

LA TERRASSE
DU GRAY



APPETISERS

Serrano ham slices, truffled pasta bake, cream cheese with walnuts	€ 11
Norwegian smoked salmon, cod croquettes with fresh herbs, delicately spiced prawns	€ 12
✱ Avocado hummus, vegetable tempura with cumin, sweet potato fries	€ 11
Warm/cold French cheese selection	€ 12

COLD STARTERS

✱ GF Buffalo mozzarella salad with smoked shavings, basil and pine nuts	€ 19
GF Sweet and sour bluefin tuna tartare with mango and sliced kale	€ 22
✱ Open sandwich: ORGANIC bread with pumpkin seeds, salmon and avocado, spring leaf salad	€ 21
VG Salad: raw and cooked seasonal fruits and vegetables, grains and citrus vinaigrette	€ 17
✱ Serrano ham, tangy fruit marmelade	€ 15

HOT STARTERS

✱ Light mushroom soup, apples and foie gras escalope	€ 18
Runny egg with truffle, spring vegetable confit and Serrano ham shavings	€ 16

PASTA AND GRAINS

Arrabiata-bolo pasta with creamy burrata and aged parmesan	€ 20
✱ VG Primavera spelt risotto and fried sprouts drizzled with virgin olive oil	€ 17
Asian style stir fry:	
✱ V Vegetable	€ 14
Roasted king prawn	€ 25
✱ Sliced marinated chicken	€ 21
✱ V Burger, grain steak and minted vegetables	€ 21

FISH

Sea bass flavoured with vanilla oil, served with griddled seasonal vegetables and fruits	€ 27
✱ Cod poached in smoked tea flavoured stock, served with celeriac mousseline with sesame and plain green vegetables	€ 25
Provençal style locally caught squid, wild rice with olives and sundried tomatoes	€ 28

MEAT

Pan-fried beef tenderloin with brown stock and sweet potato fries	€ 31
Pork belly and creamy macaroni gratin flavoured with truffle	€ 29
✱ «Royal Gray» burger with comté	€ 25

DESSERTS

Raspberry cheesecake	€ 10
Yuzu and passion fruit tart	€ 10
Poppy flavoured fraisier cake	€ 10
Chocolate crunch	€ 10
GF Tropical fruit compote with coconut tapioca	€ 10
Ice cream and sorbet, Maître Pierre Geronimi from Corsica (the three scoop)	€ 13

OUR FORMULAS

STARTER + MAIN COURSE OR MAIN COURSE + DESSERT € 29

STARTER + MAIN COURSE + DESSERT € 35

Choose from dishes marked with an ✱ as well as the daily specials; excluding drinks

GF Gluten free

V Vegetarian

VG Vegan

«Home-made» dishes are created on site using raw ingredients. The beef used to prepare the various dishes on this menu comes from France or Germany. The pork comes from France. Documents certifying the traceability of the origins of our meat are available. Products containing allergens: for more information, please ask at reception.





WELL-BEING & INDULGENCE

by Chef Mikael Amisse
from Thalasso & Spa Le Royal La Baule

STARTER

Raw and cooked seasonal vegetables, bergamot tea jelly
Lemon vinegar and buckwheat

45 kcal - Low calorie and rich in fibre

€ 17

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MAIN

Langoustines and sautéed asparagus
Yellow curry bisque, fresh spinach and Enoki mushrooms

141 kcal - Rich in lean protein and fibre

€ 26

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DESSERT

Vanilla panna cotta, raspberry and rhubarb compote
Strawberry tartare and beetroot juice, rolled oat crumble

231 kcal - Fresh and light

€ 10

MENU : € 45

*This well-being set meal provides you with proteins,
carbohydrates, fibres, vitamins and minerals necessary for the proper functioning
of the human organism for less than 500 kcal.*



Net prices, service included.

