


LA TERRASSE MONTAIGNE



TO SHARE

- Pâté en croûte, chicken and pistachio €29
-  Aubergine caviar and crackers €15
- Taramasalata and buckwheat wafer €19


CAVIAR

- Golden Imperial Caviar
 - 30g €190
 - 50g €284
 - 125g €790
- Beluga Royal Caviar
 - 30g €546
 - 50g €870
 - 125g €2050
- Served with seasoning and blinis

STARTERS

- Duck foie gras ‘mi-cuit’ €42
seasoning and toasted brioche
- Smoked salmon €32
lime waffle
-  Burrata €34
roasted squash, pesto riquette and hazelnut
-  Cream of pumpkin soup €26
chestnut, sorrel and grapes

SALADS

- Crispy chicken Caesar salad €36
baby gem, Parmesan shavings, quail eggs,
crispy bacon, paprika and Parmesan croutons
-  Riquette salad,
artichoke and Parmesan cheese €46
- ‘Montaigne’ Niçoise salad €38
tuna tataki, anchovies, piquillos, artichokes,
quail eggs, green beans, tomatoes,
potatoes and taggiasche olives
- McCarthy Salad –
The Beverly Hills Hotel €38
chicken, beetroot, egg, tomatoes, avocado,
smoked bacon, cheddar and mixed salad leaves
- Lobster salad, avocado and citrus €89

TARTARES

- Beef tartare €45
french fries
- Tuna tartare €38
red and yellow pepper, basil and lemon

SIDES

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

MARKET DISH

- Dish of the day €42

CHEESES

- Your choice of cheese, by portion €9
- Saint-Nectaire, Petit chène, Camembert falaise,
Comté, Pyramide de chèvre de Mr Fabre,
Fourme de Montbrison, Emmental

CLUBS, CROQUES & BURGERS

- Club sandwich €42
chicken, bacon, sun-dried tomatoes, romaine, egg,
homemade crisps and mixed salad
-  Vegetarian club sandwich €34
courgette, aubergine, sun-dried tomatoes,
Parmesan shavings, pesto mayonnaise,
homemade crisps and mixed salad
- Lobster and avocado fougasse €61
- Croque-Plaza €56
chicken, Comté, black truffle and romaine
- Croque Madame €40
cooked ham, Comté, egg and romaine
- Smash Wagyu beef Burger €40
tomatoes, romaine, onion rings, Comté, mustard
mayonnaise, vegetable pickles and tarragon

ANGELO MUSA’S DESSERTS

SUNDAES

- Madagascan vanilla milkshake €26
- Belle-Hélène pear sundae €21
- Brookie, vanilla ice cream and
chocolate sauce €21
- Selection of ice cream and sorbet
(four scoops) €20
- Ice cream: vanilla, chocolate, chestnut
- Sorbet: lemon, blackcurrant-raspberry, tropical
(pineapple, passion fruit, banana)

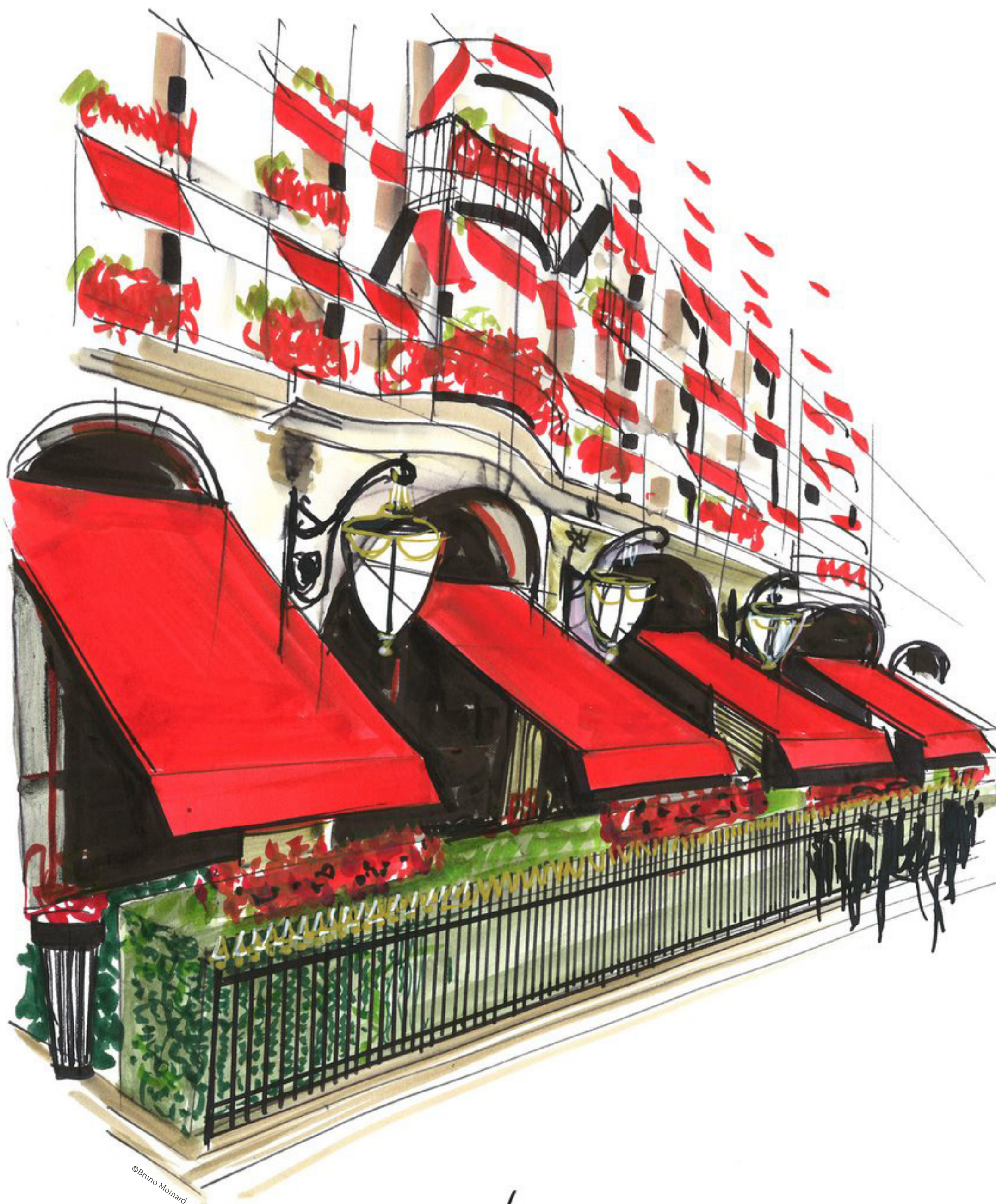
PASTRIES

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

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

All our hen’s eggs and cereals are organic. All our beef is sourced from France and the Netherlands.
Our pork is from Frand and our poultry is sourced from France and Belgium.

If you suffer from any allergies or intolerances, please inform a member of the restaurant team upon ordering.



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The Pavilion