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€
Peas Smoothing Cream, Citrus and Coco Milk 16€
Duck Foie Gras, Mango and Cashew Nut 18€
Quail, Crunchy Pastry, White Pear Chutney 19€
Prawns, Iceberg Lettuce 21€

MAIN COURSES
Steam Cod, White Eggplant Caviar 28€
Seabass, White Asparagus and Shells 34€
Rack of Lamb, Tajine Fruits 34€
Simmenthal Beef Filet, Savonnette Potatoes 35€
Poultry Farmer Supreme, Linguine and Morel's Cream 30€
Risotto, Vegetables Bouillon, Mushrooms and Asparagus 21€

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

DESSERTS
Pim's, Chocolate and Citrus 13€
Cheesecake, Exotic Fruits 13€
« Gâteau Basque », Candied Cherries, Cottage Cheese Sorbet 13€
Lemon Tart, Yuzu Cream and Almonds 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

**VALLÉE DE LA LOIRE**

**Menetou Salon**, Eric Louis 2016
Fresh wine, mineral with citrus notes.

**Pouilly Fumé**, Domaine Saget 2014
Lively wine delivering flint aromas with a good balance.

**Sancerre**, “Terres Blanches” 2012
Light, elegant with an expressive bouquet and beautiful length.

**ALSACE**

**Gewurztraminer “Tradition”,** Domaine Barmes Buecher 2013
Biting and spicy with a bouquet of great intensity.

**CÔTES DE PROVENCE**

**Caviar Blanc**, Château la Martinette 2014
Impressive by his sweet roudness, the perfect occasion to discover Provence.

**Château la Martinette** 2015
Light an fruity, this wine offer a nice roudness.

**BURGUNDY**

**Chardonnay L’Étoile**, Jura 2015
Fruity with light notes of hazelnuts and walnuts.

**Chablis Grands Terroirs**, Samuel Billaud 2015
Wine revealing matures fruits aromas, and white flowers.

**Chassagne Montrachet**, Drouhin 2009
Well marked robe, notes of hawthorn, locust tree and honeysuckle.

**Meursault 1er Cru, Clos Richemont** 2011
Beautiful 1er Cru, delicate bouquet and impressive length.

**SOUTH OF FRANCE**

**Tarani IGP Comté Tolosanb** 2016
Dry and fruity proposing fruity notes.

**Côtes de Gascogne moelleux “Demoiselle”,** Domaine Laballe 2015
Yellow dress glittering with a subtle nose and marks of exotic fuits.

**Côtes du Roussillon “Coume Marie”,** Preceptrorie de Centernach 2015
Precie, fresh and slightly acid.

**“Albesco” IGP Côtes du Lot**, Georges Vigouroux 2014
A Chardonnay bloomed on the South of France Terroir, floral and mineral.

**Saint-Joseph “Les Royes”,** Domaine Courbis 2015
Playful on the nose, chic revealing a beautiful woody final.

### ROSÉ

**Rollier de la Martinette, AOP Côte de Provence** 2016
Note finely spiced, pepper, nutmeg.

**Château de la Martinette, Cuvée Aurore, AOP Côte de Provence** 2015
Beautiful complexity, citrus notes and delicate red fruits.

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WINE LIST

RED WINE

VALLEE DE LA LOIRE

Vdp du Val de Loire, Eric Louis 2016
Sweet expression of Pinot Noir, light and fruity,
Menetou Salon “La Badine”, J. Mellot 2015
Delicate and smooth wine, red fruits bouquet,
Chinon Le Clos De l’Olive, Couly-Dutheil 2011
Expression of the Cabernet Franc, full body with an oaky finish,

BURGUNDY

Pommard « Les Chantins », Vincent Bachelet 2014
Beautiful 1st Cru presenting an elegant ruby robe, notes of black fruits,
Hautes Côtes de Beaune Vieilles Vignes, Vincent Bachelet 2016
Delicate expression of Pinot Noir grape in Burgundy's Terroir,
Nuits Saint Georges, Domaine des Perdrix 2014
Frank, crisp of fruits. The length is beautiful and tannins rather melted.
Pernand-Vergelesses, Chandon Briaîlles 2009
Notes of red berries, spices, mouth concentrated with fines tannins.

