

La Terrasse Montaigne

CAVIAR

Golden Imperial Casparian Caviar
30 g | 50 g | 125 g 190 | 284 | 790

Beluga Royal Casparian Caviar
30 g | 50 g | 125 g 546 | 870 | 2050

*Served with
condiments and blinis*

TO SHARE

Pâté en croûte, chicken
and pistachio 29

Sweet pepper cream,
walnuts and crackers 15

Tarama and buckwheat
wafer 19

CANAPES

Blinis with smoked salmon	14
Foie gras and rhubarb	20
Caviar nuggets	28

STARTERS

Duck foie gras 'mi-cuit' <i>Seasoning and toasted brioche</i>	46
Smoked salmon <i>Dill cream</i>	40
Burrata <i>Carrots and citrus</i>	36
French onion soup <i>Caramelized onion and garlic, bouillon, croutons and oven-grilled Emmental cheese</i>	30

SALADS



Crispy chicken Caesar salad <i>Baby gem, Parmesan shavings, quail eggs, crispy bacon, paprika and Parmesan croutons</i>	44
Power bowl <i>Chicken, quinoa, avocado, almonds, and pomegranate</i>	36
'Montaigne' Niçoise salad <i>Tuna tataki, anchovies, piquillos, artichoke, quail eggs, green beans, tomatoes, potatoes, Taggiasche olives</i>	44
McCarthy Salad - The Beverly Hills Hotel <i>Chicken, beetroot, egg, tomatoes, avocado, smoked bacon, cheddar and mixed salad</i>	44
Lobster salad <i>Avocado and citrus</i>	92

TARTARES

Beef tartare, french fries and mixed salad	48
Blue fin tuna tartare & citrus fruits	46
Poke bowl, salmon & orange wasabi dressing	42

CLUBS,
CROQUES
AND BURGERS

Club sandwich	48
<i>Chicken, bacon, sun-dried tomatoes, romaine, egg, homemade crisps and mixed salad</i>	
Vegetarian club sandwich	36
<i>Eggplant, halloumi, moutabal, homemade crisps and mixed salad</i>	
Puff pastry brioche with lobster	70
<i>Homemade crisps and romaine</i>	
Croque-Plaza	58
<i>Chicken, Comté, black truffle and romaine</i>	
Croque Madame	40
<i>Cooked ham, Comté, egg and romaine</i>	
Smash Wagyu beef burger	45
<i>Cheddar, tomato tartare sauce, salad, onion pickles and tarragon</i>	
with Golden Imperial caviar (12gr)	95
Vegetarian burger	38
<i>Vegetable steak, cheddar, tomato tartare sauce, salad, panko, onion pickles and tarragon</i>	

S I D E S

Mixed vegetables	13
Mashed potato	11
French fries	11
Extra-fine green beans	11
Basmati rice	11
Mixed salad	11

C H E E S E S

Your choice of cheese, by portion <i>Saint-Nectaire, Petit chêne, Camembert falaise, Comté, Pyramide de chèvre de Mr Fabre, Fourme de Montbrison, Emmental</i>	9
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ANGELO MUSA'S
DESSERTS

SUNDAES AND CUPS

Madagascar vanilla milkshake	20
Brookie, vanilla ice cream and chocolate sauce	21
Selection of ice cream and sorbet <i>(four scoops)</i> <i>Ice cream: vanilla, chocolate, coffee</i> <i>Sorbet: lemon, strawberry, raspberry</i>	20
Affogato	17

ANGELO MUSA'S
DESSERTS

PASTRIES

All about Vanilla <i>Angelo Musa's signature dessert</i>	21
Lemon meringue tart	21
Minute vanilla millefeuille	21
Gluten-free chocolate cake	21
Selection of red berries <i>with cream and red berry jus</i>	35
Caramel eclair	21

*Prices are shown in euros including VAT
and a 5% employee contribution.
Please note we cannot accept payment by cheque.*

*If you suffer from an allergy or food intolerance,
please inform a member of the restaurant team
upon placing your order.*

All our hen's eggs are organic.

*All our beef, pork and poultry is sourced
from France.*