OF MILK
VANILLA COFFEE €3
CHAI TEA LATTE €5
CHAI COFFEE LATTE €5
UBÉ LATTE €8
PURPLE YAM. YOUR CHOICE: PLAIN / ORGEAT / VANILLA. RICH IN ANTIOXIDANTS, WITH ANTI-INFLAMMATORY PROPERTIES
ROASTED MATCHA LATTE €7
FOR MILK-BASED DRINKS MADE WITH ALMOND MILK, PLEASE LET YOUR SERVER KNOW — €1
EXTRAS: COW'S MILK (SMALL JUG) — €1 / ALMOND MILK (SMALL JUG) — €1.50 / HOMEMADE WHIPPED CREAM — €2

OUR FRAPPÉS

COFFEE FRAPPÉ €5
HOT OR COLD. YOUR CHOICE: PLAIN / HONEY

MOCHA FRAPPÉ €5.50
MATCHA FRAPPÉ €8
UBÉ FRAPPÉ €9
CHOCOLATE FRAPPÉ €6.50

LA TIERRA ORGANIC & FAIR TRADE
100% ARABICA

PRICES IN EUROS / TAX AND SERVICE INCLUDED

COCKTAILS

THE SIGNATURES · BACARDÍ

PATRÓN TOMMY'S MARGARITA (7CL) €15
PATRÓN SILVER TEQUILA, FRESH LEMON JUICE, MONIN AGAVE SYRUP

FLORAL GIN & TONIC (12CL) €13
BOMBAY SAPPHIRE GIN, ST-GERMAIN LIQUEUR, SCHWEPPES TONIC, LEMON JUICE, FRESH MINT

BOMBAY BRAMBLE TONIC (12CL) €12
BOMBAY BRAMBLE GIN (INFUSED WITH RASPBERRY AND BLACKBERRY), TONIC

THE SPRITZ

APEROL SPRITZ (16CL) €12
APEROL, MARTINI PROSECCO DOC, SPARKLING WATER

ST-GERMAIN SPRITZ (16CL) €15
ST-GERMAIN LIQUEUR, MARTINI PROSECCO DOC, SPARKLING WATER

MARTINI FIERO SPRITZ (16CL) €12
MARTINI VIBRANTE, MARTINI PROSECCO DOC, HOUSE SPARKLING WATER

PASSION FRUIT SPRITZ (16 CL) - €12
ARHUMATIK PASSION, MARTINI PROSECCO DOC, HOUSE SPARKLING WATER

THE FROZEN BY ISAUTIER (25CL)

FROZEN VANILLA PASSION ISAUTIER-10€

FROZEN OF THE MOMENT ISAUTIER-10€

THE BACARDÍ MOJITOS (25CL)

CLASSIC €11
BACARDÍ CARTA ORO RUM, LEMON, CANE SUGAR, FRESH MINT, SPARKLING WATER

FRUITY: WITH YOUR CHOICE OF FRUIT * €13
* MAX. 2 CHOICES: STRAWBERRY, RASPBERRY, PASSION FRUIT, MANGO, PINEAPPLE, HIBISCUS, BASIL, COMBAVA (MAKRUT LIME), HONEY, GINGER

COCKTAILS BY L'UNIVERT

PASSION LATINA (12CL) €13
BACARDÍ CARTA ORO RUM, FRESH LEMON JUICE, PASSION FRUIT SYRUP, PASSION FRUIT PURÉE, FRESH PINEAPPLE JUICE

APHRODISIAC (20CL) €13
BOMBAY SAPPHIRE GIN, HOMEMADE BASIL SYRUP, PASSION FRUIT PURÉE, HOMEMADE GINGER JUICE, GOLDBERG GINGER BEER

TENESSEE MOOD (18CL) €13
JACK DANIEL'S OLD NO. 7, FRESH LEMON JUICE, HOMEMADE CHAI SYRUP, LYCHEE JUICE, HOMEMADE GINGER JUICE

LONDON LOVER (16CL) €13
BOMBAY "CITRON PRESSÉ" GIN, RASPBERRY PURÉE, POMEGRANATE JUICE, FRESH LEMON JUICE, HOMEMADE HIBISCUS SYRUP, PINK PEPPERCORNS

ASTEK AGRUM (14CL) €12
CAMINO REAL TEQUILA, FRESH LEMON & ORANGE JUICE, LEMON SYRUP, GRATED COMBAVA (MAKRUT LIME)



