## La Terrasse Montaigne

CAVIAR
T O
SHAREGolden Imperial Casparian Caviar$30 \mathrm{~g}|50 \mathrm{~g}| 125 \mathrm{~g} \quad 190|284| 790$
Beluga Royal Casparian Caviar$30 \mathrm{~g}|50 \mathrm{~g}| 125 \mathrm{~g} \quad 546|870| 2050$

## STARTERS

Duck foie gras 'mi-cuit'
Seasoning and toasted brioche
Smoked salmon
Lime waffle
Burrata 36
Tomatoes and basil pesto

TARTARES

Beef tartare, french fries 45
Tuna tartare 38
Red and yellow pepper, basil and lemon
Crispy chicken Caesar salad40Baby gem,Parmesan shavings,quail eggs, crispy bacon, paprikaand Parmesan croutons
Riquette salad ..... 46Artichoke and Parmesan cheese
'Montaigne' Niçoise salad ..... 44
Tuna tataki, anchovies, piquillos, artichoke, quail eggs, green beans, tomato, potatoes and Taggiasche olive
McCarthy Salad -
The Beverly Hills Hotel ..... 40
Chicken, beetroot, egg, tomatoes, avocado, smoked bacon, cheddar and mixed salad
Lobster salad ..... 92
Avocado and citrus

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CLUBS,
CROQUES
AND BURGERS
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Club sandwich ..... 44Chicken, bacon, sun-dried tomatoes,romaine, egg, homemade crispsand mixed salad
Vegetarian club sandwich ..... 36Courgette, aubergine, sun-driedtomatoes, Parmesan shavings,pesto mayonnaise, homemadecrisps and mixed salad
Lobster and avocado fougasse ..... 65
Croque-Plaza ..... 58
Chicken, Comté, black truffle and romaine
Croque Madame40Cooked ham, Comté,egg and romaine
Smash Wagyu beef burger ..... 40Cheddar, tomato tartare sauce,salad, onion pickles
and tarragon

## 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

CHEESES
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Your choice of cheese, by portion
Saint-Nectaire, Petit chêne,
Camembert falaise, Comté,
Pyramide de chèvre de Mr Fabre, Fourme de Montbrison, Emmental

ANGELOMUSA'S
DESSERTSLES COUPES GLACÉES
Madagascan vanilla milkshake ..... 20
Strawberry \& whipped cream ..... 19
Dame Blanche sundae ..... 16
Brookie, vanilla ice cream ..... 21and chocolate sauce
Selection of ice cream and sorbet ..... 20 (four scoops)
Ice cream: vanilla, chocolate, coffee
Sorbet: lemon, strawberry, raspberry

ANGELOMUSA'S
DESSERTS

## PASTRIES

All about Vanilla 21
Angelo Musa's signature dessert
Strawberry pie, tarragon 19
Minute vanilla millefeuille 23
Salted butter caramel éclair 19
Gluten-free chocolate cake 21
Selection of red berries 32
with cream and red berry jus

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.

