

CHEF ÉRIC
LURTHY



A CHEF COOKING
“MEMORIES”!

Having trained in French cuisine at Ferrandi, the Chef Eric Lurthy has not only worked in some of the great kitchens such as Château d'Esclimont and the Tour d'Argent. He was also the Head Chef at the Château de Chailly before joining us. As the new Head Chef of the Terrass” Hotel, he picks out fresh and seasonal products to cook simple dishes in a convivial atmosphere.

It's in nature and through travelling that the Chef finds the inspiration for his cuisine. Letting yourself be guided by the products and the seasons, discover an authentic and light cuisine.

Under the leadership of that talented Chef, an entire team is working together so that you can share a great meal, Paris at your feet !

À LA CARTE
DINNER ONLY, WEEKEND & BANK HOLIDAYS

STARTERS

Salmon Gravelax, Season Shoots	15€
Cream of Peas, Coco Milk	16€
Duck Foie Gras, Mango and Cashew Nut	18€
Quail, Crunchy Pastry, White Pear Chutney	19€
Prawns, Green Asparagus	23€

MAIN COURSES

Steam Cod, Viennese Lemon	30€
Seabass, Asparagus and Beans	36€
Veal Fillet, Carrots and Almond Milk	35€
Simmenthal Beef Filet, Savonnette Potatoes	36€
Poultry Farmer Supreme, Mash Potatoes With Herbs	30€
Risotto, White Asparagus, Goat Cheese	29€

CHEESE

Sainte Maure from Touraine, Pear Candied in Chinon Wine	12€
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DESSERTS

Shortbread, Citrus and Strawberry	13€
Fruit Jar, Baked Brioche Way « Crème Brulée »	13€
Chocolate Macaroon, Pineapple, Yuzu Citrus	13€
Crunchy Tart, Caramel Ganache	13€

Meat from E.U origin - Some of our preparations can contain allergenic elements: Cereal containing some gluten, shellfish, eggs, soya, milk, celery, mustard, sesame seeds, sulphurous anhydride and sulfites, lupin and mollusks - **Net price in euros tax inclusive** according to capacities settled by the decree n°2002-1467 on December 17th, 2002

WINE LIST

WHITE WINE

75cl 50cl 12cl

VALLEE DE LA LOIRE

Cape Mentelle « Sauvignon Blanc », Australie 2017

Fresh wine, mineral with citrus notes.

50€ 35€ 10€

Pouilly Fumé, Domaine Paul Corneau 2017

Lively wine delivering flint aromas with a good balance.

55€ 40€ 10€

Sancerre, “Les Belles Vignes” 2017

Light, elegant with an expressive bouquet and beautiful length.

62€ - -

ALSACE

Gewurztraminer “Les éléments », Domaine Bott-Geyl Bio 2015

Yellow dress glittering with a subtle nose and marks of exotic fruits.

44€

CÔTES DE PROVENCE

Château la Martinette « Clos Blanc », Côtes de Provence 2015

Impressive by his sweet roundness, the perfect occasion to discover Provence.

50€ 35€ 10€

JURA & BOURGOGNE

Chardonnay L'Etoile, Jura 2015

Fruity with light notes of hazelnuts and walnuts.

50€ 35€ 9€

Mâcon-Buissières, Domaine Thierry Drouin « Le Vieux Puits » 2017

Wine revealing matures fruits aromas, and white flowers.

47€ - -

Chassagne-Montrachet, Vincent Bachelet 2017

Well marked robe, notes of hawthorn, locust tree and honeysuckle.

105€ - -

Bourgogne « Chardonnay », Vincent Bachelet 2016

Lively wine delivering flint aromas with a good balance.

58€ - -

Puligny-Montrachet, Vincent Bachelet 2017

Beautiful 1er Cru, delicate bouquet and impressive length.

115€ - -

VINS DU SUD DE LA FRANCE

Tarani IGP Comté Tolosan 2017

Dry and fruity proposing fruity notes.

27€ 20€ 7€

Côtes de Gascogne moelleux “La Galope”, IGP Gros Manseng 2017

Yellow dress glittering with a subtle nose and marks of exotic fruits.

30€ 23€ 7€

Côtes du Roussillon “Coume Marie”, Preceptorie de Centernach 2015

Precie, fresh and slightly acid.