PRICES IN EUROS / TAX AND SERVICE INCLUDED — ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH. "PLEASE DRINK IN MODERATION"

COCKTAILS

THE CLASSICS

PUNCH PLANTEUR (25CL) €9
WHITE RUM, PINEAPPLE, PASSION FRUIT, MANGO, ORANGE, APPLE — OUR PLANTER'S PUNCH

CUBA LIBRE (25CL) €10
WHITE RUM, COCA-COLA, LIME

ESPRESSO MARTINI (10CL) €15
GREY GOOSE VODKA, COFFEE CREAM LIQUEUR, ESPRESSO

PUNCH COCO (25CL) €10
WHITE RUM, VANILLA, COCONUT PURÉE, COCONUT MILK

LONG ISLAND (12CL) €15
VODKA, GIN, WHITE RUM, TEQUILA, TRIPLE SEC, LEMON JUICE, SUGAR, COCA-COLA

PORNSTAR MARTINI (14CL) €14
ERISTOFF VODKA, FRESH LEMON JUICE, PASSION FRUIT PURÉE, VANILLA SYRUP, A SHOT OF BRUT CHAMPAGNE

BASIL SMASH (10CL) €15
BOMBAY SAPPHIRE GIN, ST-GERMAIN ELDERFLOWER LIQUEUR, FRESH LEMON JUICE, HOMEMADE BASIL SYRUP, FRESH BASIL, ANGOSTURA

MAÏ-TAÏ (10CL) €14
BACARDÍ AÑEJO CUATRO RUM, ISAUTIER WHITE RUM, TRIPLE SEC, FRESH LEMON JUICE, ORGEAT SYRUP, PLANTATION OVERPROOF 69 RUM, ANGOSTURA BITTERS

AMARETTO SOUR (10CL) €15
DISARONNO AMARETTO, FRESH LEMON JUICE, CANE SUGAR SYRUP, AQUAFABA, ANGOSTURA

NEGRONI (9CL) €12
BOMBAY SAPPHIRE GIN, MARTINI RISERVA RUBINO, CAMPARI

THE KALOUS (4CL)

AMBER RUM, PÉÏ LIME (LOCAL RÉUNION LIME), CANE SUGAR

ISAUTIER BARRIK €9

SAVANNA MÉTIS €10

THE TI' PUNCHS (4CL)

WHITE RUM, PÉÏ LIME (LOCAL RÉUNION LIME), CANE SUGAR

ISAUTIER TRADITIONNEL €8

ZARBOUTAN €11

SAVANNA INTENSE €10

THE CAIPIRINHAS (4CL)

LEBLON CACHAÇA, LEMON, CANE SUGAR

CLASSIC €11

FRUITY: WITH YOUR CHOICE OF FRUIT * €13

CAIPIROSKA: WITH ERISTOFF VODKA €12

THE MARGARITAS (10CL)

TEQUILA, TRIPLE SEC, FRESH LEMON JUICE, SUGAR

CLASSIC €12

SPICY: CHILLI SYRUP, GINGER JUICE, SALT & ESPELETTE PEPPER €13

* MAX. 2 CHOICES: STRAWBERRY, RASPBERRY, PASSION FRUIT, MANGO, PINEAPPLE, HIBISCUS, BASIL, COMBAVA (MAKRUT LIME), HONEY, GINGER



PRICES IN EUROS / TAX AND SERVICE INCLUDED — ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH. "PLEASE DRINK IN MODERATION"

COCKTAILS

THE DAIQUIRIS (10CL)

ISAUTIER RUM, LEMON JUICE, CANE SUGAR SYRUP

CLASSIC €10

FRUITY: WITH YOUR CHOICE OF FRUIT * €11

PÉÏ: WITH SAVANNA INTENSE, HONEY SYRUP AND GINGER €12

THE COLADAS (25CL)

ISAUTIER RUM, COCONUT PURÉE AND COCONUT MILK, FRUIT JUICES / PURÉES

PINA €11

PASSION €12

MANGO €12

THE MULES (27CL)

