

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.

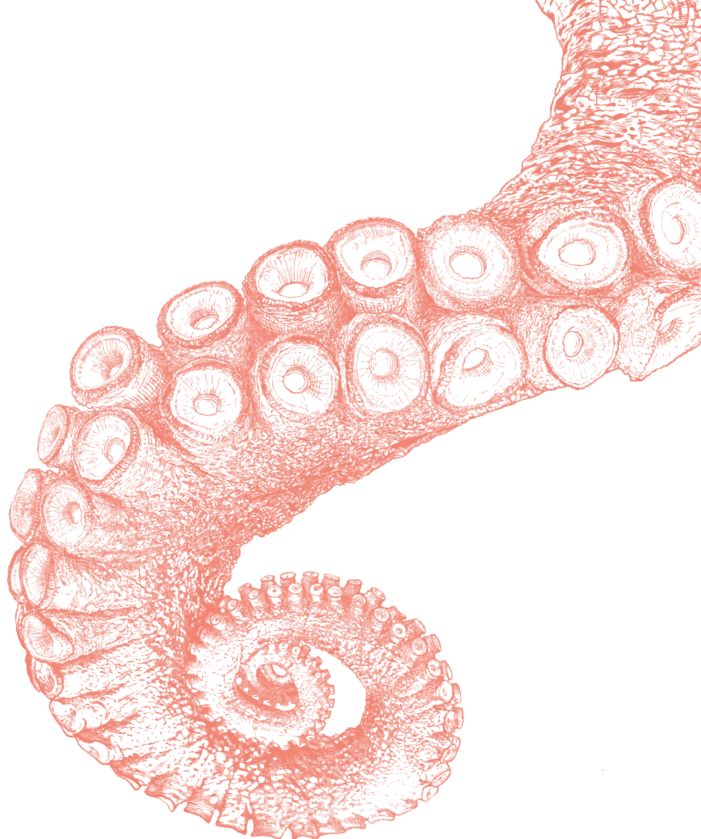
Today, we pay tribute to the man who launched this great adventure by offering you a culinary journey to the heights of Paris.

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

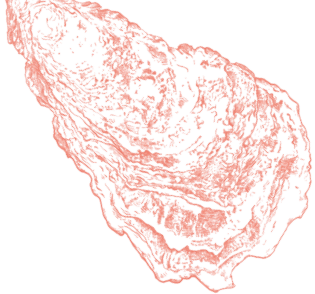
FOR 2

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

BROCCOLI NORI , dried dates & pistachio	12€
BRITTANY LOBSTER SALAD , avocado, turmeric vinaigrette	38€
BRITTANY N3 OYSTERS X 6 , mango, coconut emulsion	21€
SALMON TARTARE , with cucumber, lemon soy sauce	20€
SCALLOPS , fregola, coraline sauce	22€
SEA BREAM CEVICHE , pink onion from Brittany	23€
CHESTNUT VELOUTE , poached egg	12€
CEASAR SALAD , sucrine lettuce, free-range chicken, croutons	26€
BLACK ANGUS BIO BEEF CARPACCIO , Chimichurri sauce	21€



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PLANCHA

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| BRETON BLUE LOBSTER , homemade gnocchi, coralline sauce | 88€ |
| ANGUS BEEF FILLET , ginger and sage sauce, nori seaweed fries, aromatic sucrine | 49€ |
| FARMHOUSE CHICKEN YASSA STYLE , shallot, yassa sauce and white rice | 24€ |
| SEA BASS WITH CURLY KALE , mussel emulsion, rice crisp | 29€ |

AL DENTE

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| LOBSTER SPAGHETTI , bisque and chives | 41€ |
| HOMEMADE TRUFFLE RAVIOLI , ricotta, black truffle, parmesan | 32€ |
| RISOTTO , with porcini mushrooms and parmesan emulsion | 27€ |

MIJOTE

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| VEGETARIEN POT-AU-FEU , miso, poached egg | 22€ |
| MONKFISH À L'ARMORICAINE , brown butter & baby potatoes | 49€ |

SWEET

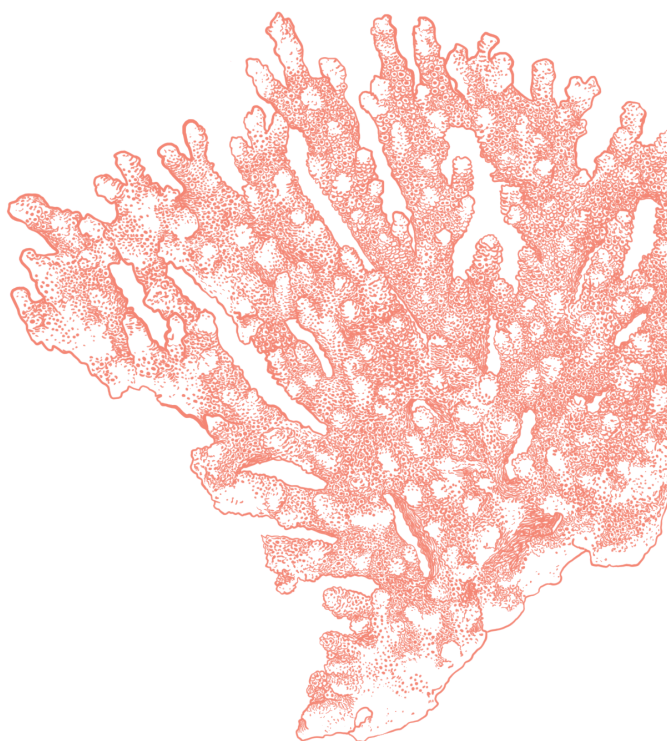
PARIS MONTMARTRE, praline cream, hazelnut from piedmont **16€**

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

CHOCOLATE CREAM AND PEFF PASTRY, 65% dark chocolate with cocoa nibs **16€**

PEAR AND ALMOND ENTREMET, light vanilla cream, poached pear compote, almond praline **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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