BORDEAUX

Puisseguin Saint-Emilion “Rigoderie”, Domaine Faytout 2015
Expressive bouquet with notes of red berries,
Bordeaux Supérieur, Château Lacroix 2013
Full body nice delivering notes of red berries and a nice structure,
Saint-Emilion Grand Cru, Château Haut-Brisson “La Graves” 2012
Elegant wine, beautiful robe and expressivo bouquet;
Pavillon de Léoville Poyferré, Saint Julien 2010
2nd Cru, aromatic intensity and extraordinary quality of tannins extraction.
Château La Garde, Pessac Léognan 2010
Garnet coloured robe, expressive bouquet from a nice millesime,
Château Clarke, Edmond de Rothschild Listrac-Médoc 2007
Round and powerful, oaky and spicy notes with a beautiful balance,
Château L’Escadre, Blaye Côtes de Bordeaux 2014
Pleasant nose on jammy red fruits, liquorice note. The palate is concentrated, the finish is tannic.

SOUTH OF FRANCE

Maury, Mas Janeil 2015
Let you seduce by his richness especially for a chocolate desert,
Château des Erles “Cuvée des Ardoises”, AOP Fitou, Francois Lurton 2013
Nice aromatic intensity, raspberry, cassis and light oaky notes,
Fresh, light presenting a beautiful fruit,
Saint-Joseph, Pierre Gaillard 2015
Delicate red fruit bouquet with a beautiful structure brought by Syra’s grape,
Crozes-Hermitage “Laurus”, Gabriel Meffre 2013
Syra’s grape expressing itself in a perfect balance between fruit and tannins,
Chateauneuf-Du-Pape, Domaine des Sénéchaux 2012
Full body wine, supple but presenting a beautiful structure,
Château La Martinette, Côtes de Provence 2014
Expressive bouquet with black fruits notes, discovery of the limestone terroir of Provence,

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CHAMPAGNE

LAURENT- PERRIER

Laurent-Perrier Cuvée Brut
Round and balanced mouth, white fruits notes.
85€  16€

Cuvée Rosé Laurent-Perrier
Beautiful robe, fresh with notes of strawberry, raspberry.
125€  22€

Grand Siècle par Laurent-Perrier
Recreating the best vintage, elegant and powerful.
190€  -

BESSE RAT DE BELLEFON

Bessereat de Bellefon Cuvée des Moines Brut
Thin bubble, beautiful fresh and delicate apple notes.
85€  -

Bessereat de Bellefon Rosé
Fresh and light with beautiful red berries notes,
110€  -

Bessereat de Bellefon Blanc de Blancs
Beautiful balance, touch of brioche and delicate almonds.
120€  -

BILLECART SALMON

Billecart Salmon Extra Brut
Graceful, vinious Champagne perfect for every occasions.
110€  -

Billecart Salmon Rosé
Beautiful salmon pink-hue, long tasting freshness, red berries aromas.
135€  -

DE LA MÔTTE

Delamotte Blanc de Blancs, Mesnil sur Oger
Delicate minerality, freshness, impressive complexity,
110€  -

MOËT & CHANDON

Moët Vintage 2009
Expression of this vintage, perfect for any occasions,
90€  -

Moët Rosé Vintage 2009
Powerful, graceful with red berries notes.
120€  -

Dom Pérignon 2009
Thin, elegant, in the perfect quintessence of Dom Pérignon style.
260€  -

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DRINKS

AQUACHIARA WATER
Sparkling, Steel 75cl 3€

JUICES ALAIN MILIAT
Apricot, Strawberry, Redcurrant, Mango, Pear, Apple Cox 33cl 8€

FRESH JUICES
Orange, Grapefruit 20cl 6€

FEVER TREE
Ginger Ale, Ginger Beer, Lemonade, Soda, Tonic 20cl Mixer 3€

SODA
Coca-Cola, Coca Cola Zéro 33cl Mixer 3€

SYRUP COMFIER
Grenadine, Mint, Orgeat 3€

SYRUP BOTTLE GREEN
Elderflower, Ginger & Lemongrass, Lime, Pomegranate & Elderflower, Spiced Berry, Strawberry 3€

BEERS
1664 Draft 25cl 6€
Goose Island IPA 33cl 8€
Corona 33cl 8€
Franziskaner Weizen 33cl 8€
Goose Island 312 33cl 8€
La Parisienne Pale Ale 33cl 8€
Duvel 33cl 8€
Camden Brewery Hells Lager 33cl 8€

CAFETERIE
Expresso, Noisette 5€
Double Expresso, Latté, Crème, Cappuccino, Moka, Hot Chocolate 7€

TEA
Ceylan, Darjeeling, Earl Grey English breakfast, Black Red Fruits, Green Tea, Minty Green Tea 7€

INFUSION
Verveine, Camomila, Rooibos 7€

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