SPIRIT, FRESH LEMON JUICE, SUGAR, GOLDBERG GINGER BEER

MOSCOW MULE: WITH ERISTOFF VODKA €12

LONDON MULE: WITH BOMBAY SAPPHIRE AND CRUSHED PINK PEPPERCORNS €14

CARIBBEAN MULE: WITH BACARDÍ AÑEJO CUATRO AND CRUSHED PINK PEPPERCORNS €14

MEXICAN MULE: WITH PATRÓN SILVER TEQUILA AND CHILLI SYRUP €16

THE ALCOHOL-FREE (25CL)

VIRGIN MOJITO €9

FRUITY VIRGIN MOJITO * €10

VIRGIN COLADA €8

PINA, PASSION OR MANGO

MEXICAN MINT TEA €8

HOMEMADE ICED INFUSION, HOMEMADE TEA SYRUP, FRESH LEMON JUICE, MINT LEAVES

BISSAP AND ROSES €12

MARTINI VIBRANTE, GOLDBERG HIBISCUS TONIC, MONIN ROSE SYRUP, FRESH LEMON JUICE.

* MAX. 2 CHOICES: STRAWBERRY, RASPBERRY, PASSION FRUIT, MANGO, PINEAPPLE, HIBISCUS, BASIL, COMBAVA (MAKRUT LIME), HONEY, GINGER



PRICES IN EUROS / TAX AND SERVICE INCLUDED — ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH. "PLEASE DRINK IN MODERATION"

ALCOHOLIC DRINKS

DRAUGHT BEERS

AFFLIGEM (25CL) €4.50 · (50CL) €8.50
DODO (25CL) €3 · (50CL) €5.80
KEWES ROUGE (25CL) €4.50 · (50CL) €8.50
100% LOCAL — STRAWBERRY, GINGER, LYCHEE
KEWES IPL (25CL) €4.50 · (50CL) €8.80
KEWES BLANCHE (25CL) €4.50 · (50CL) €8.80
MONACO (25CL) €3.20 · (50CL) €6.20
PANACHÉ (SHANDY) (25CL) €3 · (50CL) €5.80

PICON SUPPLEMENT (25CL) €1.50 · (50CL) €3

BOTTLED BEERS

DODO BLONDE (33CL) €3
LEMON RADLER (33CL) €3.50
LES DALONS BLONDE (33CL) €6.50
LES DALONS IPA (33CL) €6.50
DESPERADOS (33CL) €6.50
HEINEKEN (33CL) €5
HEINEKEN 0° (25CL) — ALCOHOL-FREE €4

THE RHUMS ARRANGÉS (4CL)

OUR HOUSE-INFUSED RUMS — €6 EACH
LEMON & GINGER
CARAMELISED MANGO
FLAMBÉED BANANA
WILD MANDARIN
VOLCANIQUE
GOYAVIER (STRAWBERRY GUAVA), PINEAPPLE, CHILLI

THE APERITIFS

GLASS OF CHAMPAGNE (14CL) €16
PIERRE GRANDET BRUT
WHITE WINE KIR (14CL) €9
BLACKCURRANT, PEACH, BLACKBERRY, RASPBERRY OR GOYAVIER (STRAWBERRY GUAVA)
KIR ROYAL (14CL) €17
BLACKCURRANT, PEACH, BLACKBERRY, RASPBERRY OR GOYAVIER (STRAWBERRY GUAVA)
RICARD / PASTIS 51 (4CL) €4.50
MARTINI ROSSO / BIANCO / FIERO (6CL) €7
RED / WHITE PORT (6CL) €7
CAMPARI (6CL) €7
SUZE (4CL) €7

THE DIGESTIFS

JÄGERMEISTER €7
GET 27 / GET 31 €8
CALVADOS MAGLOIRE VSOP €14
MIRABELLE (PLUM BRANDY) €10
AMARETTO DISARONNO €11
ABSINTHE PERNOD €13
IRISH COFFEE €10
BÉNÉDICTINE €10
EXTRA SYRUP — €0.50 | EXTRA SOFT DRINK — €1.50



PRICES IN EUROS / TAX AND SERVICE INCLUDED — ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH. "PLEASE DRINK IN MODERATION"

SPIRITS

WORLD WHISKIES (4CL)

JOHNNIE WALKER RED LABEL €9
SCOTLAND
WILLIAM LAWSON'S €9
SCOTLAND
ANCNOC — PEATED €15
SCOTLAND
DEVERON 10 YEARS €15
SCOTLAND
WOODFORD RESERVE €13
UNITED STATES
CRAIGELLACHIE 13 YEARS €15
UNITED STATES

