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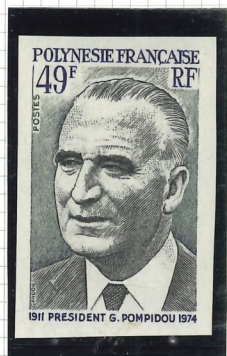


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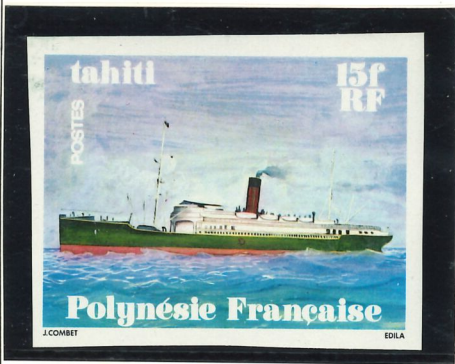
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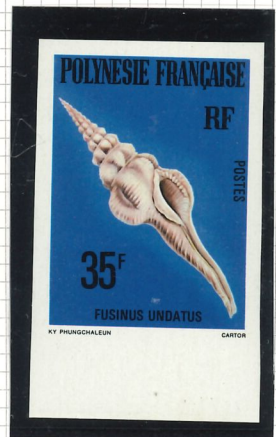
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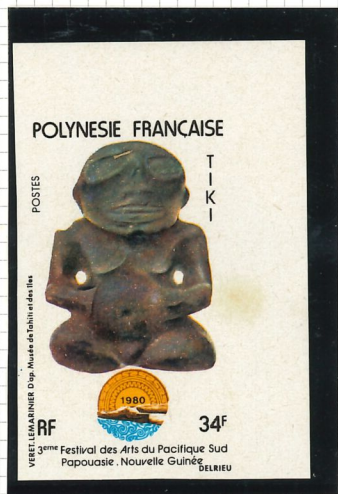
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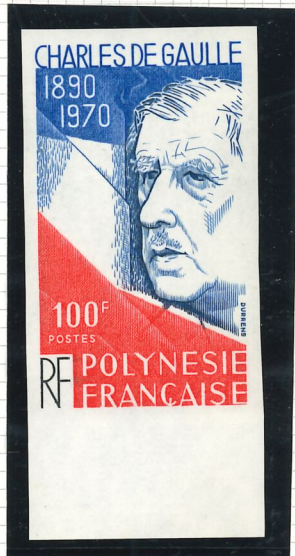
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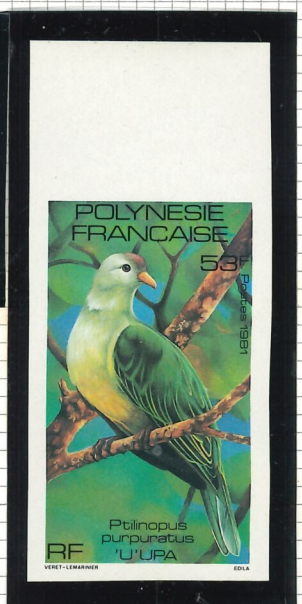
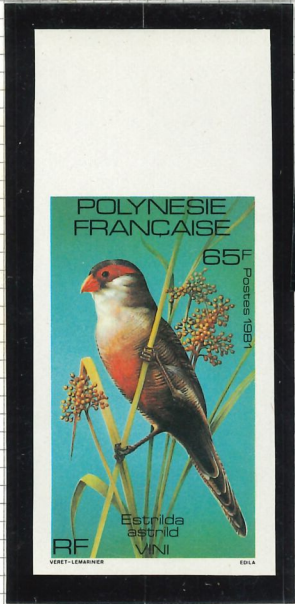


