

Le Menu

3 COURSES - 55€ PER PERSON

2 COURSES - 39€ PER PERSON

STEELHEAD TROUT GRAVLAX

PINEAPPLE VINAIGRETTE, CUCUMBER AND MUSTARD SEED
CONDIMENTS

OR

TOMATOES - BURRATA

TOMATO CARPACCIO, BURRATA CREAM, BASIL PESTO AND
CANDIED LEMON VINAIGRETTE

STARTER OF THE DAY

BEET GAZPACHO

RED BEETS, CHERRIES, AND GOAT CHEESE MOUSSE

COD LOIN

YELLOW ZUCCHINI CREAM, CUTTLEFISH BOLOGNESE,
AND CRISP FENNEL

OR

RED TUNA TATAKI

TOMATO SAUCE, AIOLI, EGGPLANT CAVIAR, AND
ZUCCHINI JULIENNE

BBQ FLANK STEAK

"TEARS OF THE TIGER" SAUCE, HOMEMADE FRIES, SESAME-SOY
MAYONNAISE, AND DRIED SMOKED BONITO

VERBENA AND PEACH PANNA COTTA

OR

THE CHEESE

PAVLOVA

STRAWBERRIES, VANILLA, AND LIME

CHOCOLATE OLIVE

Les Terrasses du Saint Alban



La Carte

STEELHEAD TROUT GRAVLAX

PINEAPPLE VINAIGRETTE, CUCUMBER AND MUSTARD SEED
CONDIMENTS

19 €

STARTER OF THE DAY

17 €

TOMATOES - BURRATA

TOMATO CARPACCIO, BURRATA CREAM, BASIL PESTO
AND CANDIED LEMON VINAIGRETTE

18 €

BEET GAZPACHO

CEVICHE STYLE, CITRUS WHITH MISO, CRUNCHY
WAKAME AND CONDIMENTS

18 €

COD LOIN

YELLOW ZUCCHINI CREAM, CUTTLEFISH BOLOGNESE,
AND CRISP FENNEL

32€

RED TUNA TATAKI

TOMATO SAUCE, AIOLI, EGGPLANT CAVIAR, AND ZUCCHINI
JULIENNE

34 €

BBQ FLANK STEAK

"TEARS OF THE TIGER" SAUCE, HOMEMADE FRIES, SESAME-
SOY MAYONNAISE, AND DRIED SMOKED BONITO

32 €

VERBENA AND PEACH PANNA COTTA

11 €

PAVLOVA

STRAWBERRIES, VANILLA, AND LIME

11 €

THE CHEESE

12 €

CHOCOLATE OLIVE

11 €

Les Terrasses du Saint Alban

