

LA TERRASSE DES  ALPES
HOME-COOKING BRASSERIE

NOVOTEL VOREPPE

SOMETHING FOR EVERYONE!

SPRING-SUMMER 2020



STARTERS

- ORGANIC  DEVILLED EGG** with smoked salmon – 6
-  **BURRATA, 120g**, heritage tomatoes, basil, organic olive oil – 14
- GRAVLAX SALMON**, avocado tartare with lemon – 9
-  **TOASTED OPEN SANDWICH** tomato – mozzarella, green pesto – 7
- ANTIPASTI-STYLE VEGETABLES**, Serrano ham, Grana Padano cheese – 7
- BEEF CARPACCIO, 75 G** (French origin), pesto verde, Grana Padano cheese – 10

GREAT SNACKS

STEAK TARTARE (180 G) of knife-cut Charolais beef, non-frozen French fries and side salad

Classic or seared – 17

Italian – 18

"Our" **NIÇOISE SALAD** – 14

"Brasserie Maison" **CAESAR SALAD** – 17

SPARE RIBS (French origin) – 18

marinated in rosemary and honey, new potatoes

BURGER fresh ground beef 150 g, cheddar, pork belly, shallots, home-made ketchup, tomato, lettuce, non-frozen French fries and side salad – 17

Double patty (300 g) – 24

BEEF CARPACCIO 2 x 75 G (French origin) – 18

pesto verde, Grana Padano cheese, non-frozen French fries and side-salad

NEITHER MEAT NOR FISH

-  **TWO TOASTED OPEN SANDWICHES** tomato – mozzarella, green pesto – 13
-  **VEGETABLE STIR-FRY** with coconut milk, lemongrass – 13
-  **LINGUINE** pesto verde, pomodoro – basilico, e Grana Padano – 14

COCKTAILS

The day's **COCKTAIL** - 10

Local **BEER** - 6

The month's **WINE BY THE GLASS** - 6

PLATTERS to share - 14
(cold cuts or matured cheeses or mix)

TOASTED OPEN SANDWICH - 7 (x2-13)
tomato - mozzarella, green pesto

SET MENU ON THE BOARD

STARTER/MAIN COURSE

OR

MAIN COURSE/DESSERT

– 16 –

Noon only.

STRAIGHT FROM THE GRIDDLE PLATE

BEEF FILLET STEAK (French origin) 180 g, non-frozen French fries and side-salad – **25**

choice of sauce: shallot confit, peppercorn, home-made ketchup

VEAL FILLET PICCATA, sage gravy, ratatouille – **18**

SEA BREAM FILLET – **18**

vierge sauce with tomato, crushed potatoes with black olive bits

SALMON ESCALOPE, eggplant caviar, piquillo pepper coulis – **19**

RED LABEL FREE-RANGE CHICKEN BROCHETTE 🍷 – **15**

lime, linguine with cream

Roast **SHRIMP** and chorizo, herb risotto – **18**

DESSERTS

PANNA COTTA with red berries – **6**

Genuine **PROFITEROLES** in chocolate sauce – **8**

10 CM APPLE STRIP TART – **8**

For large appetites + 10 cm – **13**

Seasonal **FRESH FRUIT SOUP** with green tea – **6**

OUR ICE CREAMS

ICE-CREAM COUPE – **8**

Dame Blanche (vanilla)/Peach Melba/Banana split/Yoghurt ice-cream with fresh fruit

LIKE ON THE BEACH – **5**

 Magnum, Almonds/White chocolate/Salted caramel/Double chocolate flavours



REIGNING IN THE KITCHEN

FABRICE

He dons his Chef's jacket with a single aim: sharing his expertise. His cuisine combines tradition and innovation, favouring local and high-quality products.

OUR LOCAL SUPPLIERS

LEMARCHAND for its Norman beef

LE P'TIT PORT DU HAVRE for its fish

LA MAISON ARGENTAIN for fruit and vegetables

THE DUMESNIL FARM for its cheese

CHILDREN'S SET MENU

€10 with beverage - served up to age 12
(Mineral water 50 cl or Soda or Syrup or Fruit juice)


HAMBURGER PATTY 125 g or **SALMON ESCALOPE** or **CHICKEN BROCHETTE**
or **PLATTER OF SERRANO HAM, TOMATOES WITH BASIL** or **LINGUINE, PESTO, TOMATOES AND BASIL**
(your choice of side-dish: **non-frozen French fries** or crushed potatoes with olives or **linguine with cream**
or **stir-fried vegetables**). **YOUR CHOICE OF 2 SCOOPS OF ICE-CREAM** or **YOGHURT** or **FRESH FRUIT**.

