

Dear guest,

I would like to take this opportunity to welcome you to The Edge Restaurant.

Eurobban™ is what I have named my own mix of European and Caribbean flavours, ingredients and techniques. I have come to love these interesting combinations so much that I have decided to settle in St. Lucia and develop this cuisine.

A cuisine that has brought me the title Caribbean Chef of The Year 2003, a lot of fun and many satisfied guests.

This restaurant, with its beautiful location just by the water's edge I have created for you to make your gastronomic experience complete, Enjoy!

Please do not hesitate to ask your server for vegetarian options.

ALL PRICES ARE IN EAST CARIBBEAN DOLLAR AND SUBJECT TO 10% SERVICE CHARGE. GRATUITY AT YOUR DISCRETION.

Chef Bobo Bergstrom with Staff



CHEF BOBO'S SIGNATURE EUROBBEAN™ TASTING MENU

7 COURSES

Amuse bouche

Two Ceviches:

Smoked Mussels and Papaya with Caribbean spices and toasted coconut
Kingfish: Mango- passion, mustard & Turmeric, with classic popcorn garnish

✪*✪

Star anise roast Duck breast on sesame crouton,
with mixed organic salad greens in guava dressing and cumin syrup

✪*✪

Fresh local shrimps duo, "À la West Indienne": Grapefruit curry sauce and char grilled on coal
pot with a shrimps bbq sauce and stirred creamy shrimps potato- otto

✪*✪

Rabbit ballotine on oregano marinated papaya, with homemade Rabbit chorizo, black beans puree and
Spanish tortilla with Breadfruit

Intermezzo

Red snapper with Smoked salmon wrapped Oyster, fruit fried lentils, sorrel- tamarind beurre
blanc and mango syrup

✪*✪

Jerk marinated and grilled Beef tenderloin Steak and zucchini with a carrot- yams tart
scented with ginger and garlic, seasoning pepper-coffee gravy

Dessert Amuse bouche

Sour sop and Raspberry parfait- "cannelloni", caramelized Sea-moss,
Port wine marinated grapes and camomile foam

295.00

FOR TECHNICAL REASONS SAME OPTIONS REQUIRES TO BE ORDERED BY ALL GUESTS AT THE TABLE

CHEF BOBO'S SIGNATURE EUROBBEAN™ TASTING MENU

5 COURSES

Amuse bouche

Two Ceviches:

Smoked Mussels and Papaya with Caribbean spices and toasted coconut
Kingfish: Mango- passion, mustard & Turmeric, with classic popcorn garnish

✪*✪

Star anise roast Duck breast on sesame crouton,
with mixed organic salad greens in guava dressing and cumin syrup

✪*✪

Red snapper with herbs gratinated- and Smoked salmon wrapped Oyster,
fruit fried lentils, sorrel- tamarind beurre blanc and mango syrup

Intermezzo

Jerk marinated and grilled Beef tenderloin steak and zucchini with a carrot- yams tart
scented with ginger and garlic, seasoning pepper-coffee gravy

Dessert Amuse bouche;

Sour sop and Raspberry parfait- "cannelloni", caramelized Sea-moss,
Port wine marinated grapes and camomile foam