JACK DANIEL'S WHISKEY (4CL)

JACK N°7 €11
SCOTLAND
JACK HONEY €12

COGNAC (4CL)

H BY HINE VSOP €14

BAS ARMAGNAC (4CL)

CHÂTEAU DE BORDENEUVE €14



GIN (4CL)

BOMBAY BRAMBLE €11
RASPBERRY / BLACKBERRY INFUSION
BOMBAY "CITRON PRESSÉ" €11
FRESHLY PRESSED MEDITERRANEAN LEMON INFUSION
BOMBAY SAPPHIRE €10
FLAVOURED WITH 10 BOTANICALS
VAKOA €12
RÉUNION-MADE GIN

TEQUILA (4CL)

TEQUILA CAMINO €9
MEXICO
TEQUILA PATRÓN SILVER €14
MEXICO

CACHAÇA (4CL)

LEBLON €10

VODKA (4CL)

GREY GOOSE €14
ERISTOFF €9

RUMS (4CL)

BACARDÍ AÑEJO CUATRO €10
PUERTO RICO
BACARDÍ CARTA ORO €8
PUERTO RICO
BACARDÍ OCHO AÑOS €12
PUERTO RICO
ISAUTIER TRADITIONNEL €7
RÉUNION
ISAUTIER BARRIK €7.50
RÉUNION
SAVANNA LE MUST €16
RÉUNION
DON PAPA €15
PHILIPPINES
DIPLOMÁTICO €17
VENEZUELA

PRICES IN EUROS / TAX AND SERVICE INCLUDED — ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH. "PLEASE DRINK IN MODERATION"

WINES



ROSÉ

GRIS BLANC
PAYS D'OC
GLASS 14CL €8 | BOTTLE 75CL €38 | MAGNUM 150CL €72
A DENSE PALATE WITH AROMAS OF SMALL RED BERRIES

M DE MINUTY
CÔTES DE PROVENCE
GLASS 14CL €12 | BOTTLE 75CL €52 | MAGNUM 150CL €95
PEARLY PINK IN COLOUR, IT WINS YOU OVER WITH ITS AROMATIC INTENSITY, FROM TANGY RED BERRIES TO NOTES OF EXOTIC FRUIT. THE PALATE IS LIVELY, LIGHT AND REFRESHING, WITH BEAUTIFULLY LEMONY, GREEN NOTES.

BOBO
IGP MÉDITERRANÉE · GRENACHE, CINSAULT, SYRAH
GLASS 14CL €10 | BOTTLE 75CL €39
A PALE COLOUR, A FRUITY NOSE, A LIVELY AND ELEGANT PALATE

MADE IN CAMARGUE
AOP SABLE DE CAMARGUE · CINSAULT, GRENACHE GRIS AND NOIR
GLASS 14CL €10 | BOTTLE 75CL €34
AN INTENSE NOSE OF CITRUS AND FRESH FRUIT; A CLEAN, LIVELY, WELL-BALANCED PALATE

VICTORIA
IGP PAYS DU VAR · CINSAULT, GRENACHE
GLASS 14CL €10 | BOTTLE 75CL €36
A LIVELY, FRESH AND ELEGANT PALATE, WITH LOVELY TENSION AND A FRUITY, SUBTLY TANGY FINISH

RED

PIC SAINT LOUP — HÉRITAGE "AN 1189"
LANGUEDOC AOC · GÉRARD BERTRAND
GLASS 14CL €12 | BOTTLE 75CL €46
A DEEP RED COLOUR. THE NOSE REVEALS AN INTENSE BOUQUET OF RED FRUIT AND SWEET SPICES. THE PALATE EXPRESSES COMPLEX AROMAS MARKED BY GARRIGUE SCRUBLAND AND RIPE FRUIT, UNFOLDING INTO TOASTED NOTES.

DOMAINE GAROLOUP — LES CALCAIRES BLANCS
AOP PIC SAINT-LOUP · SYRAH, GRENACHE
GLASS 14CL €12 | BOTTLE 75CL €59
COMPLEX AROMAS OF BLACK FRUIT AND SPICE, FOLLOWED BY A POWERFUL, SILKY PALATE WITH FINE TANNINS

MAS DE LOUIS — TRÉSOR
VIN DE FRANCE · SYRAH, VIOGNIER
GLASS 14CL €12 | BOTTLE 75CL €42
ELEGANT AND STRUCTURED, WITH NOTES OF FRESH RED FRUIT, VIOLET AND SPICE. A GENEROUS PALATE WITH SILKY TANNINS, LOVELY FRESHNESS AND A LINGERING FINISH.

