

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.

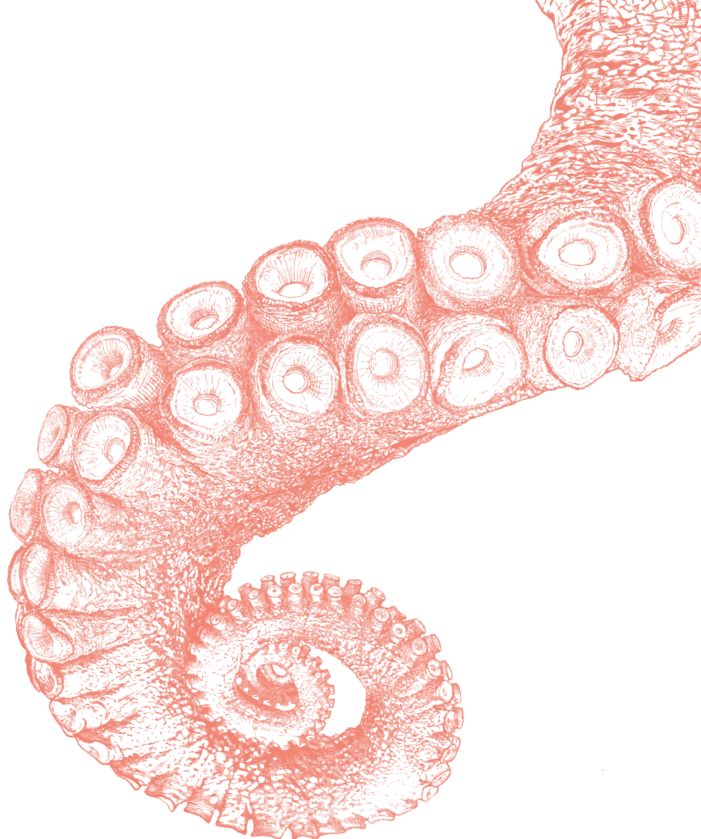
Today, we pay tribute to the man who launched this great adventure by offering you a culinary journey to the heights of Paris.

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

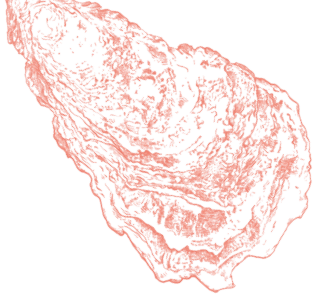
FOR 2

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

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



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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

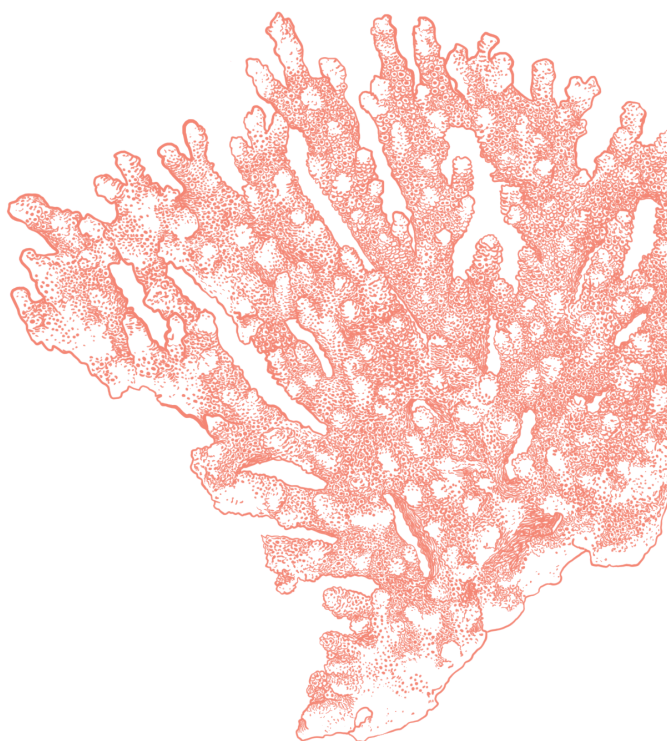
CHOCOLATE, Nicolas Berger 65% Ecuador, cocoa nib praline **16€**

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

HOMEMADE FIG TART FOR TWO, buckwheat crumble, fresh fig confit, Madagascar vanilla cream **26€**

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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