



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!

CHEF BOBO BERGSTROM, EXECUTIVE CHEF

For Reservations, please call The Edge at +1 758 450 33 43

CHEF'S FIVE COURSE EUROBBAN™ TASTING MENU

First Course

Lobster: consommé and sausage with scallops tartar, parsnips puree, pineapple-vanilla ketchup and Tonka bean crisp

or

Spice rum marinated young vegetables medley under white rum jelly with shitake-pudding, rum toddy and spicy Bread- crumbs caramel

Second course

Local Crayfish duo, "Ala West Indienne": rum- grapefruit curry sauce Char grilled with a sweet crayfish bbq sauce and stirred potato-"otto"

or

Black Angus Beef Carpaccio with coconut- lime jelly, tarragon sorbet, tomato- chardon beni salsa, balsamico- lime and rum syrup and herb salt

Third course

Ginger spiced Tuna with warm quinoa seed: hearts of palm and callaloo salad served with chipotle sauce and Angostura orange reduction

or

Artichoke and citrus filled veal-globe with roast garlic filled tomato, spicy papaya-beef rilette, poached egg yolk, horseradish puree and Caribbean spiced veal demi glace

Fourth course

Pan seared red snapper with smoked salmon- wrapped and herb glazed oyster, fruit fried lentils, creole spiced potato croquettes, chilli-mango syrup and sorrel- tamarind beurre blanc

or

Lamb sweat- bread, almond encrusted and served with Lamb rack, Christophein- goat cheese velvet, Yams fondant and a Angostura 1919 gastric

Dessert

Local basil cheesecake and tomato jam with iced tamarind- yoghurt shot and cassareep syrup

or

Pineapple and mango flambé with spiced chocolate-toffee bar and passion fruit sorbet

Choice of wines included in the menu;

Concha y Toro, Trio Chardonnay & Concha y Toro, Trio Merlot

US\$ 75.00 .: EC \$ 202.00

Price includes Rum cocktail, 2 glasses of wine and Service Charge.

GRATUITY AT YOUR DISCRETION.

CHEF BOBO BERGSTROM
EXECUTIVE CHEF

SEBASTIANO TAEGGI
SOMMELIER

CHEF JOHAN LINDELL
HEAD CHEF

WE WISH TO THANK: Angostura Bitters .: Barbay Ltd .: Bryden & Partners .: Meat Express