

Bienvenue

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La Terrasse offers a range of delicious freshly made dishes,
Complemented with carefully selected wines.

Of course, no Jersey restaurant is complete without locally sourced produce.

Our chefs have created a menu that brings local flavours

From tide to table & field to fork for your enjoyment.

All food is prepared in a kitchen containing common food allergens.

If you have a food allergy, please advise our service team.

A discretionary 10% service charge will be applied to all bills. Price in GBP & inclusive
of the current goods & services tax.

La Terrasse day menu

12.00-18.00

To share

Artisan breads, olive oil & balsamic syrup £6.00

Local breads

sulphites, milk, wheat

Antipasti platter £16.00

Salami sausage, prosciutto ham, celeriac remoulade, sunblush tomatoes,

Roasted peppers, marinated artichokes

Available as a vegetarian option

sulphites, milk, eggs, wheat, soya, mustard

Cheese board £18.00

Stilton, black wax cheddar, brie, goats' cheese, homemade fig & apple chutney,

Celery, cheese crackers

sulphites, milk, wheat, soya, sesame, barley, celery, eggs

Soup of the day £7.00

Freshly made soup, chives & croutons, please ask our waiting staff for today's choice

dairy, soya, wheat, celery

La Terrasse day menu

12.00-18.00

Small plates

Smashed avocado £11.00

Grilled sourdough, smoked bacon chilli jam, soft poached eggs,

Hollandaise espuma

Milk, eggs, wheat, soya, sulphites

Sautéed wild mushrooms £12.00

Grilled sourdough, shallots, creamed spinach,

Truffle oil, parmesan

Add poached egg & Hollandaise £3.00

Soya sulphites, wheat, milk, egg

Roasted red pepper hummus (VG) £10.00

Sweet & sour carrot, onion seed pitta bread

sunflower seeds & micro cress

Soya, sulphites, wheat, mustard

Homemade hash brown rosti £14.00

Chive cream cheese & smoked salmon

Add poached egg & hollandaise £3.00

Soya, sulphites, wheat, eggs, milk, fish

La Terrasse poke bowl £7.00

Braised rice, edamame beans, avocado, cucumber, carrot

Radish, citrus soy sauce

Add grilled chicken £10.00

Add tiger prawns* £12.00

Add tofu £5.00

Soya, sulphites, crustaceans*

La Terrasse day menu

12.00-18.00

Sandwiches

All served on white, brown or gluten free bread &
olive oil dressed leaves

Ham & tomato	£7.50
Grain mustard, white or brown bread	
Milk, mustard, soya, sulphites, wheat	
Mild cheddar & chutney	
Baby gem, white or brown bread	£7.50
Milk, wheat, soya, sulphites	
Roast chicken & tarragon mayonnaise	£7.00
White or brown bread	
Soya, wheat, mustard, milk, sulphites, eggs	
Smoked salmon, cream cheese & cucumber	£14.00
White or brown bread	
Soya, wheat, milk, sulphites, fish	
Roasted vegetables & hummus	£7.00
Salad, white or brown bread	
Soya, sulphites, wheat, sesame	
Hot ciabatta	
Grilled minute steak, medium rare or well done with caramelised onion,	£18.00
Grilled chicken, bacon, avocado mayo & baby gem	
Wheat, soya, sulphites, egg, mustard,	£16.00
H.L.T (V)	£9.00
Halloumi, lettuce & tomato on toasted white, brown or sourdough	
Egg, mustard, soya, sulphites, wheat	
B.L.T	£9.00
Bacon lettuce & tomato on toasted white, brown or sourdough	
Egg, mustard, soya, sulphites, wheat	

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12.00-18.00

Big plates

Aged English sirloin steak	£32.00
Skin on fries & salad with pepper, garlic or bearnaise* sauce	
Dairy, sulphites, soya, eggs*, celery	
Fish & chips	£18.00
Local beer battered haddock, creamed peas, fries & tartare sauce	
Soya, fish, wheat, egg, mustard, dairy	
Tempura monkfish	£16.00
Crack sauce glaze, Asian dressed slaw, coriander & micro basil	
Soya, fish, sulphites, mollusc, milk	
Chicken Caesar burger	£17.00
Buttermilk fried chicken, smoked bacon, baby gem & Caesar dressing with skin on fries	
Soya, egg, mustard, wheat, sulphites, fish	
Chickpea & sweet potato burger (vg)	£15.00
Chickpea patty, baby gem, avocado, tomato, vegan mayonnaise with skin on fries	
Sulphites, wheat, soya	
Caesar salad	£14.00
Baby gem, croutons, parmigiano & Caesar dressing	
Add grilled vegetables (v)	£6.00
Add chicken & bacon	£10.00
Add king prawns *	£12.00
Sulphites, dairy, egg, wheat, soya, crustaceans*, mustard	

La Terrasse day menu

12.00-18.00

Side orders

Skin on fries	£6.00
Soya	
Skin on fries, parmesan& truffle oil	£8.00
Soya, milk	
Pumpkin and confit garlic gratin	£7.00
Jersey butter, toasted pumpkin seeds	
Soya, milk,	
Seasonal salad	£6.00
Mixed leaves, tomato, cucumber, red onion& olives	
Soya, sulphites	

La Terrasse day menu

12.00-18.00

Desserts

Winter spiced panna cotta (VG& GF) £8.00

Caramelized pear, walnut crumble& pear sorbet
soya, sulphites, walnut,

Bailey's cheesecake (V) £7.00

Sesame crostini, salted caramel ice cream & chocolate cremeux
milk, sulphites, eggs, wheat, sesame

Warm apple strudel (V) £7.00

Custard, vanilla ice cream & cinnamon twist
milk, sulphites, eggs, wheat

Black forest trifle (V & GF) £6.00

Chocolate sponge, cherry liqueur, sour cherry jelly, Chantilly cream
milk, sulphites, eggs, wheat

Movenpick ice creams (V) per scoop £4.00

soya, eggs, milk, sulphites (may contain nuts)

Cheese plate (V) £9.00

Selected cheese, celery, grapes, chutney, biscuits
soya, sulphites, sesame, barley, wheat, eggs, milk, celery

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