

# A JOURNEY BETWEEN LAND AND SEA

A keen traveler and daring entrepreneur, Edmond created the Terrass'' Hotel in 1909. The result was a hotel driven by a visionary spirit.

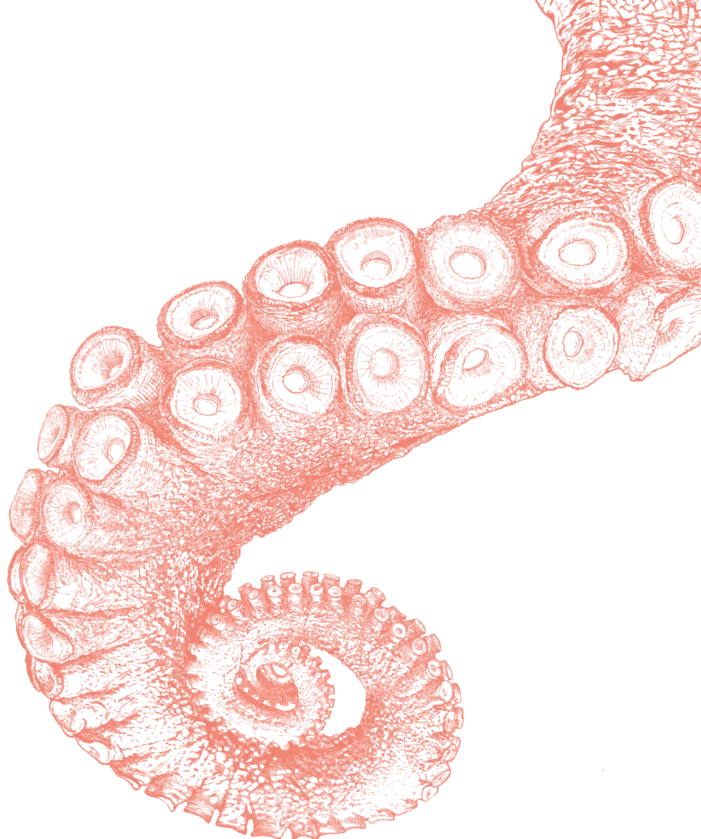
Today, we pay tribute to the man who launched this great adventure by offering you a culinary journey to the heights of Paris.

A menu inspired by the cuisines of the world, using cooking techniques that exalt the flavors.

Raw, a la plancha or simmered, the dishes are designed to awaken the senses with original flavors and exotic condiments.

We rigorously select our products, always favoring short and respecting the seasons.

**EDMOND**  
TERRASS'' HOTEL



**Edmond's specialty**

## CRUDO TOWER

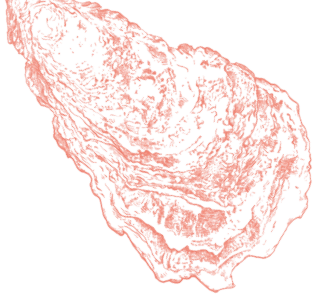
**FOR 2**

**77€**

A selection of raw fish in a multi-level testing format :

4 oysters with mango and coconut emulsion,  
Tuna carpaccio with lemon soy sauce, sashimi  
of the day, Salmon tartare with cucumber and  
lemon soy sauce, Nori broccoli and dried  
dates garnished with pistachios.

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## RAW...OR ALMOST

<b>CHARANTAIS MELON SALAD</b> , Bayonne ham, arugula, mozzarella	<b>18€</b>
<b>BRITTANY LOBSTER SALAD</b> , avocado, turmeric vinaigrette	<b>38€</b>
<b>BRITTANY N3 OYSTERS X 6</b> , mango, coconut emulsion	<b>21€</b>
<b>SALMON TARTARE</b> , with cucumber, lemon soy sauce	<b>20€</b>
<b>BURRATA</b> , tomatoes, Taggiashe olives and capers	<b>24€</b>
<b>SEA BREAM CEVICHE</b> , pink onion from Brittany	<b>23€</b>
<b>PEACH GASPACHO</b> , pistachios	<b>16€</b>
<b>CEASAR SALAD</b> , sucrine lettuce, free-range chicken, croutons	<b>26€</b>
<b>BLACK ANGUS BIO BEEF CARPACCIO</b> , Chimichurri sauce	<b>21€</b>
<b>CRISPY COURGETTE FLOWER</b> , Zucchini Ribbons, and Smoky Eggplant Caviar	<b>24€</b>



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## PLANCHA

**RED LABEL SALMON MISO**, snacked pakchoï, Teriyaki sauce **34€**

**ANGUS BEEF FILLET**, ginger and sage sauce, nori seaweed fries, aromatic sucrose **49€**

**WHOLE BRITTANY LOBSTER**, spinach shoots with wasabi, potatoes, salicornia, teriyaki sauce **74€**

**IBERIAN PLUMA**, homemade mashed potatoes **44€**

**FARMHOUSE CHICKEN TIKKA STYLE**, naans, yoghurt sauce, mint, coriander, zaalouk accompagnement **32€**

## AL DENTE

**HOME MADE GNOCCHIS BRITTANY LOBSTER**, Coral emulsion **42€**

**LINGUINI VONGOLE**, clams, garlic, lemon, fresh herbs **32€**

**BROCCOLI RISOTTO**, tomatoes with herbs, parmesan **27€**

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# SWEET

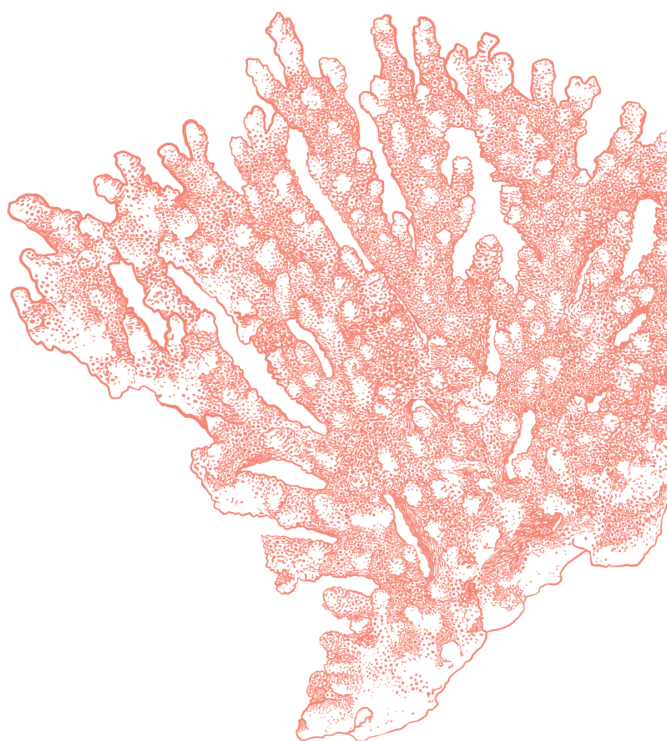
**CHOCOLATE**, Nicolas Berger 65% Ecuador, cocoa nib praline **16€**

**GRILLED VANILLA**, intense creaminess, roasted praline, vanilla caviar **16€**

**BABA FOR TWO**, rum Plantation Original Dark, Madagascar vanilla chantilly **22€**

**RASPBERRY**, Vanilla cream, fresh herb gel, meringue **16€**

**RED FRUITS**, strawberry, blackberry, blueberry, redcurrant, strawberry juice **16€**



For special diets (gluten-free, vegetarian, etc.), we advise you to contact our staff who will be able to guide you in the choice of dishes.

Our prices are in euro and include tax and service.

We don't accept checks.

We have an allergens table at your disposal.

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