46€ - -

Condrieu, Lieux-Dits Jeanraude 2015

A elegant viognier bloomed on the South of France Terroir, exotic fruits and good complexity

95€ - -

Croix des Bouquets, Graves 2017

Wine revealing matures fruits aromas, and white flowers.

38€ 28€ 8€

Châteauneuf du Pape, « Le Traversier » 2016

Playful on the nose, chic revealing a beautiful woody final.

80€ - -

ROSÉ

Rollier de la Martinette, AOP Côte de Provence 2018

Note finely spiced, pepper, nutmeg.

35€ 27€ 7€

Magnum Château La Martinette, AOP Côte de Provence 2017

Note finely spiced, pepper, nutmeg.

67€ - -

Château la Martinette « Reflets D'Argens », Côte de Provence 2015

Beautiful complexity, citrus notes and delicate red fruits.

55€ - -

WINE LIST

RED WINE

	75cl	50cl	12cl
VALLEE DE LA LOIRE			
Pinot Noir, Domaine Biet Jean-Marc 2018 <i>Sweet expression of Pinot Noit, light and fruity,</i>	27€	20€	7€
Menetou Salon "La Badine", J. Mellot 2017 <i>Delicate and smooth wine, red fruits bouquet,</i>	42€	35€	9€
Chinon « Clos du saut au loup », Eric Santier 2017 <i>Expression of the Cabernet Franc, full body with an oaky finish,</i>	39€	-	-
BOURGOGNE			
Gevrey Chambertin, Château de Premeaux 2016 <i>Beautiful 1er Cru presenting an elegant ruby robe, notes of black fruits,</i>	98€	-	-
Hautes Côtes de Beaune , Domaine Cordonnier 2017 <i>Delicate expression of Pinot Noir grape in Brugundy's Terroir,</i>	45€	35€	10€
Nuits Saint Georges, Château de Premeaux 2015 <i>Frank, crisp of fruits. The length is beautiful and tannins rather melted.</i>	81€	-	-
Santenay 1^{er} Cru, Clos des Mouches 2014 <i>Notes of red berries, spices, mouth concentrated with fines tannins.</i>	90€	-	-
Bourgogne « Pinot Noir », Domaine Vincent Bachelet 2016 <i>Delicate expression of Pinot Noir grape in Brugundy's Terroir,</i>	52€	-	-
BORDEAUX			
Montagne Saint Emilion, 2015 Bio <i>Expressive bouquet with notes of red berries,</i>	40€	-	-
Château L'escart, Bordeaux Supérieur 2016 Bio <i>Full body nice delivering notes of red berries and a nice structure.</i>	38€	25€	8€
Diane de Belgrave, AOC Haut-Médoc 2014 <i>Elegant wine, beautiful robe and expressive bouquet;</i>	58€	42€	9€
Echo de Lynch Bages, Pauillac 2012 <i>2nd wine of Lynch Bages, aromatic intensity and extraordinary quality of tannins extraction.</i>	140€	-	-
Château La Garde, Pessac Léognan 2011 <i>Garnet coloured robe, expressive bouquet from a nice millésime,</i>	72€	-	-
Château Clarke, Listrac-Médoc 2009 <i>Round and powerful, oaky and spicy notes with a beautiful balance,</i>	85€	-	-
Château Tour Massac, Margaux 2012 <i>Full body nice delivering notes of red berries and a nice structure.</i>	88€	-	-
Château Des Annereaux, Lalande de Pomerol 2011 Bio <i>Elegant wine, beautiful robe and expressive bouquet;</i>	60€	42€	10€
Château Beau Site, Saint Estèphe 2011 <i>Expressive bouquet with notes of red berries,</i>	55€	-	-
VIN DU SUD DE LA FRANCE			
Pic Saint Loup, Château Lascaux 2017 <i>Let you seduce by his richness especially for a chocolate desert,</i>	42€	36€	8€
Crozes-Hermitage, Domaine les Chenêts 2017 <i>Nice aromatic intensity, raspberry, cassis and light oaky notes,</i>	49€	-	-
Terraza de Los Andes Argentine, Malbec 2016 <i>Expressive bouquet with notes of red berries,</i>	52€	-	-
Saint-Joseph, L'Amphore D'Argent 2017 <i>Delicate red fruit bouquet with a beautiful structure brought by Syra's grape,</i>	58€	40€	10€
Chateauneuf-Du-Pape, « Le traversier » 2014 <i>Full body wine, supple but presenting a beautiful structure,</i>	80€	-	-
La Martinette « Château », Côtes de Provence 2016 <i>Expressive bouquet with black fruits notes, discovery of the limestone terroir of Provence,</i>	41€	-	-

