



La Terrasse

BRASSERIE DEPUIS 1997

BRASERO *loco*

ENTRÉES

GRILLED OCTOPUS AND SEAWEED TARTARE - 12 000 

GRILLED CAMERONE - 14 000 

Beet hummus, feta, and coriander pesto


GRILLED SCALLOPS - 14 000

Crispy and grilled leeks, tiger nut sauce

PLATS

MUSTARD-CRUSTED LEG OF LAMB TO SHARE (200GR) - 21 000

RIBEYE STEAK, CHIMICHURRI SAUCE (FOR 2) - 22 000

MAHI-MAHI YASSA STYLE - 16 000 

ACCOMPAGNEMENTS - 2 500 

VEGETABLE COCOTTE

CARAMELIZED POTATOES

PLANTAIN BANANAS

OYSTER MUSHROOMS WITH PARSLEY AND GARLIC

DESSERTS - 7 000

STRAWBERRY MELBA

CARAMELIZED BANANAS

Banana ice cream, coconut chips, crumble, and salted
caramel