MAISON ROGER PEGUET — PREMIÈRE CONFIDENCE
AOP BEAUJOLAIS · GAMAY
GLASS 14CL €12 | BOTTLE 75CL €45
FRUITY AROMAS, FRESHNESS AND INDULGENCE. A BEAUTIFULLY FINE, BALANCED STRUCTURE: PEONY AND FRESH MORELLO CHERRY.

MAISON LES TAILLADES
CÔTES DU RHÔNE · SYRAH 80% & GRENACHE NOIR 20%
GLASS 14CL €10 | BOTTLE 75CL €34
SMALL BLACK AND RED FRUITS, LIGHTLY JAMMY, ROUND AND COMPLEX

CIGALUS
GÉRARD BERTRAND · ORGANIC · DEMETER, IGP AUDE HAUTERIVE
BOTTLE 75CL €98
A UNIQUE BLEND OF 7 GRAPE VARIETIES, GIVING A PREMIUM WINE WITH AN IMPRESSIVE BALANCE BETWEEN RIPE FRUIT, SPICE AND FINE ACIDITY

M CHAPOUTIER
ORGANIC · AOP CROZES-HERMITAGE, RHÔNE VALLEY
BOTTLE 75CL €52
A WINE WITH FLESHY TANNINS AND PLENTY OF INDULGENT CHARACTER

LE COTEAU DE LA BEAUME
CROZES-HERMITAGE · SYRAH
GLASS 14CL €12 | BOTTLE 75CL €59
A NOSE UNVEILING AROMAS OF SPICE WITH A HINT OF VANILLA, ECHOED ON THE PALATE

WINES

WHITE

“LES HORTES DU LOUP” — NUITS BLANCHES
LANGUEDOC · GRENACHE BLANC, MARSANNE, ROUSSANNE
GLASS 14CL €10 | BOTTLE 75CL €39
A PALE COLOUR, A TOASTED, BUTTERY NOSE, FLORAL NOTES OF WHITE FRUIT — A ROUND, BALANCED PALATE

CIGALUS
GÉRARD BERTRAND · ORGANIC · DEMETER, IGP AUDE HAUTERIVE
BOTTLE 75CL €78
THIS CUVÉE OFFERS A PERFECT BALANCE BETWEEN VIVACITY AND ROUNDNESS. ON THE NOSE, APRICOT, ALMOND AND PEACH COMPLEMENT ONE ANOTHER.

HÉRITAGE — VIOGNIER
PAYS D’OC IGP
GLASS 14CL €8 | BOTTLE 75CL €38
THIS CUVÉE OFFERS A PERFECT BALANCE BETWEEN VIVACITY AND ROUNDNESS. ON THE NOSE, APRICOT, ALMOND AND PEACH COMPLEMENT ONE ANOTHER.

HÉRITAGE — CHARDONNAY
PAYS D’OC IGP
GLASS 14CL €8 | BOTTLE 75CL €38
A BEAUTIFUL PALE GOLD COLOUR. ON THE NOSE, INDULGENCE COMES THROUGH IN NOTES OF RIPE APPLE AND PEAR.

LES POINTES AUX BŒUFS
PETIT CHABLIS · CHARDONNAY
GLASS 14CL €12 | BOTTLE 75CL €45
A PETIT CHABLIS WITH A BRIGHT, PALE COLOUR AND A TAUT, MINERAL PALATE LEANING GENTLY TOWARDS ACIDITY WITH A TOUCH OF RICHNESS

“J’ADORE” SWEET WHITE — MAS DE LOUIS
PAYS D’OC · MUSCAT & SAUVIGNON BLANC
GLASS 14CL €10 | BOTTLE 75CL €39
A FRESH, ELEGANT WINE WITH NOTES OF CITRUS, EXOTIC FRUIT AND FLINT. A LIVELY, MINERAL, BALANCED PALATE WITH LOVELY LENGTH

STAR OF AFRICA CHENIN BLANC
SOUTH AFRICA
GLASS 14CL €8 | BOTTLE 75CL €36
AN INTENSE AROMATIC PALETTE BLENDING AROMAS OF APRICOT, PEAR, HONEYSUCKLE, GREEN APPLE, MELON AND FLINT, NOT FORGETTING KIWI AND PINEAPPLE. A LIVELY, REFRESHING PALATE.

