

# 'LA TERRASSE' RESTAURANT

## Menu

### Starters

Plate of assorted raw vegetables	€ 3.50
'La Terrasse' salad: gem lettuce, trout, Ratte potatoes, roasted seeds, apple, celery and onions	€ 9.90
"La Bison" salad: baby greens, local farmhouse chicken, Coucouron cheese, oyster mushrooms with vinegar and chestnuts	€ 9.90
"La Caverne" salad: gem and romaine lettuce, poached egg, Vivarais picodon cheese, roasted cherry tomatoes, long turnips and goat's cheese sauce	€ 9.90
Thin crust tomato, tomme and fresh goat's cheese tart with truffle-flavoured oil	€ 6.90
Platter of local charcuterie meats and cheeses, fig compote and condiments	€ 10.90
Trout rillettes with capers and toasted pain de campagne	€ 6.90

### Dishes

Local farmhouse chicken pie with Armagnac and oyster mushrooms, carrot purée	€ 12.90
Roast trout of Fon Rome with green crust, lentil vinaigrette, chick peas, tomatoes and onions	€ 12.90
Farmhouse pork belly with BBQ sauce and roast Cheyenne potatoes	€ 12.90
Rump steak with shallots and local mashed potatoes	€ 15.90
Grilled local farmhouse chicken, polenta with tomme goat's cheese, tomato salsa	€ 12.90
Oven-baked caillette with shallot jus and local mashed potatoes	€ 9.90

### Desserts

Carribbean and Guanaja chocolate namelaka cream, vanilla-infused milk mousse	€ 5.90
Opalys white chocolate cheesecake, apricot coulis	€ 5.90
Guanaja chocolate molten cake	€ 5.90
Areilladou farmhouse fromage blanc, chestnut cream and Chantilly cream	€ 5.50
Local cheese platter, onion and fig chutney	€ 6.90
Organic apple compote	€ 2.00
Soft chestnut cake	€ 4.70
Fruit salad	€ 4.50
Areilladou vanilla yoghurt	€ 2.00

### 'La Terrasse' menus

<b>Starter - main course – dessert</b>	€ 15.00
Prepare your own small salad at the salad bar	
Oven-baked caillette with shallot jus and local mashed potatoes	
Or	
Roast trout of Fond Rome with green crust, lentil vinaigrette, chick peas, tomatoes and onions (+ €1.50)	
Chestnut cake with Ardèche cream or Fruit salad	
<b>Child's menu</b> (up to 12 years old)	€ 9.90
Child's main dish	
Child's dessert	
Beverage (soda, 50 cl, or fruit juice, 25 cl)	

## Beverages

### Wines

Fonvène - Vin de Pays - PGI Ardèche (white, red, rosé)	25 cl	€ 4.00
Fonvène - Vin de Pays - PGI Ardèche (white, red, rosé)	50 cl	€ 7.00
Les Terrasses - Vin de Pays - PGI Ardèche (white, red, rosé)	37,5 cl	€ 8.50
Les Terrasses - Vin de Pays - PGI Ardèche (white, red, rosé)	75 cl	€ 15.00
Terre de Mûrier red - Vin de Pays Réserve - PGI Ardèche	75 cl	€ 24.00
Terre de Figuier rosé - Vin de Pays Réserve - PGI Ardèche	75 cl	€ 24.00
Terre d'Amandier white - Vin de Pays Réserve - PGI Ardèche	75 cl	€ 24.00

### Beers

Draught beer: Bourganel blonde	25 cl	€ 3.00
Draught beer: Bourganel blonde	50 cl	€ 5.50
Draught beer: 1664 blonde	25 cl	€ 3.00
Draught beer: 1664 blonde	50 cl	€ 5.50
Beer: Bourganel blonde	33 cl	€ 5.00
Beer: Bourganel, chestnut flavoured	33 cl	€ 5.00
Beer: Bourganel, blueberry flavoured	33 cl	€ 5.00

### Cold drinks

Vals natural sparkling mineral water	50 cl	€ 2.60
Vals natural sparkling mineral water	125 cl	€ 4.00
Cristaline spring water	50 cl	€ 2.60
Cristaline spring water	150 cl	€ 4.00
Coca-Cola, Coca-Cola light, Coca-Cola zero	50 cl	€ 3.50
Fanta, Sprite, Schweppes citrus, Nestea	50 cl	€ 3.50
Fruit juice	25 cl	€ 2.50

### Hot drinks

Coffee	€ 2.00
Tea	€ 2.50
Large coffee	€ 3.00
Hot chocolate	€ 3.00
Coffee with milk	€ 3.20
Cappuccino	€ 3.50



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Opening hours: 12 midday to 2 pm  
Groups: please ask for information at the restaurant