

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**

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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€
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## 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.

75cl 50cl 12cl

50€ 35€ 10€

55€ 40€ 10€

65€ - -

### ALSACE

**Gewurztraminer “Tradition”**, Domaine Barmes Buecher 2013

Biting and spicy with a bouquet of great intensity.

44€ - -

### CÔTES DE PROVENCE

**Caviar Blanc**, Château la Martinette 2014

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

**Château la Martinette** 2015

Light and fruity, this wine offers a nice roundness.

50€ 35€ 10€

37€ 27€ 7€

### BURGUNDY

**Chardonnay L’Etoile**, Jura 2015

Fruity with light notes of hazelnuts and walnuts.

**Chablis Grands Terroirs**, Samuel Billaud 2015

Wine revealing matured fruits aromas, and white flowers.

**Chassagne Montrachet**, Drouhin 2009

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

**Meursault 1<sup>er</sup> Cru**, Clos Richemont 2011

Beautiful 1<sup>er</sup> Cru, delicate bouquet and impressive length.

50€ 35€ 9€

85€ - -

130€ - -

130€ - -

### SOUTH OF FRANCE

**Tarani IGP Comté Tolosan** 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 fruits.

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

Precise, 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.

25€ 20€ 7€

28€ 23€ 7€

46€ - -

55€ - -

75€ - -

## 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.

35€ 27€ 7€

55€ - -

# WINE LIST

## RED WINE

### VALLEE DE LA LOIRE

	75cl	50cl	12cl
<b>Vdp du Val de Loire, Eric Louis 2016</b> Sweet expression of Pinot Noit, light and fruity,	25€	20€	7€
<b>Menetou Salon “La Badine”, J. Mellot 2015</b> Delicate and smooth wine, red fruits bouquet,	42€	35€	9€
<b>Chinon Le Clos De l’Olive, Couly-Dutheil 2011</b> Expression of the Cabernet Franc, full body with an oak finish,	56€	-	-

### BURGUNDY

<b>Pommard « Les Chantins », Vincent Bachelet 2014</b> Beautiful 1 <sup>er</sup> Cru presenting an elegant ruby robe, notes of black fruits,	150€	-	-
<b>Hautes Côtes de Beaune Vieilles Vignes, Vincent Bachelet 2016</b> Delicate expression of Pinot Noir grape in Burgundy’s Terroir,	45€	-	-
<b>Nuits Saint Georges, Domaine des Perdrix 2014</b> Frank, crisp of fruits. The length is beautiful and tannins rather melted.	81€	-	-
<b>Pernand-Vergelesses, Chandon Briailles 2009</b> Notes of red berries, spices, mouth concentrated with fines tannins.	160€	-	-

### BORDEAUX

<b>Puisseguin Saint-Emilion “Rigoderie”, Domaine Faytout 2015</b> Expressive bouquet with notes of red berries,	38€	-	-
<b>Bordeaux Supérieur, Château Lacroix 2013</b> Full body nice delivering notes of red berries and a nice structure.	50€	40€	10€
<b>Saint-Emilion Grand Cru, Château Haut-Brisson “La Graves” 2012</b> Elegant wine, beautiful robe and expressive bouquet;	78€	-	-
<b>Pavillon de Léoville Poyferré, Saint Julien 2010</b> 2 <sup>nd</sup> Cru, aromatic intensity and extraordinary quality of tannins extraction.	140€	-	-
<b>Château La Garde, Pessac Léognan 2010</b> Garnet coloured robe, expressive bouquet from a nice millésime,	100€	-	-
<b>Château Clarke, Edmond de Rothschild Listrac-Médoc 2007</b> Round and powerful, oaky and spicy notes with a beautiful balance,	85€	-	-
<b>Château L’Escadre, Blaye Côtes de Bordeaux 2014</b> Pleasant nose on jammy red fruits, liquorice note. The palate is concentrated, the finish is tannic.	39€	28€	8€

