

DEPUIS 1911

TERRASS'

HOTEL

MENU



MAIN COURSE + STARTER/DESERT - 26€

Served with still or sparkling water

STARTER+ MAIN COURSE+ DESERT - 34€

Served with still or sparkling water

STARTER

Salmon Gravlax, Season Shoots

Crunchy of Crayfish, Cucumber Tartare

Squash Humus, Red Cabbage

MAIN COURSE

Salmon « Blanquette », Lemon, Coral Lentils

Pork Cheek , Jerusalem Artichoke, Brussel Sprouts

Duckling, Litchi, Kale cabbage

Linguine, Artichoke Cream, Lemon confit (Veggie)

Catch of the day

DESERT

Semi-cooked Chocolate Cake, Saffron Pear

Apple Cake, Vanilla Ice Cream, Salted Butter Caramel

Lemon Cream, Fruits Candied in Spicy Wine

AT YOUR SERVICE TODAY:

Kitchen : Eric - Yannick - Martin – Léa – Manoj - Pierre-Edouard - Remi

Restaurant : Zhélia - Francisco - Vincent - Franck - Romain - Slim

Bar : Emeric - Andrea – Pedro - Benjamin- Matthieu

EU Origin Meat - Some of our preparations may contain allergenic elements: cereals containing gluten, crustaceans, eggs, soya beans, milk, nuts, celery, mustard, sesame seeds, sulfur dioxide and sulphites, lupine and molluscs. Net price in euros, tax included according to the availabilities regulated by the decree n ° 2002-1467 dated December 17th, 2002.



WHITE WINE

	75cl	50cl	12cl
Menetou Salon, 2016	50€	35€	10€
Pouilly Fumé, 2014	55€	40€	10€
Caviar Blanc, 2014	50€	35€	10€
Chardonnay Etoile, 2015	50€	35€	9€
Tarani IGP, 2016	25€	20€	7€
Côtes de Gascogne Moelleux, 2015	28€	23€	7€

RED WINE

	75cl	50cl	12cl
Pinot Noir, 2016	25€	20€	7€
Menetou Salon, 2015	42€	35€	9€
Bordeaux Supérieur, 2013	50€	40€	10€
Côtes de Blaye, 2014	39€	24€	8€
Saint Joseph, 2015	50€	40€	10€

ROSÉ WINE

	75cl	50cl	12cl
“Rollier” de la Martinette, 2016	35€	27€	7€
Château la Martinette “Aurore”, 2016	55€		

BEERS & SOFTS

Pression 1664, Kronembourg	6€
Corona, Duvel, La Parisienne, Pale Ale	8€
Alain Milliat Juice	8€
Coca Cola, Coca Light	6€
Fresh pressed juice	6€

CHAMPAGNES

	75cl	12cl
Laurent Perrier Brut	85€	16€
Cuvée Rosé Laurent Perrier	125€	22€
Grand Siècle par Laurent Perrier	190€	



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FOR THE CURIOUS ONES

Under the leadership of our Chef Eric Lurthy, our cuisine team selects fresh seasonal products every day. The menu changes every month so you can always taste new delicious creations.

WE ARE GREEN !

All our menus are based on seasonal products. Our team values organic waste thanks to the compost located in the courtyard of the hotel, where our chickens and bees live. Moreover, thousands of used Nespresso capsules are recycled through a suitable program on a monthly basis.

BRUNCH

SATURDAYS & SUNDAYS

FROM 12H00 TO 14H30 BOOK IN ADVANCE

MORE...

NUXE SPA | BEAUTY CARE - SAUNA- HAMMAM

YOGA VINYASA | EVERY WEEKEND

DIY WORKSHOPS | ON WEEKENDS

Reservation on www.terrass-hotel.com/events