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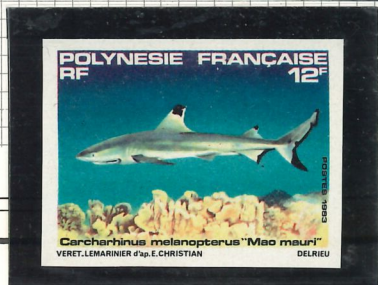
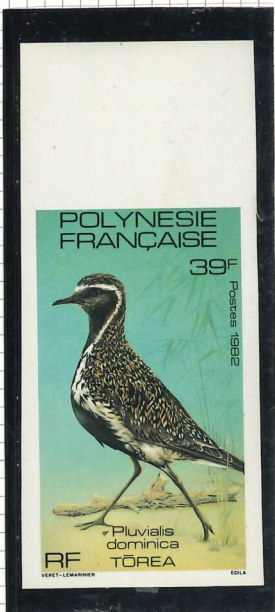
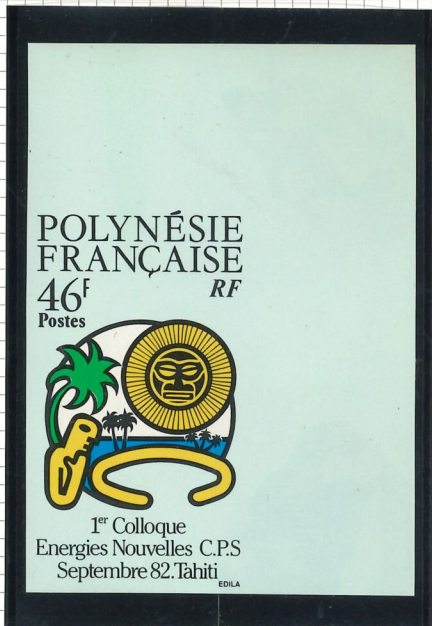
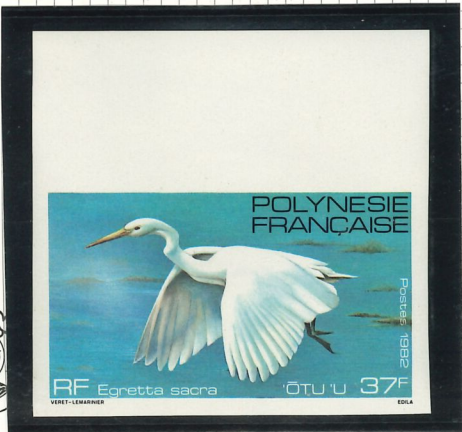
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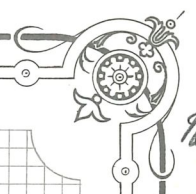
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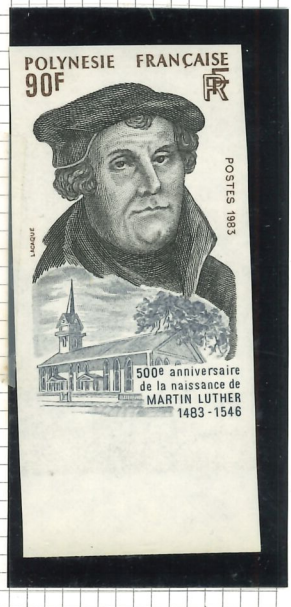
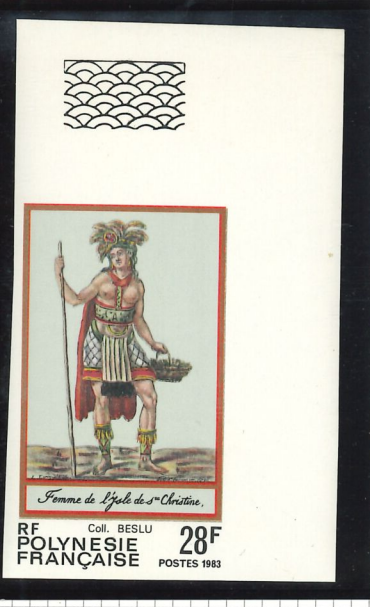
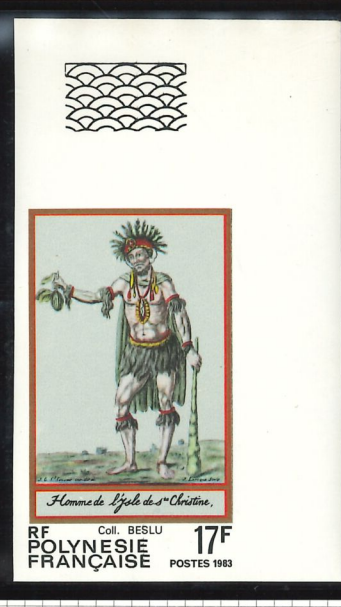
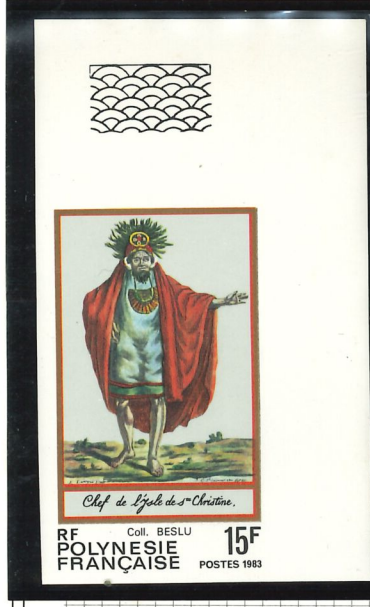


