

La terrasse des Célestins

Lively, welcoming, a food lover's paradise, warm, contemporary, delicious...

Open Monday through Sunday from 12pm to 2pm and from 7pm to 10pm.

APPETIZERS

The Egg - €13

Creamy zucchini purée with miso, pine nuts, goat cheese, sauce vierge, almond foam

Tomato (small) - €17

Served as carpaccio, heirloom tomatoes, creamy burrata, basil, red onions, Parmesan, arugula, and pesto.

Trout Gravlax - €15

Gravlax trout with house-made berries, pistachio leche de tigre, small redcurrants, chlorophyll, and herb salad

Smoked Salmon - €18

Tangy cream, blinis, green salad

Beef Tataki - €16

Marinated ribeye center cut, house-made chimichurri sauce, sesame, strawberry harissa

Vitello tonnato - €19

Slow-cooked veal tenderloin, creamy tuna, stemmed capers, Parmesan, herbs, and candied kumquat

Charcuterie Platter - €17

From our local producers in Cantal

THE DISHES

Dauphiné Ravioli Gratin - €22

Ravioli with Label Rouge cheeses, cherry tomatoes, feta, and black olives

Tomato - €24

Served as a carpaccio with heirloom tomatoes, creamy burrata, basil, red onions, Parmesan, arugula, and pesto.

The Burger - €24

Brioche bun with house-made tome cheese, 150g ground beef from Cantal, Mornay sauce, Cantal “entre-deux” cheese, guacamole, smoked pork belly, pickles, and red onions

Free-Range Chicken from Auvergne - €26

240g Label Rouge free-range chicken breast, meat jus

Sea bass fillet - €29

Sauce vierge

Arctic Char Fillet - €26

Lightly pan-seared until just pink, 190g piece, with fish sauce

Aubrac Beef Fillet - €44

Beef from our producers in Cantal, 160g, with meat jus

Veal Tomahawk (served whole on hay) - €57

French grain-fed veal, 450g cut on the bone, with meat jus and hay sabayon

FILLINGS

Fresh French fries - Sautéed young seasonal vegetables

Roasted baby potatoes with garlic and fresh thyme

Spinach sautéed in butter or steamed

Sucrine lettuce salad with fresh herbs

CHEESES

Cheese platter - €10

Saint-Nectaire, Cantal, Fourme d'Ambert

DESSERTS

Pistachio and raspberry mille-feuille - €12

Crème brûlée - €9

Praline and Prêcan walnut tart - €11

Two-lemon tart - €9

Red berry ice cream dessert - €13

Chocolate ice cream dessert - €13

Café gourmand - €14

Fruit salad - €9

Scoop of ice cream - €3 per scoop

Net prices, service included. Drinks not included.

The Monetary and Financial Code prohibits cash payments in excess of €1,000 from persons normally resident in France.
We do not accept foreign currency.