CHAMPAGNE

	75cl	12cl
LAURENT-PERRIER		
Laurent-Perrier La Cuvée Brut	85€	16€
<i>Round and balanced mouth, white fruits notes,</i>		
Cuvée Rosé Laurent-Perrier	125€	22€
<i>Beautiful robe, fresh with notes of strawberry, raspberry.</i>		
Grand Siècle par Laurent-Perrier	190€	-
<i>Recreating the best vintage, elegant and powerful.</i>		
BESSERAT DE BELLEFON		
Besserat de Bellefon Brut	85€	-
<i>Thin bubble, beautiful fresh and delicate apple notes.</i>		
Besserat de Bellefon Rosé	110€	-
<i>Fresh and light with beautiful red berries notes,</i>		
Besserat de Bellefon Blanc de Blancs	120€	-
<i>Beautiful balance, touch of brioche and delicate almonds.</i>		
AUTRES CHAMPAGNES		
Billecart Salmon Rosé	135€	-
<i>Salmon robe, delicate and elegant</i>		
Piper Heidsieck Essentiel Brut	85€	-
<i>Classic of Piper reveals the beauty of their universe</i>		
Piper Heidsieck Vintage 2008	120€	-
<i>Beautiful vintage, equal assemblage of Chardonnay and Pinot Noir</i>		
Louis Roderer Blanc de Blanc Vintage 2011	120€	-
<i>Fresh, a beautiful minerality which will embrace your dinner</i>		
THIENOT		
Thiénot Brut	85€	-
<i>Thin bubble, beautiful fresh and delicate apple notes.</i>		
Thiénot Rosé	100€	-
<i>Elle Beautiful robe, fresh with notes of strawberry, raspberry.</i>		
Thiénot Vintage, Cuvée Garance Blanc de Noir	180€	-
<i>Graceful, vinious Champagne perfect for every occasions..</i>		
CHAMPAGNE GRAND CRUS		
Cristal Roderer, 2008	300€	-
<i>This vintage might be the best for 30 years, wonderful by this maturity</i>		
Rare Millésime, 2002	250€	-
<i>Thin, elegant, in the perfect quintessence of PIPER-HEIDSIECK style.</i>		
MOËT & CHANDON		
Moët Vintage 2012	90€	-
<i>Experssion of this vintage, perfect for any occasions,</i>		
Moët Rosé Vintage 2009	120€	-
<i>Powerful, graceful with red berries notes.</i>		
Dom Pérignon 2009	260€	-
<i>Thin, elegant, in the perfect quintessence of Dom Perignon style.</i>		

DRINKS

AQUACHIARA WATER	3€
Sparkling, Steel 75cl	
JUICES ALAIN MILIAT	8€
Apricot, Strawberry, Redcurrant, Mango, Pear, Apple Cox 33cl	
FRESH JUICES	6€
Orange, Grapefruit 20cl	
FEVER TREE	6€
Ginger Ale, Ginger Beer, Lemonade, Soda, Tonic 20cl	Mixer 3€
SODA	6€
Coca-Cola, Coca Cola Zéro 33cl	Mixer 3€
SYRUP COMFIER	
Grenadine, Mint, Orgeat	6€
SYRUP BOTTLE GREEN	
Elderflower, Ginger & Lemongrass, Lime, Pomegranate & Elderflower, Spiced Berry, Strawberry	6€
BEERS	
1664 Draft 25cl	7€
Brooklyn Scorchers IPA 33cl	8€
Corona 33cl	8€
La Bête Blanche 33cl	8€
Triple Karmeliet 33cl	8€
La Parisienne Blonde 33cl	8€
Duvel 33cl	8€
CAFETERIE	
Expresso, Noisette	5€
Double Expresso, Latté, Crème, Cappuccino, Hot Chocolate	8€
THÉ PALAIS DES THÉS	
Big Ben, Thé des Lords, Sencha Ariake, Fleur de Geisha, Thé du Hammam	7€
INFUSION	
Verveine, L'Herboriste N°95	7€