

LA TERRASSE

DEAR GUESTS,

WE ARE PLEASED TO WELCOME YOU TO OUR
GOURMETRESTAURANT LA TERRASSE.

DISCOVER THE CONTEMPORARY INTERPRETED CUISINE OF HEIKO SCHULZ
WITH IT'S SUBTILE MEDITERRANEAN AND REGIONAL INFLUENCES.

THE INSPIRATIONS OF FRESH SEASONAL INGREDIENTS OF THE FINEST QUALITY
COME TOGETHER IN HIS CREATIONS.

INDULGE IN A JOURNEY FULL OF JOYFULL MOMENTS
IN A STYLISH ATMOSPHERE OF MODERN ELEGANCE.

WE WISH YOU PLEASANT HOURS

HEIKO SCHULZ
– KÜCHENCHEF –

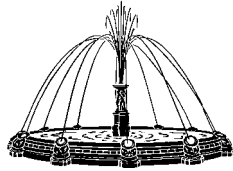
2008
"Is" VERMENTINO DI SARDEGNA
D.O.C.
ARGIOLAS
SARDINIEN
10 CL 8 €

2005
CHASSAGNE-MONTRACHET "LES CAILLERETS"
PREMIER CRU
DOMAINE AMIOT GUY
10 CL 16 €

2004
TURRIGA
CANNONAU-CARIGNANO-BAVALE SARDO-MALVASIA NERA
I.G.T.
ARGIOLAS
SARDINIEN
10 CL 16 €

2007
SAUVIGNON BLANC OBEGG
WALTER SKOFF
STEIERMARK
10 CL 10 €

GOSSET
GRAND ROSÉ
BRUT
CHAMPAGNE
10 CL € 20



MENU I

GILLARDEAU OYSTERS WITH WATERMELON

CRESS AND CUCUMBER SORBET

€ 19

CREAM SOUP OF FRESH CHANTERELLES

FILLET OF DOMESTIC RABBITS IN TRUFFLE PHYLLO DOUGH

€ 18

GRILLED TURBOT WITH OLIVE AND WALNUT BRITTLE²

CONFITED YELLOW PEPPER AND MASH OF POTATOES AND OLIVE OIL

€ 28

SORBET OF APRICOTS AND LEMON THYME

SUD OF ORANGE AND SAFFRON

€ 10

SQUARE OF LAMB WITH HERB FARCE AND TOMATO JUS

STUFFED MINI SQUASH

SAGE POTATO GNOCCHI

€ 38

MONK'S HEAD CHEESE WITH GRAPES IN ELDERFLOWER JUS

FINE PASTRY OF PUMPERNICKEL

€ 19

SUMMERY SWEET FINALE

ROSES, LYCHEES, RASPBERRIES

€ 20

4 COURSE MENU € 80

5 COURSE MENU € 95

6 COURSE MENU € 110

7 COURSE MENU € 120

2005
CHÂTEAU DU TOURTE
GRAVES
10 CL € 8

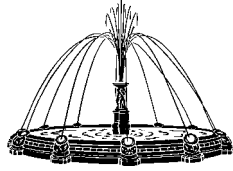
2007
VIOGNIER
DOMAINE DE LA JANASSE
RHÔNE
10 CL € 8

2007
MEURSAULT "CLOS DU CROMIN"
DOMAINE CAILLOT
BURGUND
10 CL € 14

2006
BARBARESCO "MARTINENGA"
D.O.C.G.
MARCHESE DI GRESY LA MARTINENGA
PIEMONTE
10 CL € 18

2004
CHÂTEAU TUYTTENS
SAUTERNES
5 CL € 5

POMMERY
SPRINGTIME ROSÉ
BRUT
CHAMPAGNE
10 CL € 16,50



MENU II

ROASTED **LOBSTER** WITH TOMATO TARRAGON VINAIGRETTE
SALAD OF FARFALLE NOODLES AND ARTICHOKES
€ 22

COLD SOUP OF POTATO AND LEEK
PARSLEY PESTO
FRIED RED MULLET
€ 18

SEA BASS WITH JUS OF TAGGIASCA OLIVES
TATAR OF AUBERGINES AND GRILLED VEGETABLE
POTATO PARMESAN GNOCCHI
€ 26

RAGOUT OF POUSSIN WITH CRAYFISH, SWEETBREAD AND TONGUE¹
MORELS AND MUSHROOMS
IN PASTRY
€ 24

SADDLE OF VENISON
NEBBIOLO SHALLOTS SAUCE
PUREE OF CELERY AND BRAISED VEGETABLE
LAYERED CHANTERELLES CRÊPE
€ 39

SELECTION OF RAW MILK CHEESE
€ 19

SUPRÊME OF STRAWBERRIES, BASIL AND LEMON GRASS
€ 20

4 COURSE MENU € 80
5 COURSE MENU € 95
6 COURSE MENU € 110
7 COURSE MENU € 120

2003
CHÂTEAU RIEUSSEC
PREMIER CRU CLASSÉ
SAUTERNES
5 CL € 11

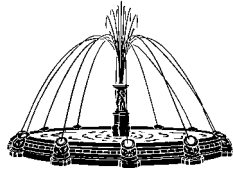
1998
CHÂTEAU GUIRAUD
PREMIER CRU CLASSÉ
SAUTERNES
5 CL € 10

1997
CHÂTEAU SUDUIRAUT
PREMIER CRU CLASSÉ
SAUTERNES
5 CL € 15

1990
CHÂTEAU RAYNE VIGNEAU
PREMIER CRU CLASSÉ
SAUTERNES
5 CL € 14

2003
CHÂTEAU DOUISY DAENE
DEUXIÈME CRU CLASSÉ
BARSAC
5 CL € 11

2001
CHÂTEAU COUTET
PREMIER CRU CLASSÉ
BARSAC
5 CL € 15



MENU III

TERRINE OF FOIE GRAS¹ WITH GUANAJA CHOCOLATE
COCONUT AND PEACH WITH PINK PEPPERCORNS
€ 24

JELLY OF STRAWBERRY GAZPACHO WITH GOAT CHEESE
FRIED PRAWN AND COCOA BUTTER TOAST
€ 18

FRIED PERCH WITH PARSLEY SAUCE
BRANDADE OF CHORIZO
€ 27

CRAYFISH AND CALF'S HEAD¹ WITH SAFFRON ORANGE NAGE
TARRAGON RISOTTO
€ 27

CROWN OF RABBIT ON LEG'S GOULASH WITH BALSAMIC
SWEET CORN VEGETABLES WITH BELUGA LENTILS
FRIED POLENTA CAKES
€ 37

MELTED GORGONZOLA DOLCE WITH SMOKED HONEY MELON
SHALLOT VINAIGRETTE
€ 18

SOUFFLÉ OF CHOCOLATE "NYANGBO"
GLAZED CHERRIES
ICE CREAM OF ALMONDS PRALINE
€ 20

4 COURSE MENU € 80
5 COURSE MENU € 95
6 COURSE MENU € 110
7 COURSE MENU € 120

INGREDIENTS: 1) WITH NITRITE CURING SALT 2) BLACKENED