

DEPUIS 1911

TERRASS'

HOTEL



THE HOTEL

The Terrass" Hôtel is a dream that came true.

In 1911, Edmond Hurand sold the Elysée Montmartre so he could buy the brasserie on the corner of the streets Caulaincourt and Joseph de Maistre. His dream: build a hotel on the entrance of Montmartre, an infamous neighbourhood back then.

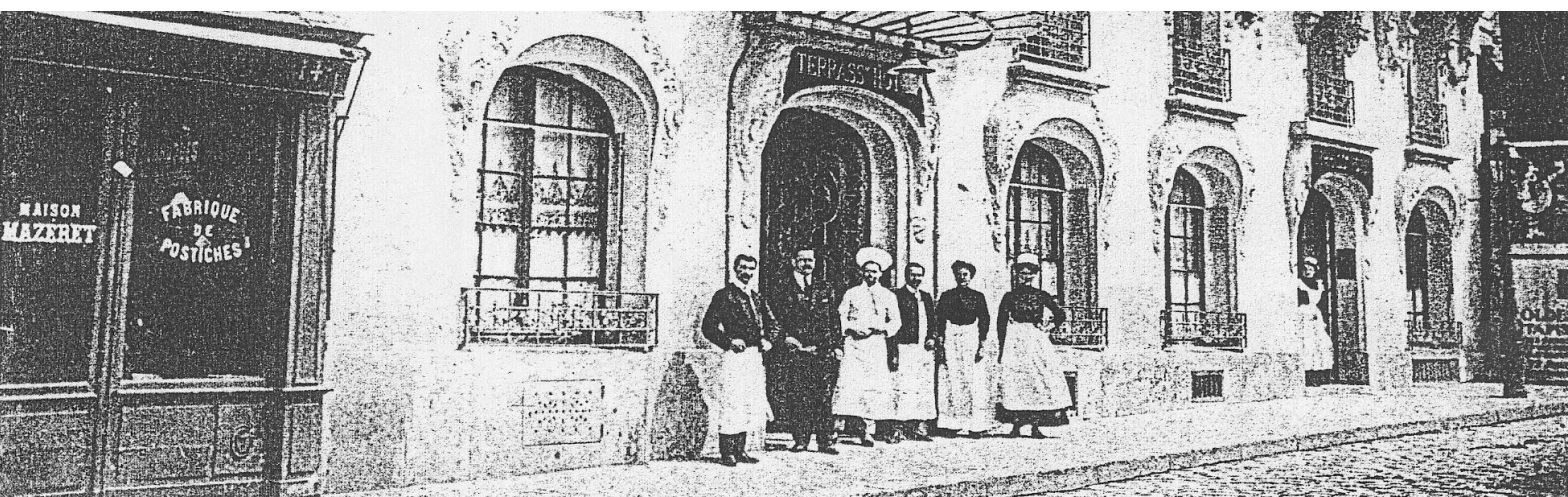
The Terrass" Hôtel became rapidly the adress of artists. We are honoured to count in our clients Dali, Matisse, Renoir, Edith Piaf, Josephine Baker.... And now YOU.

THE CUISINE

Trained in French cuisine at Ferrandi, the Chef Eric Lurthy has worked for famous restaurants such as Château d'Esclimont, la Tour d'Argent or Château de Chailly...

At present at Terrass" Hôtel he is the head of a team of 15 talented and creative sous-chefs, chefs de parties and commis. His credo: cuisine française bistronomique with only seasonal products.

It is his taste for simplicity, traduction and modernity that led him to become Maître Cuisinier de France in March 2019.



DETOX DAIQUIRI

Plantation Rhum Pineapple, Fair Liqueur de Goji, Liqueur 30/40, Jus de citron vert

TOO GOOD TO BE TRUE

Chartreuse Jaune, Dry Curacao, Gin Tanqueray, Sirop Amarena, Fever Tree Tonic

SUMMER MADNESS

Liqueur de cacao brun, Bulleit Bourbon, Mezcal Union, Bonal, Bitter Lime

SERGEANT GARCIA

Tequila Patron Silver, Sirop d'Agave, Sirop d'Orgeat, Purée de Passion, Jus de Citron Vert

ST-GERMAIN SPRITZ

Liqueur St-Germain, Martini Prosecco, Fever Tree Soda Water,
Zeste de Citron

EXOTIC SPRITZ

Purée de Passion, Martini Fiero, Champagne Besserat de Bellefond, Fever Tree Ginger Beer

SANTIAGO

Pisco La Caravedo, Cordial Ginger, Bitter Peychaud, Jus de citron, sirop de sucre de canne,

LILLET ROYAL

Lillet Blanc, Gin Tanqueray, Sirop Cordial Fleur de Sureau, Champagne Besserat de Bellefond

À LA CARTE

DINNER ONLY, WEEKEND & BANK HOLIDAYS

STARTERS

Baby mackerel, zucchini carpaccio, grenada	16€
Sea bream tartare, lime	17€
Duck Foie Gras, blackcurrent confit	18€
Rumsteak tataki, redcurrent	18€
Andalusian gaspacho, cottage cheese with herbs	16€

