



La Sante

"Our Mediterranean green cuisine is carefully crafted to nourish and delight. We source only the freshest ingredients to create healthy, flavorful dishes that will leave you feeling satisfied and energized."

TASTINGS

Fried Padron Peppers with aioli mayonnaise (V)
Mixed Vegetables with olive crumble and romesco dip



Beetroot Tiramisu (V)

Beetroot slices, mascarpone cheese, beetroot cream, beetroot cocoa, and oil.



Tiger Shrimps

Salmon Roe with avocado tartare, black garlic purée and fresh herb lemon sauce



Quinoa Salmon Tartare

With microgreens and green aromatic oil.

Quinoa is rich in fiber, iron, copper, thiamine, vitamin B6, and protein.

It is also a good source of manganese, magnesium, folate, and phosphorus.



Izceberg Lettuce (V)

With chives, sesame rice paper, caramelized onion, apple, and celery-infused balsamic dressing.



Green Wild Leaves (V)

With mixed wild herbs, caperberries, Parmesan cheese, and honey Dijon mustard dressing.



Heirloom Tomato Salad (V)

With fresh herbs, Ezine cheese, purple onion, walnuts, and whole-pepper olive oil dressing.



Smoked Roasted Pepper Soup

With almond milk and orange oil.



Nantucket Scallop Chowder

With shellfish velouté and smoked Gouda croutons.



Creamy Olive-Stuffed Ravioli (V)

Filled with olives and ricotta cheese, served with olive leaf oil and quince chutney.



Eggplant Mille-Feuille (V)

With feta cheese cream, microgreens, fresh herb extract, and tomato chutney.



COLD APPETIZERS SALADS

SOUPS & HOT APPETIZERS

Catena Alamos Malbec
Best-seller; with fruity notes and soft tannins, it pairs well with meat.



MAIN COURSES

Moillard Pouilly-Fuissé
Premium pairing; a rich and elegant match with beurre-sauced sea bass.



Matsu El Recio / Tinto Toro
With lamb rack; its full body and spice notes create a bold pairing.



Sirloin Steak

Served with pavé potatoes and gravy sauce.

King James I loved the beef fillet he was served so much that he bestowed upon it the title of "Sir Loin," which is where the name Sirloin Steak originates.



Quail Confit

Served with plum purée, sautéed edamame, and crispy potatoes.



Sea Bass with Beurre Blanc Sauce

Herb-Crusted Sea Bass, served with sweet purée and lemon butter sauce.

Chef Clémence Lefevre (née Clémence Prau) apparently invented Beurre Blanc by accident in the early 20th century.



Lamb Loin Fillet

Served with oven-baked eggplant, mushrooms, and spiced olive oil.



Lamb loin, one of the finest meats obtained from milk-fed lambs raised in the Taurus Mountains of the Mediterranean region, is a flavorful and tender cut that leaves an unforgettable taste on the palate.

Tomahawk Grill "Served with an exclusive tableside presentation" 32 €

Galaktoboureko

With Caramel Ice Cream and cinnamon cherry sauce.



It is a unique delicacy created by placing specially prepared pudding between layers of phyllo dough, sprinkling black pepper on top, and baking it in the oven.

Orange-Flavored Fried Milk Halva

With roasted hazelnuts.

As one of the elegant and delicious examples of Ottoman cuisine, this deeply rooted dessert has survived to the present day. This traditional dessert was not only cherished during the Ottoman era but has also remained an essential part of various dessert tables today.



Oven-Baked Fresh Pineapple Dessert (V)

With balsamic caramel sauce, crumble, and vanilla ice cream.



DESSERTS

VEGAN MENU

Artichoke Hearts in Olive Oil

with beetroot and microgreens



MAIN COURSE

Cauliflower Steak

With crumble crust, potato celeriac purée, and plum chutney



Grilled Meatballs



Spaghetti Bolognese



French Fries

Grilled Chicken



Spaghetti Napoli



HOT STARTERS

Spaghetti with Vegetables

With zucchini, carrots, eggplant, mushrooms, and a garlic olive oil sauce.



DESSERT

Pumpkin Cup

Served with tahini, pumpkin, and vegan cream



KIDS' MENU



Gluten



Egg



Dairy
Lactose



Mustard



Fish



Sulphite



Peanut



Tree
Nuts



Celery



Sesame



Vegetarian



Vegan



Carrot



Hot Pepper