WINE BY GLASS

LA SÉLECTION BARRIÈRE

Réalisée par Manuel Peyrondet, Meilleur Sommelier de France
www.chaisdoeuvre.fr

THE UNAVOIDABLE

15 cl

Val de Loire

- Sancerre AOC «Tradition» 2016 - Domaine Vacheron, Sauvignon € 13.50

One of the finest and most vibrant Sauvignons available on the market. A bright, minerally white wine with hints of fresh grapefruit, angelica and menthol. A must!

Bourgogne

- Marsannay AOC 2015 - Domaine Chanson, Pinot noir € 15

Bursting with flavour, thanks to its great vintage, this Pinot invites enjoyment: a fleshy and juicy red wine, surging with captivating notes of Burlat cherry and peony. Highly recommended for connoisseurs of classic Burgundy wines!

THE SOMMELIER'S SECRETS

Alsace

- Riesling AOC 2014 - Riquewihr, Domaine Trapet, Riesling € 9.50

Made with less than a hectare of vines, wonderful limestone soil, some biodynamics, and a lot of talent. Experience the magic of a lively and refreshing Riesling, tempered with citrus and verbenal.

- Languedoc-Roussillon

Côtes du Roussillon AOC «Les Sorcières» 2016

- Domaine Clos des Fées, Syrah, Grenache, Carignan € 9

Exploding with fruit, low-tannin, with a silky finish... A fine red wine from the South, evoking an avalanche of wild berries, accompanied by spices and violets... Enchanting!

THE UNEXPECTED

Vallée du Rhône

- Viognier de Rosine, IGP Collines Rhodaniennes 2016
Domaine Stéphane Ogier, Viognier € 13

Produced in the heights of Malleval, this Viognier is the work of Stephane Ogier, the finest winemaker of his generation... This white wine, with its impressive floral qualities, combines great depth and brisk freshness, while revealing aromas of vine peach and violets. A baby Condrieu!

- Bourgogne

- Bouzeron AOC 2015 - Héritiers Louis Jadot, Aligoté € 8.50

With its slightly woody patina, hazelnut, fresh apple and delicious mineral quality, Jadot's irresistible Bouzeron from the Côte Chalonnaise is overwhelmingly seductive and surprising!

- Piémont, Italie

- Langhe DOC 2016 - Marco Parusso, Nebbiolo € 14.50

Rose, mouth-watering notes of Griotte cherries, and fruit brandy characterise this Langhe Nebbiolo, produced alongside Piedmont's finest wines. Juxtaposing smoothness, freshness and dusty tannins, not far removed from a fine Barolo!

AND FOR DEVOTEES OF ROSÉ

- Provence

Côtes de Provence AOC 2016

- «Maur & More» Château Saint-Maur, Grenache, Cinsault € 7

This illustrious Cru Classé des Côtes de Provence is a fitting tribute to the ancient Massif des Maur, near Saint Tropez. Perfectly balanced and profoundly aromatic, evoking fresh apricot, citrus and fennel. Essential drinking in Provence!



Net prices, service included.

APERITIFS

	4 cl	
Ricard, Pastis 51	7 €	
Martini Rosso, Bianco, Dry, Rosato, Campari, Porto	8 €	

SPIRITS

	4 cl	
Rum - Bacardi Carta Blanca	10 €	
Gin - Bombay Original	11 €	
Whisky - Lawson's, J&B	12 €	
Whisky - Chivas Regal 12 year old, Dewar's 12 year old	14 €	
Bourbon - Jim Beam	14 €	
Vodka - Grey Goose Original	14 €	
Rum - Bacardi Carta Oro	14 €	

LIQUEURS

	6 cl	
Limoncello, Grappa	10 €	
Baileys, Get 27	11 €	
Cognac V.S.O.P	14 €	
Armagnac V.S.O.P	14 €	
Eaux de Vie, Calvados	14 €	
Cognac - X.O	25 €	

BEERS

Kronenbourg 1664, Heineken 33 cl	8 €	
Alcohol-free Kronenbourg 25 cl	8 €	

SOFTS DRINKS

Cordial	3.00 €	
Coca-Cola, Coca-Cola Light, Coca-Cola Zero 33 cl	6.50 €	
Orangina 25 cl	6.50 €	
Schweppes Tonic 20 cl	6.50 €	
Nestea, Lemonade 25 cl	6.50 €	
Red Bull 25 cl	6.50 €	