MAIN COURSES

Guina fowl supreme, grilled peach, baby potatoes	32€
Turbot, fish velouté, leek	36€
Normandy beef Filet, new carrots, sucrine salad	36€
Scotland salmon, fennel confit, Taggiasche olives	32€
Risotto, girolle mushrooms, feta, green onions	30€

CHEESE

Saint Nectaire, nectarine	12€
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DESSERTS

Crispy abricot « sablé », pine nuts, almonds, basil	13€
Chocolate Jivana financier, Sicilian lemon sorbet	13€
Raspberry cane, red poppy aroma	13€
Strawberry-pistachio tart, creamy Ivory chocolate	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 », Australia 2017 <i>Fresh wine, mineral with citrus notes.</i>	50€	35€	10€
Pouilly Fumé, Domaine Paul Corneau 2018 <i>Lively wine delivering flint aromas with a good balance.</i>	55€	40€	10€
Sancerre, “Les Belles Vignes” 2018 <i>Light, elegant with an epressive bouquet and beautiful length.</i>	62€	-	-
ALSACE			
Riesling Dry, Domaine Riefle-Landmann 2018 <i>Expressive wine with a citrus aroma</i>	38€		
CÔTES DE PROVENCE			
Château la Martinette « Clos Blanc », Côtes de Provence 2016 <i>Impressive by his sweet roudness, the perfect occasion to discover Provence.</i>	50€	35€	10€
JURA & BOURGOGNE			
Chardonnay L’Etoile, Jura 2018 <i>Fruity wih light notes of hazelnuts and walnuts.</i>	50€	35€	9€
Mâcon-Buissières, Domaine Thierry Drouin « Le Vieux Puits » 2018 <i>Wine revealing matures fruits aromas, and white flowers.</i>	47€	-	-
Chassagne-Montrachet, Domaine Jouard 2017 <i>Yellow peach and pomelos aromates, complex robe.</i>	98€	-	-
Chablis, Domaine Gueguen 2016 <i>Clear yellow robe, notes of white fruits, citrus and flowers</i>	46€	-	-
Hautes-Côtes-de-Nuit, Château des Premeaux 2016 <i>Explosion de citron et notes exotiques !</i>	58€	-	-
Santenay, Les Heritiers Saint-Genys 2016 <i>Floral & discrete pastry scents</i>	62€	-	-
VINS DU SUD DE LA FRANCE			
Tarani IGP Comté Tolosan 2018 <i>Dry and fuity proposing fruity notes.</i>	28€	20€	8€
Côtes de Gascogne moelleux, Domaine Pellehaut 2018 <i>Well marked robe with exotic fruit notes</i>	30€	23€	7€
Condrieu, Lieux-Dits Jeanraude 2016 <i>A elegant viognier bloomed on the South of France Terroir, exotic fruits and good complexity</i>	95€	-	-
Croix des Bouquets, Graves 2018 <i>Wine revealing matures fruits aromas, and white flowers.</i>	38€	28€	8€
Châteauneuf du Pape, « Le Traversier » 2016 <i>Playful on the nose, chic revealing a beautiful woody final.</i>	80€	-	-

ROSÉ

Rollier de la Martinette, AOP Côte de Provence 2018 <i>Note finely spiced, pepper, nutmeg.</i>	36€	27€	8€
Magnum Château La Martinette, AOP Côte de Provence 2017 <i>Note finely spiced, pepper, nutmeg.</i>	68€	-	-
Château la Martinette « Reflets D’Argens », Côte de Provence 2018 <i>Beautiful complexity, citrus notes and delicate red fruits.</i>	58€	-	-