SPARKLING

MARTINI PROSECCO DOC
FLUTE 14CL €9 | BOTTLE 75CL €42
IN THE RICH SOILS OF THE VENETO, GLERA GRAPES ARE SELECTED AND BLENDED BY A MASTER BLENDER WITH CHARDONNAY AND PINOT NOIR TO CREATE THIS FRESH, LIVELY PROSECCO. THE D.O.C. APPELLATION PLACES THESE WINES AT THE VERY HEART OF THE TRADITIONAL PROSECCO REGION.

CHAMPAGNE PIERRE GRANDET BRUT
FLUTE 14CL €16 | BOTTLE 75CL €79
A NOSE OF COMPLEX, FLORAL FRAGRANCES. A ROUND PALATE CARRIED BY A FINE EFFERVESCENCE. FRUITY AROMAS.

CHAMPAGNE LAURENT-PERRIER BRUT
BOTTLE 75CL €95 | MAGNUM 150CL €185
THE NOSE IS LIKE A BREATH OF FRESH, LIGHTLY FLORAL AIR (VINE BLOSSOM). FINE AND SUBTLE ON THE PALATE, THIS CHAMPAGNE IS MARKED BY SUPPLE FRUITY NOTES (WHITE PEACH) AND THE FRESHNESS OF CITRUS (LEMON, MANDARIN).

CHAMPAGNE VEUVE CLICQUOT BRUT YELLOW LABEL
BOTTLE 75CL €125 | MAGNUM 150CL €230
A BEAUTIFUL ROBE WITH GOLDEN-YELLOW HIGHLIGHTS, A POWERFUL NOSE, FRUITY AT FIRST (WHITE FRUITS, DRIED FRUITS), THEN TURNING TO VANILLA AND BRIOCHE

CHAMPAGNE RUINART BRUT
BOTTLE 75CL €150
BRIGHT AND CLEAR, WITH A FINE, SUSTAINED BEAD. ON THE NOSE, YOU ARE FIRST WELCOMED BY A GENEROUS BASKET OF WHITE-FLESHED FRUIT (APPLE, PEAR) AND YELLOW FRUIT (APRICOT), ALONG WITH NUTS (HAZELNUTS, FRESH ALMONDS). RICHER NOTES THEN FOLLOW (BRIOCHE, BISCUIT).





PRICES IN EUROS / TAX AND SERVICE INCLUDED — ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH. "PLEASE DRINK IN MODERATION"

TO ENJOY ON YOUR OWN OR TO SHARE

“MAISON” CRÉOLITÉS PLATTER 12 PIECES €19 · 6 PIECES €11
STUFFED CHILLI, SAMOUSSA OF THE MOMENT, BONBON PIMENT (CREOLE SPLIT-PEA AND CHILLI FRITTER), SWEET-AND-SOUR SAUCE, PIMENT OIZO SAUCE (BIRD'S-EYE CHILLI) — (1/3/4/5/7/8/14)

SWEET POTATO FRIES €5

HOMEMADE FRIES €4

THE TAPAS · FROM 5.30 PM

OVEN-ROASTED FARMHOUSE CAMEMBERT €22
SERVED WITH BABY NEW POTATOES — (7)