215.00

FOR TECHNICAL REASONS SAME OPTIONS REQUIRES TO BE ORDERED BY ALL GUESTS AT THE TABLE

SOUPS & APPETIZERS

- 32 Cold Avocado soup with deep fried quail egg and shrimps.
- 47 The Edge baked Lobster bisque scented with saffron and paprika
- 32 Caesar salad plain;
with... \$44 Baked Oysters \$44 Shrimps \$39 Jerk Chicken \$41 Duck
- 35 Two Ceviches: Smoked Mussels and Papaya with Caribbean spices and toasted coconut
Kingfish: Mango- passion, mustard & Turmeric, with classic popcorn garnish
- 35 Tuna Celebration
- Ceviche with sorrel, lime, mint and dry strawberries with Szechuan pepper- and popcorn brittle
- Illusion of grilled Tuna on a savoury "Madelaine"
- 38 Octopus terrine with shaved pistachio nuts, Truffle cured Bay scallop and herbs- and chili marinated mussels
- 49 Butter poached Slipper Lobster with lobster ravioli, watermelon salsa, liquorice foam and fennel salad
- 39 Rabbit ballotine on oregano marinated papaya, with homemade Rabbit chorizo, black beans puree and Spanish tortilla with breadfruit
- 65 Seared Foie gras seasoned with Long pepper and chocolate- grapefruit marinated Couvali with mango jelly and grapefruit- souree marmalade
- 41 Star anise roast Duck breast on Sesame- crouton, with cumin syrup and mixed organic greens in guava dressing
- 48 Carpaccio of Beef with spicy tartar, papaya seeds mustard, cheese filled heart of palm and a rum scented beetroot syrup
- 26 Mixed greens salad from Bellevue Organic Farm with gingered Nobis dressing

FROM OUR SUSHI BAR

35 /49

TEMPURA SHRIMPS

With tempura dipping sauce; Appetizer portion /or Large portion

49

SASHIMI OF THE DAY (APPETIZER SIZE)

Fresh cut catch

174

ASSORTED SASHIMI PLATTER

30 slices sashimi from our selection of fresh fish

45 / 39 / 34

ASSORTED SUSHI 1 (APPETIZER SIZE)

6 pieces of Nigiri Sushi served with Tataki; **Nami** (top Class) \$ 45 ✦ **Jo** (Mid Class) \$ 39 ✦ **Tokujo** (Standard selection) \$ 34

85

ASSORTED SUSHI #2 (LARGE APPETIZER)

4 pieces Nigiri Sushi, 1 Maki roll, 1 Oramaki (inside out roll), Tuna Tataki or Sashimi

125

CHEF'S SPECIAL ROLLS PLATTER

A daily composed mix of 3 exclusive rolls: Maki , Nori maki, Oramaki or Futomaki Served with Tataki

168

ASSORTED SUSHI #3 (SERVES TWO, OR ONE SUSHI LOVER)

Large sushi tasting platter

12 pieces Nigiri, 1 Maki roll, 1 Oramaki or Futo maki roll, 2 Gunkan Maki boats and Tataki

152

ASSORTED SUSHI #4 (SERVES TWO, OR ONE SUSHI LOVER)

Chef 's special combination platter

1 Oramaki roll, 6 assorted Nigiri Sushi, 1 Nori maki, 6 slices Sashimi and Tataki

MAIN COURSES

- 105 Pan seared red snapper and Lobster medallion with herbs gratinated- and Smoked salmon wrapped Oyster, fruit fried lentils, sorrel- tamarind beurre blanc and mango syrup
- 112 King fish, Shrimps and local basil "Wellington" with truffle duxelles; seared Sea scallop, shrimp juice, christophein fennel escabesche and passion fruit- vanilla velouté
- 105 Grilled Dorado on Caribbean spiced cabbage with; cauliflower puree, brussels leafs, grilled okra and Coppa di Parma. Served with Mer Noire sauce and yucca relleno.
- 88 Orange & spice seared yellow fin Tuna with dried apricot- breadfruit brandade, mandarin- seasoning pepper butter, vegetable spring- roll & Anis jus
- 105 Angostura 1919 drunken breast of Duck rubbed with Tonka beans and Caribbean spice, with; duck-leg comfit, arugola- zucchini-sunflower seeds quenelle, carrot- star anise puree, flamed pineapple, muesli spring roll and a Mole inspired duck sauce
- 95 Pecan and Cardamom rubbed rack of Lamb with cinnamon yams mash, minted celery purée, eggplant- celery timbale with tomato jelly and figs jus
- 89 Chocolate- & chilli marinated Pork tenderloin with tomato colada purée, pumpkin rosti, and spicy pineapple
- 99 Banana wrapped strip loin of Beef in Piton beer bouillon with Musa croquettes, banana flower and a red wine- banana ketchup
- 119 Jerk marinated & grilled Beef tenderloin steak with a carrot- yams tart scented with ginger & garlic, seasoning pepper- coffee gravy

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