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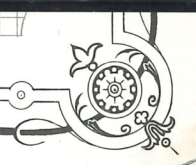
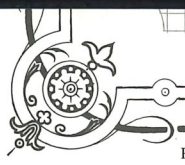
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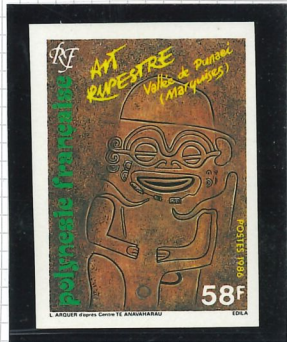
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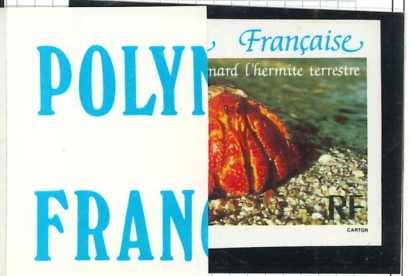
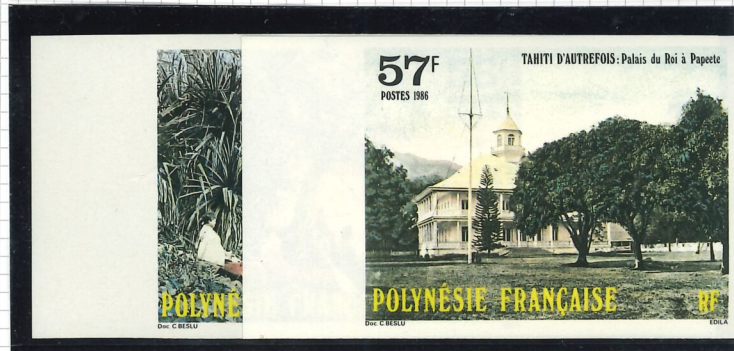
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POISSON CRU AU LAIT DE COCO

1 kg de Thon Frais - 8 Citrons Verts
 1/3 litre de Lait de Coco - Sel
 Crudités (Tomate - Carotte)
 1 Oignon Haché

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POISSON CRU AU LAIT DE COCO

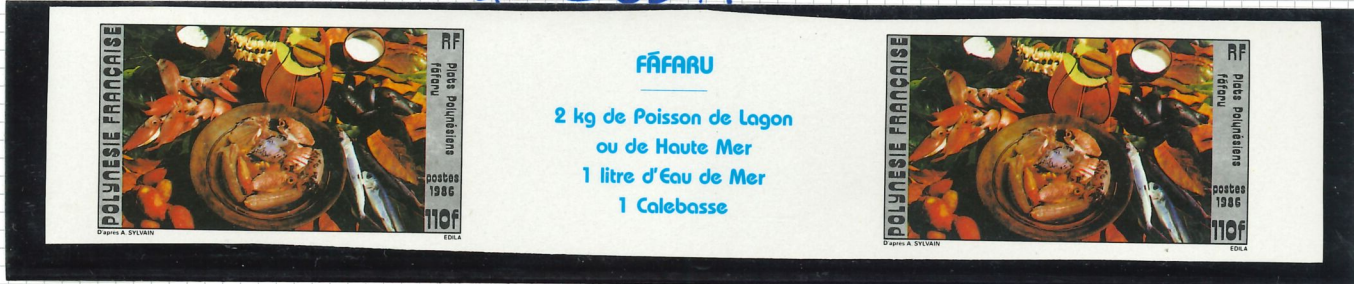
1 kg de Thon Frais - 8 Citrons Verts
 1/3 litre de Lait de Coco - Sel
 Crudités (Tomate - Carotte)
 1 Oignon Haché



