

CAVIAR

The story of Madagascar's first sturgeon farm began in 2009, in Mantasoa.

The ambition? To produce caviar in Madagascar and see it enjoyed on some of the world's finest tables.

Raised in a pristine natural environment, the sturgeons of the Acipenser farm produce eggs of remarkable size and quality, praised by the greatest chefs and caviar connoisseurs alike.

A true gastronomic treasure to be discovered here at the Grand Café de la Gare.



FOIE GRAS

Chef Max has long been part of our story, carrying on this wonderful adventure by celebrating Madagascar's finest ingredients in elegant brasserie-style creations.



The Soarano station was designed by architect Georges Auguste Fouchard in the style of 19th-century train stations. Built between 1908 and 1910,

The building was erected on reclaimed land where a fountain once stood, hence the name SOARANO, meaning "good water."

Since 1913, the Buffet de la Gare has been part of the station's life, later evolving into what is now known as the Grand Café de la Gare.

The Tananarive brasserie at PK 0

OPENING HOURS :

Every day: 8 a.m. – 11 p.m.

SERVICE HOURS :

Sunday – Monday : until 9:30 p.m.

Tuesday – Saturday : until 10:00 p.m.

www.cafedelagare.mg

Wi-fi : GRAND CAFE DE LA GARE

SINCE 1913



Grand
Café DE LA Gare



Open 7 days a week,
from 8 AM to 11 PM

STARTERS

Sashimi of the day's fish, candied ginger and wasabi	38 000 Ar
Soup or gazpacho of the day	19 000 Ar
Foie gras terrine with Sainte-Marie vanilla	41 000 Ar
Pressed grilled vegetables, tomato and basil coulis	29 000 Ar
Crab meat gratin with fine herbs and anise	36 000 Ar
Skillet of snails with garlic butter	35 000 Ar
Country-style terrine, pickles and green salad	34 000 Ar
Roast beef carpaccio with olive tapenade	32 000 Ar
Octopus Carpaccio with Vierge Sauce	36 000 Ar

SALADS

Caesar Salad with Crispy Chicken	35 000 Ar
Breaded camembert, bacon and caramelized onion compote	33 000 Ar
Greek Salad	29 000 Ar
Mixed greens with fine herbs	12 000 Ar

MAINS

Pasta & Veg

Fresco country-style gnocchi	38 000 Ar
Linguine with black garlic and truffle cream	66 000 Ar
Ratatouille risotto with pesto	33 000 Ar
Palak paneer with rice and cucumber-cumin raita	31 000 Ar

Beef & Lamb

Hand-cut zebu tartare, fries and salad	39 000 Ar
Zebu filet with maître d'hôtel butter and potato gratin	47 000 Ar
Zebu bourguignon with buttered tagliatelle	40 000 Ar
Beer-braised zebu shank with vegetables and sautéed potatoes	39 000 Ar
10-hour slow-cooked lamb leg with black garlic cream and flageolet beans with vegetables	39 000 Ar
Moroccan-style lamb kefta with couscous	37 000 Ar

Chicken & Duck

Duck parmentier with green peppercorns	48 000 Ar
Chicken maffé with coconut milk and basmati rice	36 000 Ar
Akoho gasy ritra, vary makalioka, ro matsatso	39 000 Ar
Famous spit-roasted spring chicken, parsley potatoes and green salad	38 000 Ar
From the Coast	
Grilled prawns with virgin sauce, carrot purée and crisp vegetables	52 000 Ar
Seafood paella	55 000 Ar
Fish of the day with fennel butter, vegetable fondue and saffron rice	49 000 Ar
Octopus curry with green papaya and coconut milk, served with basmati rice and rougail	42 000 Ar

 Dish with pork

 Vegetarian dish

 Chef's recommendation

TO SHARE

Kasnadar Madagascar Caviar, Baeri 10g	103 000 Ar
Kasnadar Madagascar Caviar, Baeri 20g	199 000 Ar
Charles's Cone of Fries	13 000 Ar
Meat Sambos Platter	19 000 Ar
 Chicken or Pork Spring Rolls Platter	19 000 Ar
Jerome's Antsirabe Cheese Platter	42 000 Ar
 Cold Cuts Platter	49 000 Ar

SNACK & BURGER

Croque Monsieur	21 000 Ar
Croque Madame	22 000 Ar
 The Signature death by cheese burger	40 000 Ar
 The Classic Chicken/Beef Cheeseburger, avec ou sans bacon, frites et salade	34 000 Ar
 Rossini Burger on Ciabatta, Fries and Salad	46 000 Ar

KIDS' MENU

"Can I have steak and fries?" => with veggies, of course	23 000 Ar
"I want crispy chicken!" => with fries and veggies, of course	23 000 Ar
"Fish and fries for me!"	23 000 Ar