OCTOPUS WITH LARGE CHILIS (150 G) €16

SWEET AND SOUR BEEF STIR-FRY (200G) €16

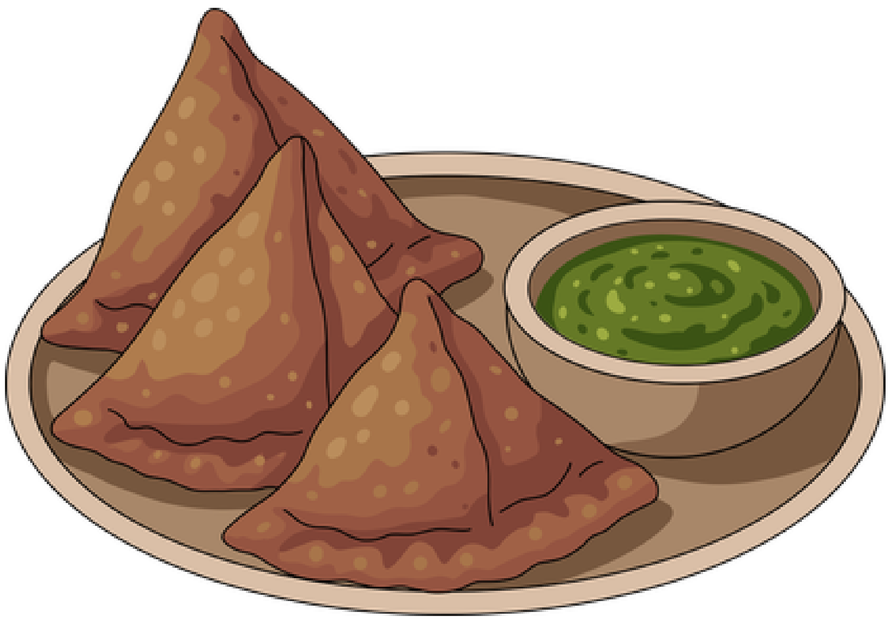
COOKED SHRIMP WITH BASIL FLAMBÉED WITH PASTIS (150GR) €14

FISH RILLETTES (150GR) €14

CHICKEN TIKATSU (150GR) €15

VEGETABLE GYOZAS ARRABIATA (7 PIECES) €14

CHARCUTERIE AND CHEESE PLATTER €22



PRICES IN EUROS / TAX AND SERVICE INCLUDED

THE SALADS

THE UNI VERT SALAD €25
MIXED LEAF SALAD WITH ITS CITRUS VINAIGRETTE, SKEWER OF MARINATED SEARED TUNA, HOMEMADE FISH RILLETTES WITH GROS PIMENT (MILD CREOLE CHILLI) AND COMBAVA, MARINATED KING PRAWN, CASHEW NUTS, HOMEMADE HUMMUS, SESAME SEEDS, ROASTED MACADAMIA NUTS, JULIENNE OF CUCUMBER AND PAPAYA — (1/2/4/5/6/8/11)

BURRATA TOMATO €20
BURRATA (ENV 100G) ON HEIRLOOM TOMATO TARTARE, STRAWBERRIES, AND BALSAMIC VINEGAR REDUCTION

THE CHICKEN CAESAR €21
SALAD LEAVES, PADANO, MARINATED CHICKEN, MOZZARELLA TOAST EGG, CROUTONS, CAESAR DRESSING, BABY LEAVES — (1/3/5/7/8/10)

OUR FISH

TUNA TARTARE (180 G) €26
FRESH TUNA STRAIGHT OFF THE BOAT, SEASONING OF THE DAY — PLEASE ASK YOUR SERVER; SERVED WITH HOMEMADE FRIES OR MIXED LEAF SALAD — (4 / + ALLERGENS ACCORDING TO THE DAY'S RECIPE, SEE THE BOARD)

SALT-CURED TOOTHFISH CHEEK, URCHIN CORAL SAUCE €25
LÉGINE (PATAGONIAN TOOTHFISH), MEDLEY OF VEGETABLES, GINGER, PARSLEY, CORIANDER, SPRING ONIONS, ROASTED CASHEW NUTS — (4/8/7/11/8)

WHOLE ROASTED SEA BREAM WITH HERBS €29
FRESH CATCH OF THE DAY, SERVED WITH RICE AND SIDE DISH OF YOUR CHOICE
EXTRA SIDE OF YOUR CHOICE: €4 | EXTRA SAUCE: €3
HOMEMADE FRIES / MIXED LEAF SALAD / SEASONAL VEGETABLES / WHITE RICE

PRICES IN EUROS / TAX AND SERVICE INCLUDED

OUR MEAT DISHES

CHICKEN SUPREME WITH LEMONGRASS AND HONEY €23
SERVED WITH FRIES AND SALAD SIDES

OUR BEEF OR CHICKEN BURGER (180G) €25
CHEDDAR SAUCE, COLESLAW, PICKLED ONIONS, LETTUCE, TOMATO, UNIVERT SAUCE; SERVED WITH A SIDE SALAD. - (1/3/7/8/10/11)

OUR BUTCHER'S CUT
DAILY SUGGESTION, PLEASE ASK YOUR SERVER.