FRUIT JUICES

	25 cl	
Granini Fruit Juice	6.50 €	
Freshly Squeezed Fruit Juice - Orange, Grapefruit, Lemon 6cl	8 €	

MINERAL WATER

	75 cl	
Perrier 33 cl	6 €	
Evian, Badoit	7 €	
San Pellegrino	8 €	

HOT DRINKS

Espresso	3.50 €	
Decaffeinated	3.50 €	
Tea, Infusion	5.50 €	
Double espresso	6 €	
Hot chocolate	6.50 €	
Cappuccino	7 €	



Net prices, service included.

WINE

	150 cl	75 cl	50 cl	37,5 cl
ROSÉ				
Pas du Moine AOC Côtes de Provence		38 €		
Domaines des Aspras « Les Trois frères » AOC Côtes de Provence	85 €	40 €	28 €	
Chapelle La Gordonne AOC Côtes de Provence		42 €		
Minuty Prestige AOC Côtes de Provence	95 €	45 €		
Domaines de Ott « Clos Mireille » AOC Côtes de Provence		70 €		38 €
Château Saint Maur « Clos de Capelune » AOC Côtes de Provence		90 €		
WHITE		75 cl	50 cl	37,5 cl
Domaines des Aspras « Les Trois frères » AOC Côtes de Provence		40 €	28 €	
Chapelle La Gordonne AOC Côtes de Provence		42 €		
Minuty Prestige AOC Côtes de Provence		45 €		
Chablis AOC « Saint Martin »		50 €		30 €
Dada de Rouillac AOC Pessac-Léognan		52 €		
Sancerre AOC « La Châtellenie »		55 €		
Gassier 946 AOC Côtes de Provence		79 €		
Châteauneuf-du-Pape AOC « Clos de l'Oratoire des Papes »		80 €		
Meursault AOC		160 €		
RED		75 cl	50 cl	
Domaines des Aspras « Les Trois frères » AOC Côtes de Provence		40 €	28 €	
Château Sègue Longue Monnier Moulis-en-Médoc AOC		40 €		
Chapelle La Gordonne AOC Côtes de Provence		42 €		
Hautes Côtes de Nuit AOC		45 €		
Minuty Prestige AOC Côtes de Provence		45 €		
Crozes Hermitage AOC		50 €		
Sancerre AOC « Le Rabault »		55 €		
Château Clos des Menuts AOC Saint-Emilion		60 €		
Le Relais de Durfort Vivens AOC Margaux		75 €		
Gevrey Chambertin AOC		120 €		
Châteauneuf-du-Pape AOC « Clos de l'Oratoire des Papes »		125 €		
Volnay 1er Cru AOC		130 €		
Château de Pez AOC Saint-Estephe		160 €		
Vosne Romanée AOC		170 €		
Château Lagrange AOC Saint-Julien		280 €		



Net prices, service included.

CHAMPAGNE

WHITE

	75 cl
Fouquet's Brut S.A	70 €
Pommery Brut S.A	90 €
Moët & Chandon Brut S.A	95 €
Veuve Clicquot Ponsardin Brut S.A	110 €
Vranken Diamant Millésimé	150 €
Louise Pommery Brut S.A	280 €
Dom Pérignon Brut Millésimé	550 €
Cristal Roederer Brut Millésimé	550 €

ROSÉ

	75 cl
Fouquet's Brut S.A	85 €
Pommery Brut S.A	110 €
Moët & Chandon Brut S.A	115 €
Louis Roederer Brut Millésimé	140 €
Laurent Perrier Brut S.A	220 €

CHAMPAGNE BY GLASS

	15 cl
Moët & Chandon Brut Imperial S.A, White	18 €
Moët & Chandon Brut Imperial S.A, Rosé	23 €



Net prices, service included.
Abuse of alcohol is dangerous for the health, drink with moderation.