

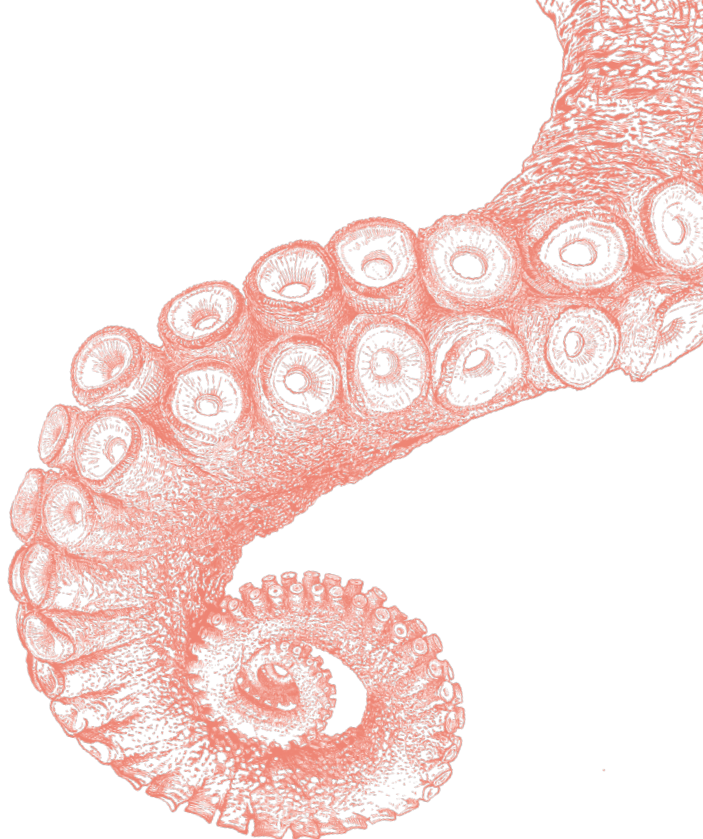
MARINE EXPLORATION

The Terrass'' Hôtel team is delighted to welcome you at Edmond's Restaurant. After months of exploration, we are thrilled to reveal to you the world of Edmond and the iodine flavours of his last expedition.

Our dishes, to be shared or not, are inspired by world cuisines. Fish and seafood are prepared raw, simmered, a la plancha, or simply cooked with originality – and a touch of audacity – as for our *marine-style pasta*.

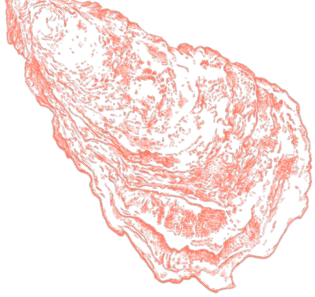
We pay particular attention to the diversity of cooking to help you discover the best of our oceans. We would like to emphasize our commitment to sustainable fishing. All our dishes are made from fresh, seasonal products, sourced from local producers.

EDMOND
TERRASS'' HOTEL



AMUSE BOUCHE

COD FRITTERS , sauce chien	12€
FRIED CALAMARIS , sauce tartare	13€
VEGGIE CROQUETAS , potato, seaweed & lemon mayonnaise	11€
EGGS MIMOSA , trout eggs & Togarashi	11€
FISH TACOS , spicy mayo	13€
OCTOPUS ROLL , paprika aioli & red onions pickles	14€



RAW

BROCCOLI NORI , dried dates & pistachio	10€
TIGER GAMBAS CARPACCIO , bergamot	17€
CAVIAR (20g) , blinis, crème fraiche	120€
OYSTERS , sparkling rosé mignonette & pomelo	11€
SCALLOPS , beurre noisette & kaki fruit	19€
RED TUNA TARTARE , crispy chickpeas	18€



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PLANCHA

- RED TUNA STEAK**, pepper sauce **34€**
Served with fries
- BUTTERFLIED WHOLE SEABREAM**, green romesco **68€**
Served with grenailles potatoes & glasswort
**to share for 2*
- LANGOUSTINES**, smoked with hay **76€**
Served with grenailles potatoes & glasswort

STEWED

- SIMMERED CUTTLEFISH**, potatoes & gremolata **27€**
- CIOPPINO**, fish of the day & seafood **29€**

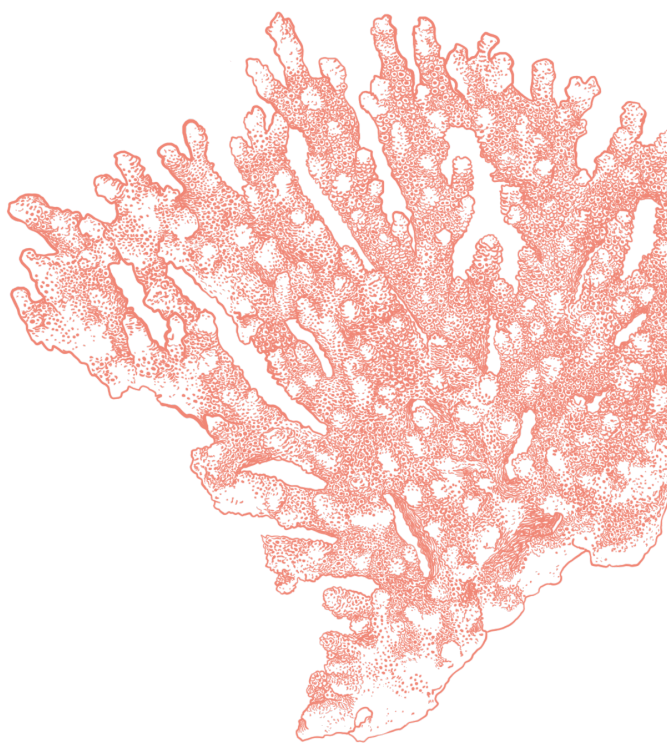
AL DENTE

- SPAGHETTI BOLOGNAISE**, cod fish & carrots **26€**
- LINGUINI VONGOLE**, clams, garlic, lemon & fresh herbs **32€**
- RIGATONI VERDE**, seaweed pickles, cavolo nero
& pecorino **24€**

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SWEET

PEAR FLOWER , buckwheat, iodidic condiment	13€
GRANNY SMITH FRESHNESS , biscuit, green shiso	12€
CACAO GAVOTTE , smoked espuma Grand Cru	13€
CHESTNUT MONTBLANC , blackcurrant, milk flower	13€



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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