



**OCTOBER LUNCH MENU
AT LE RELAIS PLAZA**

**STARTER/MAIN COURSE
OR MAIN COURSE/DESSERT €65
STARTER/MAIN COURSE/DESSERT €75**
Monday to Saturday, excluding public holidays

STARTERS

PARISIAN-STYLE POTATOES, SMOKED HERRING
OR
TOMATO SALAD, PURPLE MUSTARD

MAIN COURSES

PEARLY SEA BASS FILLET, WHITE WINE SAUCE & LOUVIERS LAMB'S LETTUCE
OR
VEAL TARTARE, SMOKED AUBERGINE CAVIAR

DESSERTS

THE MADAGASCAR VANILLA CRÈME BRÛLÉE
OR
FIG TART WITH WHIPPED CREAM AND FIG LEAVES

GLASS OF WINE 20€

AOC CHABLIS - JEAN DAUVISSAT - 2023

IGP CÔTES CATALANES - DE BATTRE MON COEUR S'EST ARRÊTÉ - HERVÉ BIZEUL - 2020

AOC CÔTES-DE-PROVENCE - PETALE DE ROSE - CHÂTEAU LA TOUR DE L'ÉVÊQUE - 2022

Prices are shown in euros
including VAT and a 5%
employee contribution.

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.

 **Dorchester Collection**