

## 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](http://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

	Kasnodar Madagascar Caviar, Baeri 10g	103 000 Ar
	<i>Kasnodar Madagascar Caviar, Baeri 20g</i>	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