

Le Menu

2 COURSES - 39 € PER PERSON

3 COURSES - 55€ PER PERSON

PERFECT EGG

SEASONAL GREEN ASPARAGUS, SAUTEED MORELS,
REDUCED POULTRY JUS, AND CRISPY BUCKWHEAT

OR

CRISPY PRAWNS

LIME-MARINATED PRAWNS, SESAME & BASIL
MAYONNAISE, TROUT ROE

FLAME-GRILLED SEA BREAM

AJO BLANCO, FRESH STRAWBERRY, AND TOASTED
CASHEW NUTS

STARTER OF THE MOMENT

BEEF FILLET

ARTICHOKE CREAM, PEPPER SAUCE, AND CRISPY
SHOESTRING POTATOES

OR

SEARED COD BACK

FRENCH-STYLE PEAS, CHARRED ONION, LOMO, AND
PRAWN BISQUE

MAIN COURSE OF THE MOMENT

THE TIRAMISU

CAPPUCCINO GANACHE, BAILEYS, COCOA TEXTURES

OR

DESSERT OF THE MOMENT

CHEESE

Les Terrasses du Saint Alban



La Carte

PERFECT EGG

SEASONAL GREEN ASPARAGUS, SAUTEED MORELS,
REDUCED POULTRY JUS, AND CRISPY BUCKWHEAT

17 €

CRISPY PRAWNS

LIME-MARINATED PRAWNS, SESAME & BASIL
MAYONNAISE, TROUT ROE

19 €

FLAME-GRILLED SEA BREAM

AJO BLANCO, FRESH STRAWBERRY, AND TOASTED
CASHEW NUTS

18 €

STARTER OF THE MOMENT

17 €

BEEF FILLET

ARTICHOKE CREAM, PEPPER SAUCE, AND CRISPY
SHOESTRING POTATOES

35 €

SEARED COD BACK

FRENCH-STYLE PEAS, CHARRED ONION, LOMO, AND
PRAWN BISQUE

30 €

MAIN COURSE OF THE MOMENT 29 €

THE TIRAMISU

CAPPUCCINO GANACHE, BAILEYS, COCOA TEXTURES

12 €

DESSERT OF THE MOMENT

11 €

CHEESE

12 €

Les Terrasses du Saint Alban

