

LE RELAIS PLAZA

TO SHARE

FOIE GRAS TERRINE
& PORTO JELLY 42

MY GRANDMOTHER'S PÂTÉ 1951 26

WARM OYSTERS
& CHAMPAGNE SABAYON 32

SIX ESCARGOTS FROM POITOU,
GARLIC BUTTER & PARSLEY 20

STARTERS

LAMB'S LETTUCE SALAD
& BLACK TRUFFLE 66

TWO EGGS MAYONNAISE
& CAVIAR 48

GRATED CARROT
& MALTESE VINAIGRETTE 22

LEEK VINAIGRETTE
& SEASONINGS 24

LANGOUSTINE, MAYONNAISE
& THERMIDOR 46

SCALLOPS WITH CAULIFLOWER
& CITRUS FRUITS 38

MAIN COURSES

SEA BREAM GRATIN 1962 36

POACHED COD, LOVAGE BROTH
& SMALL RAVIOLI 42

ROASTED TURBOT, SORREL GNOCCHI
& GRENOBLOISE 72

QUICHE WITH BEAUFORT CHEESE,
MESCLUN SALAD & CARROT JUICE 34

BEEF TARTARE
& PONT NEUF POTATOES 42

MY GRANDMOTHER'S «POTÉE» 44

GRILLED SWEETBREAD, ONION PIE
& VIN JAUNE 88

BEEF FILLET IN BRIOCHE
WITH FOIE GRAS & GRATIN DAUPHINOIS
68

LOBSTER SPAGHETTI
MADE WITH KHORASAN FLOUR 88

WHOLE ROASTED CHICKEN
& MASHED POTATOES (for 2) 96

CRUSTED SEA BASS
& CHORON SAUCE (for 2) 128

CHEESE

THE RELAIS CHEESE PLATTER 25

LA
CUISINE
DE
MAMIE & JEAN

Net prices are in Euros,
including VAT and excluding
a 5% employee benefit charge.

Please note the hotel cannot accept
payment by cheque.

All our beef is sourced from France
and the Netherlands. Our mutton, pork
and poultry is from France.

If you have any allergies
or intolerances, please let us
know upon ordering.