### SOUTH OF FRANCE

<b>Maury, Mas Janeil 2015</b> Let you seduce by his richness especially for a chocolate desert,	-	-	9€
<b>Château des Erles “Cuvée des Ardoises”, AOP Fitou, Francois Lurton 2013</b> Nice aromatic intensity, raspberry, cassis and light oaky notes,	31€	-	-
<b>“Bergerie de l’Hortus” IGP Val de Montferrand, Domaine de l’Hortus 2016</b> Fresh, light presenting a beautiful fruit,	46€	-	-
<b>Saint-Joseph, Pierre Gaillard 2015</b> Delicate red fruit bouquet with a beautiful structure brought by Syra’s grape,	50€	40€	10€
<b>Crozes-Hermitage “Laurus”, Gabriel Meffre 2013</b> Syra’s grape expressing itself in a perfect balance between fruit and tannins,	57€	-	-
<b>Chateaneuf-Du-Pape, Domaine des Sénéchaux 2012</b> Full body wine, supple but presenting a beautiful structure,	100€	-	-
<b>Château La Martinette, Côtes de Provence 2014</b> Expressive bouquet with black fruits notes, discovery of the limestone terroir of Provence,	45€	35€	8€

# CHAMPAGNE

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	75cl	12cl
LAURENT-PERRIER		
<b>Laurent-Perrier Cuvée Brut</b>	85€	16€
Round and balanced mouth, white fruits notes,		
<b>Cuvée Rosé Laurent-Perrier</b>	125€	22€
Beautiful robe, fresh with noters of strawberry, raspberry .		
<b>Grand Siècle par Laurent-Perrier</b>	190€	-
Recreating the best vintage, elegant and powerful.		
BESSERAT DE BELLEFON		
<b>Besserat de Bellefon Cuvée des Moines Brut</b>	85€	-
Thin bubble, beautiful fresh and delicate apple notes.		
<b>Besserat de Bellefon Rosé</b>	110€	-
Fresh and light with beautiful red berries notes,		
<b>Besserat de Bellefon Blanc de Blancs</b>	120€	-
Beautiful balance, touch of brioche and delicate almonds.		
BILLECART SALMON		
<b>Billecart Salmon Extra Brut</b>	110€	-
Graceful, vinious Champagne perfect for every occasions.		
<b>Billecart Salmon Rosé</b>	135€	-
Beautiful salmon pink-hue, long tasting freshness, red berries aromas.		
DELAMOTTE		
<b>Delamotte Blanc de Blancs, Mesnil sur Oger</b>	110€	-
Delicate minerality, freshness, impressive complexity,		
MOËT & CHANDON		
<b>Moët Vintage 2009</b>	90€	-
Expersion of this vintage, perfect for any occasions,		
<b>Moët Rosé Vintage 2009</b>	120€	-
Powerful, graceful with red berries notes.		
<b>Dom Pérignon 2009</b>	260€	-
Thin, elegant, in the perfect quintessence of Dom Perignon style.		

## **DRINKS**

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AQUACHIARA WATER	
<b>Sparkling, Steel 75cl</b>	3€
JUICES ALAIN MILIAT	
<b>Apricot, Strawberry, Redcurrant, Mango, Pear, Apple Cox 33cl</b>	8€
FRESH JUICES	
<b>Orange, Grapefruit 20cl</b>	6€
FEVER TREE	6€
<b>Ginger Ale, Ginger Beer, Lemonade, Soda, Tonic 20cl</b>	Mixer 3€
SODA	6€
<b>Coca-Cola, Coca Cola Zéro 33cl</b>	Mixer 3€
SYRUP COMFIER	
<b>Grenadine, Mint, Orgeat</b>	3€
SYRUP BOTTLE GREEN	
<b>Elderflower, Ginger &amp; Lemongrass, Lime, Pomegranate &amp; Elderflower, Spiced Berry, Strawberry</b>	3€
BEERS	
<b>1664 Draft 25cl</b>	6€
<b>Goose Island IPA 33cl</b>	8€
<b>Corona 33cl</b>	8€
<b>Franziskaner Weizen 33cl</b>	8€
<b>Goose Island 312 33cl</b>	8€
<b>La Parisienne Pale Ale 33cl</b>	8€
<b>Duvel 33cl</b>	8€
<b>Camden Brewery Hells Lager 33cl</b>	8€
CAFETERIE	
<b>Espresso, Noisette</b>	5€
<b>Double Espresso, Latté, Crème, Cappuccino, Moka, Hot Chocolate</b>	7€
TEA	
<b>Ceylan, Darjeeling, Earl Grey English breakfast, Black Red Fruits, Green Tea, Minty Green Tea</b>	7€
INFUSION	
<b>Verveine, Camomila, Rooibos</b>	7€