FĀFARU

2 kg de Poisson de Lagon
 ou de Haute Mer
 1 litre d'Eau de Mer
 1 Calebasse

262 A

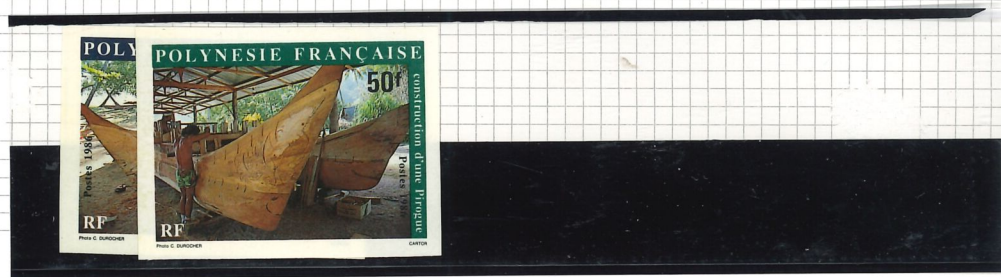
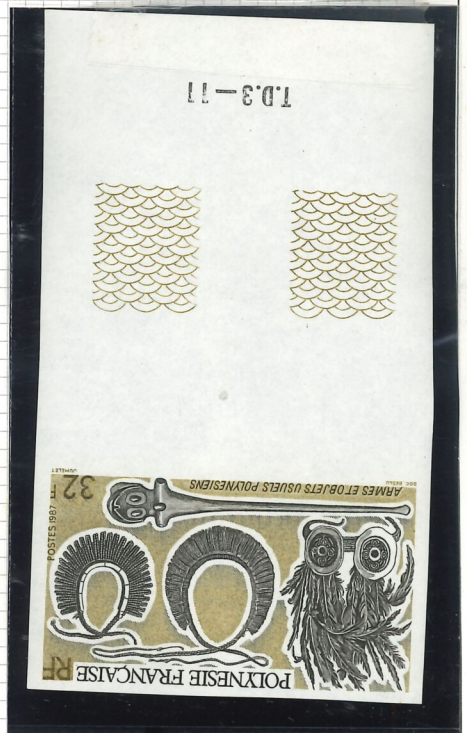
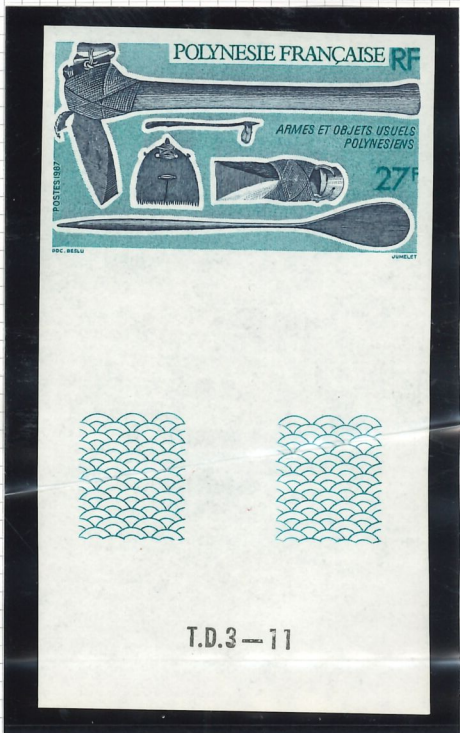
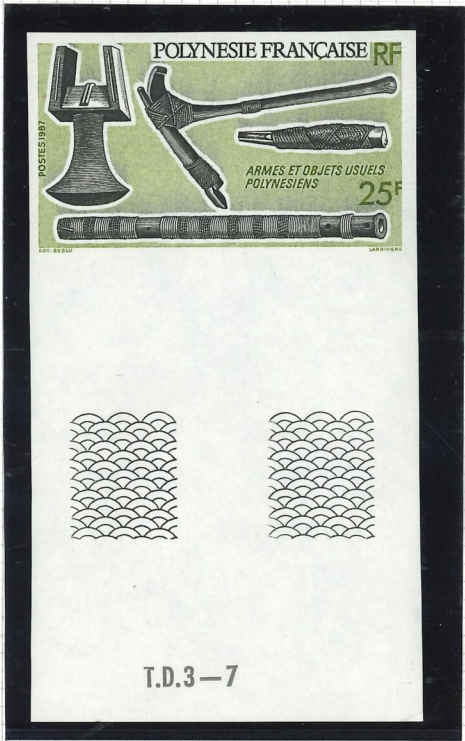


FĀFARU

2 kg de Poisson de Lagon
 ou de Haute Mer
 1 litre d'Eau de Mer
 1 Calebasse

20-

20



20

70 -