WINE LIST

	75cl	50cl	12cl
RED WINE			
VALLEE DE LA LOIRE	28€	20€	8€
Pinot Noir, Domaine Biet Jean-Marc 2018 <i>Sweet expression of Pinot Noir, light and fruity,</i>	42€	35€	9€
Menetou Salon "La Badine", J. Mellot 2018 <i>Delicate and smooth wine, red fruits bouquet,</i>	42€	-	-
Chinon « Expression », Alain Lorieux 2016 <i>Expression of the Cabernet Franc, full body with a spicy and red fruit finish</i>			
BOURGOGNE	88€	-	-
Gevrey Chambertin, Vieilles Vignes Domaine Cluny 2016 <i>Notes of cherry, complex structure, persistent aroma</i>	50€	35€	10€
Hautes Côtes de Beaune, Domaine Cordonnier 2017 <i>Delicate expression of Pinot Noir grape in Burgundy's Terroir,</i>	81€	-	-
Nuits Saint Georges, Château de Premeaux 2015 <i>Frank, crisp of fruits. The length is beautiful and tannins rather melted.</i>	90€	-	-
Santenay 1^{er} Cru, Clos des Mouches 2014 <i>Notes of red berries, spices, mouth concentrated with fines tannins.</i>	44€	-	-
Morgon, Domaine Les Héritiers Saint-Genys 2017 <i>Well structured, fresh and fruity with aromas of berries</i>			
BORDEAUX			
Château Chantemerle, Médoc 2015 <i>Spicy, notes of red fruits; complex, fresh and powerful</i>	36€	-	-
Château Haut-Madrac, Haut-Médoc 2015 <i>Robe grenat, fruits and spices. Voluptueux and silky</i>	48€	32€	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 2014 <i>Black fruit bouquet, associated with smoked notes and moka</i>	72€	-	-
Château Haut-Bages Monpelou, Pauillac Cru Bourgeois 2013 <i>Spices and wooden notes; beautiful balance</i>	76€	-	-
Château Des Annereaux, Lalande de Pomerol 2014 Bio <i>Elegant wine, beautiful robe and expressive bouquet;</i>	60€	42€	10€
La Réserve de Picque-Caillou, Pessac-Léognan 2017 <i>Elegant and structured wine, notes of red fruit</i>	52€	-	-
LANGUEDOC			
Pic Saint Loup, Haut-Lirou 2018 <i>Fresh wine, perfect harmony.</i>	42€	36€	36€
Faugères, Transhumance 2016 <i>Rich, harmonious, full-bodied</i>	48€	-	-
VALLEE DU RHONE			
Crozes-Hermitage, Domaine les Chenêts 2018 <i>Nice aromatic intensity, raspberry, cassis and light oaky notes,</i>	49€		-
Saint-Joseph, Les vins de Vienne 2017 <i>Delicate red fruit bouquet with a beautiful structure brought by Syra's grape,</i>	58€	40€	10€
Chateauneuf-Du-Pape, « Le traversier » 2016 <i>Full body wine, supple but presenting a beautiful structure,</i>	85€	-	-
MONDE			
Terraza de Los Andes Argentine, Malbec 2017 <i>Expressive bouquet with notes of red berries,</i>	48€		

CHAMPAGNE

	75cl	12cl
LAURENT-PERRIER		
Laurent-Perrier La Cuvée Brut <i>Round and balanced mouth, white fruits notes,</i>	85€	16€
Cuvée Rosé Laurent-Perrier <i>Beautiful robe, fresh with notes of strawberry, raspberry.</i>	125€	22€
Laurent-Perrier Blanc de Blancs <i>Berries and smoked wood</i>	150€	-
Grand Siècle par Laurent-Perrier <i>Recreating the best vintage, elegant and powerful.</i>	190€	-
BESSERAT DE BELLEFON		
Besserat de Bellefon Brut <i>Thin bubble, beautiful fresh and delicate apple notes.</i>	85€	-
Besserat de Bellefon Rosé <i>Fresh and light with beautiful red berries notes,</i>	110€	-
Besserat de Bellefon Blanc de Blancs <i>Beautiful balance, touch of brioche and delicate almonds.</i>	120€	-
AUTRES CHAMPAGNES		
Billecart Salmon Rosé <i>Salmon robe, delicate and elegant</i>	135€	-
Piper Heidsieck Essentiel Brut <i>Classic of Piper reveals the beauty of their universe</i>	85€	-
Piper Heidsieck Vintage 2008 <i>Beautiful vintage, equal assemblage of Chardonnay and Pinot Noir</i>	120€	-
Louis Roderer Blanc de Blanc Vintage 2011 <i>Fresh, a beautiful minerality which will embrace your dinner</i>	120€	-
THIENOT		
Thiénot Brut <i>Thin bubble, beautiful fresh and delicate apple notes.</i>	85€	-
Thiénot Rosé <i>Elle Beautiful robe, fresh with notes of strawberry, raspberry.</i>	100€	-
Thiénot Vintage, Cuvée Garance Blanc de Noir <i>Graceful, vinious Champagne perfect for every occasions..</i>	180€	-
CHAMPAGNE GRAND CRUS		
Cristal Roderer, 2008 <i>This vintage might be the best for 30 years, wonderful by this maturity</i>	300€	-
Rare Millésime, 2002 <i>Thin, elegant, in the perfect quintessence of PIPER-HEIDSIECK style.</i>	250€	-
MOËT & CHANDON		
Moët Vintage 2012 <i>Expersion of this vintage, perfect for any occasions,</i>	90€	-
Moët Rosé Vintage 2009 <i>Powerful, graceful with red berries notes.</i>	120€	-
Dom Pérignon 2009 <i>Thin, elegant, in the perfect quintessence of Dom Perignon style.</i>	260€	-

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	6€
SODA	Mixer 3€
Coca-Cola, Coca Cola Zéro 33cl	6€
SYRUP COMFIER	Mixer 3€
Grenadine, Mint, Orgeat	6€
SYRUP BOTTLE GREEN	
Elderflower, Ginger & Lemongrass, Lime, Pomegranate & Elderflower, Spiced Berry, Strawberry	6€
BEERS	
1664 Draft 25cl	7€
Artisanal French beer 33cl	8€
CAFETERIE	
Espresso, Noisette	5€
Double Espresso, Latté, Crème, Cappuccino, Hot Chocolate	7€
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€