BEER & CIDER

DRAUGHT

Heineken – 25cl **4.50** 5Ocl **8**
Affligem Lager – 25cl **5** 5Ocl **9**

BOTTLED

Grimbergen White / Lager / Amber – 33cl **6**
Desperados – 33cl **6**
Ciney Lager or Brown – 33cl **6**
Heineken O.O – 33cl **5**
Hapkin 8.5° – 33cl **7**
Mort Subite Kriek – 33cl **7**
Lagunitas IPA – 35.5cl **7**
 Sassy l'Angélique organic cider – 33cl **6**

HOT BEVERAGES

Espresso / Ristretto / Decaf – **2.60**

Double espresso – **4**

Cappuccino – **4.50**

 Monbana Fair Trade Chocolate – **4**

Kusmi Teas – **4**

 Sencha mint green tea,  Green tea with mint,

 English Breakfast,  Detox,

Boost, Prince Vladimir, Imperial Label teas

Kusmi Tea herbal teas – **4**

 Chamomile,  Aquarosa, Verbena Peppermint

MINERAL WATER

Evian – 5Ocl **4** 10Ocl **5**

Badoit – 5Ocl **4** 10Ocl **5**

Perrier – 33cl **4**

THE WINE CELLAR

WHITE

PDO Chablis Premier Cru "La Chantrerie" – 2018/2019

PDP Pouilly-Fumé "En Travertin" – 2018/2019

PGI, Côtes du Tarn "Découverte Mauzac Blanc" – 2019

RED

PDO Châteauneuf-du-Pape "Clos de l'oratoire des Papes" – 2017

 PGI Côtes Catalanes "Le Canon du Maréchal" Biodynamic agriculture – 2019

 PDO Savigny-les-Beaunes "Maison Champy" Biodynamic agriculture – 2017/2018

PDO Morgon "Domaine de la Chapelle Bizot" – 2019

PDO Haut Médoc Cru Bourgeois "Château Liversan" – 2014

ROSÉ

VDF Rosé Martinat 2019 – Lucie & Stéphane Donze – 2019

 PGI Pays d'Oc – "Mas Neuf le Rosé" Biodynamic agriculture – 2019

PDO Coteaux d'Aix-en-Provence – Château Beaulieu "Cuvée Alexandre" – 2019

PDO Côtes de Provence Sainte Victoire – Pas du Moine – 2019

Magnum 15Ocl – **50**

Glass **Btl.**
15cl 75cl

10 **49**

– **41**

6 **24**

– **58**

6 **26**

11 **56**

– **29**

8 **35**

6 **25**

– **25**

6 **28**

CHAMPAGNE

Kir royal with champagne Laurent-Perrier La Cuvée Brut (crème de cassis (blackcurrant) 19°, raspberry 18° or blackberry 18° Cartron) - 12cl **12**

Laurent-Perrier La Cuvée Brut - 12cl **11** - 37,5cl **35** - 75cl **60**

Laurent-Perrier Brut Millésimé - 2008 - 75cl **82**

Laurent-Perrier Cuvée Rosé - 75cl **82**

Tsarine Brut Premium - 12cl **10** - 75cl **50**

Tsarine Brut Premium Magnum - 150cl **98**

OPENING HOURS - Lunch: noon - 2:30 p.m. - Dinner: 7 p.m. - 10:30 p.m.

BOOKINGS: +33 (0)4 76 50 55 55

All prices are in Euros inclusive of VAT. Beef origins are displayed at the restaurant. The list of allergens is available on request. Stated weight prior to cooking; may vary by plus or minus 10%. There is a flat €5 additional charge for room service. Excessive alcohol consumption can be dangerous to your health – drink in moderation. PDO, Protected Designation of Origin — PGI, Protected Geographical Indication — VDF, French table wine.

: Products from organic farming. : Red label. : Biodynamic agriculture.