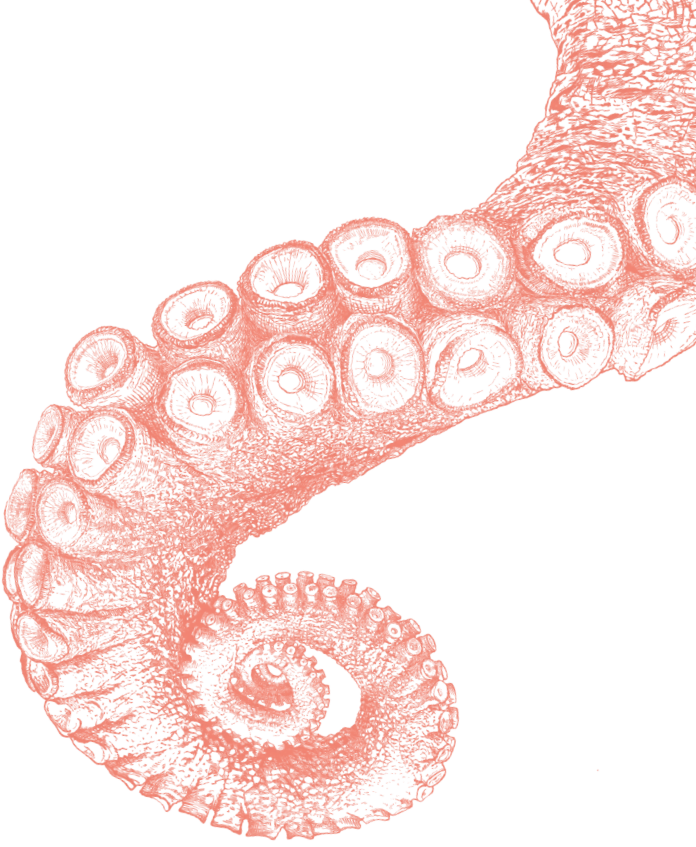


MARINE EXPLORATION

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.

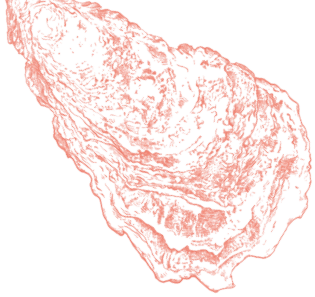
Our dishes, to be shared or not, are inspired by world cuisines. Fish and seafood are prepared raw, simmered, a la plancha, or simply cooked with originality – and a touch of audacity – as for our *marine-style pasta*.

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.



AMUSE BOUCHE

COD FRITTERS , sauce chien	14€
FRIED CALAMARIS , sauce tartare	15€
VEGGIE CROQUETAS , potato, seaweed & lemon mayonnaise	11€
EGGS MIMOSA , trout eggs & Togarashi	13€
FISH TACOS , spicy mayonnaise	16€
LOBSTER ROLL FROM BRITTANY , paprika aioli & onion pickles	24€
FRENCH FRIES , nori salt	10€



RAW

BROCCOLI NORI , dried dates & pistachio	12€
TIGER GAMBAS CARPACCIO , Kalamansi	18€
BRITTANY LOBSTER SALAD , avocado, turmeric vinaigrette	38€
OYSTERS X 6 , sparkling rosé mignonette & pomelo	21€
RED TUNA TARTARE , ginger & crispy chickpeas	18€
GASPACHO with Morello cherries and pistachios	16€
SEA BREAM CEVICHE with pink onion from Brittany	26€
BURRATA , heirloom tomatoes, lemon-ginger vinaigrette	25€

Edmond's specialty

CRUDO TOWER

FOR 2

77€

A selection of our raw fish in a multi-level tasting format: 4 Oysters & Granite Rosé & Pomelo, Shrimp Carpaccio & Kalamansi, Fish of the Day Sashimi, Tuna Tartare, Ginger & Crispy Chickpeas, Nori Broccoli, Dried Dates & Pistachios.



EDMOND

TERRASS" HOTEL



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

STEWED

- OCTOPUS PROVENÇAL STYLE**, potatoes & gremolata **29€**
- ARMORICAN-STYLE MONKFISH**, carrot, polenta **40€**

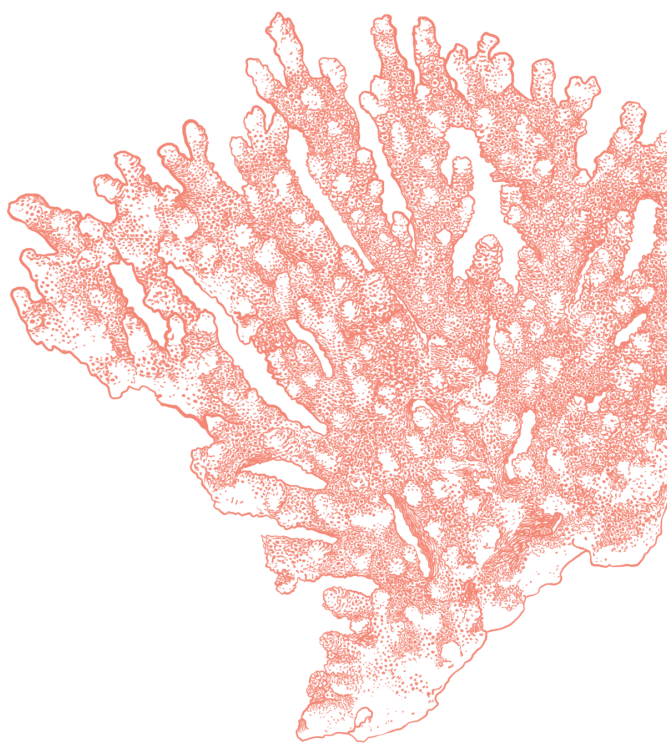
AL DENTE

- GNOCCHIS BRITTANY LOBSTER**, coral emulsion **42€**
- LINGUINI VONGOLE**, clams, garlic, lemon & fresh herbs **32€**
- RISOTTO** with tomato, burrata and rosemary **27€**
- PASTA** with tomato and cream cheese sauce, rocket salad **25€**

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SWEET

- VANILLA « ENTREMET »**, toasted buckwheat and rice cloud **14€**
- ALMOND SWEETNESS**, pink grapefruit, milk foam **14€**
- BABA FOR TWO**, rum Plantation Original Dark, Madagascar vanilla chantilly **22€**
- LA CABOSSE**, signature dessert, Nicolas Berger chocolate, Perou 65% **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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