

## Michel Roth



“ **TERROIRS DE LORRAINE** was born from my wish to settle in my region. Lorraine is where my roots lie, where everything began in a family restaurant.

I consider the Metz station a symbol of going back to my origins. It is here that I wish to welcome you, in this place filled with history and memories, where you can surround yourself with authentic and delicious food.

Together with my team we have developed a cuisine that is both simple and refined, combining dishes that greatly represent the Lorraine region and gastronomy. We use seasonal ingredients carefully selected for their quality.

The station is the entry-door to a region, to a new place. It is a place of constant movement where people cross paths with each other. With the restaurant Terroirs de Lorraine, I want to turn the Metz station into a place of destination that opens up to the city. An unmissable place for all those who appreciate good food. ”

A handwritten signature of Michel Roth in black ink.

# SIGNATURE MENU

## 4-course menu

49\*

Starter

Fish course

Meat course

Cheese **or** Dessert

### FOOD AND WINE PAIRING

25

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## 3-course menu

39\*

Starter

Chef's suggestion

Cheese **or** Dessert

### FOOD AND WINE PAIRING

19

*Our signature menu changes  
to reflect the chef's inspiration*

## CHILDREN'S MENU

12.90

Children recipe

+

Water 25cl or soda 25cl / 33cl

*\* Drinks not included*

*Alcohol abuse is dangerous to the health. To be consumed with moderation.*

## STARTERS

Golden duck foie gras escalopes, candied sauteed apple with raspberry vinegar - 19


Lightly smoked trout tartare with black radish, pear mustard with horseradish - 14

Pullet egg surprise, sauteed mushrooms and lardons  - 12

## FISH DISHES

Served with the chef's truffled cappuccino of potatoes

Pike sponge, aniseed shellfish coulis, sauteed Jerusalem artichokes - 26

Golden scallops, Terroirs de Lorraine-style coquille risotto,  
white truffle flavor emulsion  - 29

## MEAT DISHES

Served with the chef's truffled cappuccino of potatoes

Pork tenderloin, citrus chutney, root vegetable mix - 24


Veal loin, marinated artichoke fricassee and wild mushrooms - 29

Beef steak seasoned with ginger, delicate puff pastry  
with beetroot and candied onion - 28

## CHEESE BOARD

Selection of mature cheeses and bibeleskäse - 11

## DESSERTS

"The Emperor"  - 10

Milk and dark chocolate layers - 9

Soufflé with mirabelle plum pieces, surprise filling - 9

Streusel, creamy Kirsch filling - 9

Caramelised apple fondant, gingerbread ice cream - 9

Coffee or tea with petits fours - 9

# COLD DRINKS

## WATERS

	25cl	50cl	1l
Vittel	3,70	4,20	5,20
San Pellegrino		4,70	5,70
Eau de Perrier		4,70	5,70

## FRUIT JUICES & NECTARS 25cl

Freshly-squeezed lemon juice - 5			
Freshly-squeezed orange juice - 5			
Hot lemon juice - 5			
Orange juice <i>from concentrate</i> - 4,70			
Grapefruit juice <i>from concentrate</i> - 4,70			

## Nectars & Jus Charles Papillon - 5,90

Orange pure juice			
Apple pure juice			
Tomato pure juice			
Apricot nectar			
Peach nectar			
Raspberry nectar			
Williams pear nectar			

## LES SOFTS

Perrier 33cl - 4,10			
Schweppes Indian Tonic 25cl - 3,90			
Schweppes Agrum' 25cl - 3,90			
Pepsi 25cl - 3,90			
Pepsi Max 25cl - 3,90			
Orangina 25cl - 3,90			
Oasis Tropical 33cl - 3,90			
Lipton Ice Tea Peach 25cl - 3,90			
Limonade 25cl - 3,90			
Pulco citronnade 33cl - 3,90			
Supplement syrup 2cl - 0,90			

## BEERS

### Bottle

Pelforth Brune 33cl - 5,20			
Edelweiss 33cl - 5,20			
Desperados 33cl - 5,20			
Mort Subite Kriek 33cl - 6,70			
Mort Subite Witte 33cl - 6,70			
Heineken 0.0 <i>without alcohol</i> 33cl - 4,90			

Draught	25cl	50cl
Heineken	4,20	6,50
Affligem	4,70	6,90
Beer of the moment	4,70	6,90
Picon Bière	5,10	7,60
Panaché	4,20	6,50
Monaco	4,20	6,50

## APERITIVES

Kir 15cl - 6,50			
Kir Royal 10cl - 9,90			
Kir Lorrain 15cl - 7,70			
Martini Blanc 5cl - 5,50			
Martini Rouge 5cl - 5,50			
Ricard 2cl - 4,50			
Porto Rouge 5cl - 5,50			

## LIQUEURS

Gin 4cl - 6,50			
Vodka 4cl - 6,50			
Get 27 4cl - 6,50			
Johnnie Walker Red Label 4cl - 6,70			
Cognac 3cl - 6,50			
Eau de vie ( <i>poire williams, mirabelle jaune, mirabelle rouge, quetsche</i> ) 4cl - 6,50			

# HOT DRINKS

## COFFEES

Espresso - 2,40

Espresso decaffeinated - 2,40

Espresso with tear of milk - 2,50

Lungo - 2,50

Double Espresso - 3,70

Double espresso decaffeinated - 3,70

Hot milk 25cl - 2,90

Cold milk 25cl - 2,90



*small*



*large*

Coffee with milk 4,20 5,20

Cappuccino 4,20 5,20

Hot chocolate 4,50 5,50

## TEAS & HERBAL TEAS - 3,90

Thé Noir Citron Miel

Thé Vert Nature Ceylan

Thé Earl Grey Ceylan

Thé Breakfast Ceylan

Thé Vert Menthe Ceylan

Thé au Jasmin

Infusion Verveine

Infusion Verveine Menthe

Infusion Tilleul

**BOOKING CONTACTS :**

terroirs.lorraine@ssp.fr

or 03 87 66 64 03

**[WWW.TERROIRSDELORRAINE.COM](http://WWW.TERROIRSDELORRAINE.COM)**

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SSP Province - Select service Partner - RCS Paris 310 161 385 - Capital de  
150 000 € - Siège: Equalia, 5 rue Charles de Gaulle, 94140 Alfortville