DUCK BREAST WITH FOIE GRAS SAUCE €29
DUCK BREAST (ENV 300G) SERVED WITH POTATO GRATIN AND SIDE DISH OF YOUR CHOICE

CARRY OF THE DAY €19
THE DAY'S SELECTION — PLEASE ASK YOUR SERVER. OUR CREOLE CURRY, SERVED WITH RICE, BRÈDES (CREOLE LEAFY GREENS), GRAINS (CREOLE PULSES) AND ROUGAIL (SPICY RELISH) — (1/2 / + ALLERGENS ACCORDING TO THE DAY'S RECIPE, SEE THE BOARD)
ALL OUR DISHES COME WITH THEIR OWN ACCOMPANIMENT

HOMEMADE FRIES / MIXED LEAF SALAD / SEASONAL VEGETABLES / WHITE RICE — EXTRA SIDES: €4 | EXTRA SAUCE: €3

OUR MARMAILLES · FOR OUR LITTLE ONES

CHILDREN'S MENU (CHOICE OF 1 DISH) €13
THE MARMAILLES MENU INCLUDES A DISH, A DRINK (FRUIT SYRUP OR JUICE) AND A SMALL POT OF ARTISAN ICE CREAM OF YOUR CHOICE (COCONUT, CHOCOLATE, VANILLA, STRAWBERRY) — (1/7)

FISH AND CHIPS (100 G)
SERVED WITH CRUSHED POTATOES AND VEGETABLES OF THE DAY — (3/4/5/7)

MINI CHICKEN BURGER
SERVED WITH HOMEMADE FRIES — (1/3/7/10)

PRICES IN EUROS / TAX AND SERVICE INCLUDED

DESSERTS

CRÈME BRÛLÉE €9
WITH BOURBON VANILLA — (3/7)

MOLTEN CHOCOLATE FONDANT €12
SALTED BUTTER CARAMEL CENTRE, A SCOOP OF VANILLA ICE CREAM & HOMEMADE WHIPPED CREAM, FLAKED ALMONDS — (1/3/7)

CAFÉ GOURMAND €11
THE PASTRY CHEF'S INSPIRATION — COFFEE SERVED WITH 4 MIGNARDISES — (1/3/6/7/8)

OUR PROFITEROLES — "3 HOMEMADE CHOUX BUNS" €13
CHOCOLATE SAUCE, VANILLA ICE CREAM, HOMEMADE WHIPPED CREAM AND FLAKED ALMONDS — (1/3/7/8)

CAFÉ OR CHOCOLAT LIÉGEOIS, DAME BLANCHE €10
CLASSIC ICE CREAM SUNDAES. FLAKED ALMONDS — (1/3/7/8)

NEW YORK CHEESECAKE €12
ASK YOUR SERVER FOR TODAY'S FLAVOUR — (1/3/8)

TIRAMISU €13

ICE CREAMS & SORBETS · BUILD YOUR OWN

€2.80 PER SCOOP
ICE CREAMS: STRAWBERRY, VANILLA, CHOCOLATE, COFFEE, PISTACHIO, COCONUT, SALTED BUTTER CARAMEL, YLANG-YLANG
SORBETS: GOYAVIER (STRAWBERRY GUAVA), PASSION FRUIT, PITAYA (DRAGON FRUIT), RASPBERRY, MANGO, LEMON
EXTRA MELTED CHOCOLATE €2.50 / EXTRA HOMEMADE WHIPPED CREAM €2



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At L'Univert, we have chosen to take our time.

TIME TO BREATHE, TO RECONNECT, AND TO SAVOUR HONEST COOKING, DEEPLY ROOTED IN THE SOIL OF RÉUNION.

WE CHOOSE TO SLOW DOWN. TO GIVE FLAVOUR, THE SEASONS AND THE LAND THE TIME TO EXPRESS THEMSELVES. EVERY PLATE TELLS A SINCERE STORY, MADE OF LOCAL PRODUCE, CRAFTSMANSHIP AND RESPECT FOR ALL LIVING THINGS.

L'UNIVERT IS AN INVITATION TO EAT WELL, TO FEEL GOOD, AND TO CELEBRATE A WAY OF LIVING THAT IS AUTHENTIC, JOYFUL AND PROFOUNDLY HUMAN.

The L'UNIVERT PLAGE team

Alon met' ensemb'!