

2024/2025

ST SYLVESTRE MENU

**SPINY LOBSTER**

In a fine caviar jelly

**TURBOT**

Grilled with seaweed

Razor clams and beetroot smoked in hay

Shellfish broth

**VEGETABLE RAVIOLE**

Vegetables and Alba truffles

**DEER**

Roasted with herbs and pink peppercorn

Salsify and black truffle

Mathurini sauce

**CITRUS FRUIT**

Tears of Garden Citrus Fruit

Lemon caviar, Menton lemon cream

**CHOCOLATE**

Oabika cocoa crisp

Tonka bean mousse

Cocoa ice cream

Price: 285 € per guest, excluding drinks

Wine & Food pairing : 145 € per guest

Reservation : 04 93 65 01 59 / [reservationterraillers@gmail.com](mailto:reservationterraillers@gmail.com)

2024

## CHRISTMAS MENU

### DUBLIN BAY PRAWN

Roasted with Cime di Rapa  
Bisque Sabayon

### JOHN DORY

Grilled with sea urchin butter  
Watercress with shellfish

### BRESSE POULTRY

Rossini style  
Mille feuille of celeriac  
With truffles

### CHRISTMAS LOG CAKE

Exotic style revisited

Price: 195 € per guest, excluding drinks

Wine pairing: 98 € per guest

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2025

## New Year Menu

### **DUBLIN BAY PRAWN**

Roasted with Cime di Rapa  
Bisque Sabayon

### **JOHN DORY**

Grilled with sea urchin butter  
Watercress with shellfish

### **BRESSE POULTRY**

Rossini style  
Mille feuille of celeriac  
With truffles

### **CITRUS FRUIT**

Tears of Garden Citrus Fruit  
Lemon caviar, Menton lemon cream

Price: 195 € per guest, excluding drinks

Wine pairing: 98 € per guest

Reservation : 04 93 65 01 59 /reservationterraillers@gmail.com

