



TO SHARE

FOIE GRAS TERRINE CANDIED APPLES
& SAUTERNES JELLY 52

THE CROQUE 'RELAIS'
WITH TRUFFLES 58

TWO-EGG MAYONNAISE
& CAVIAR 50

6 OYSTERS N°4,
SPICY SAUSAGE CONDIMENT 38

STARTERS

SMOKED TROUT,
MINUTE BUCKWHEAT BLINIS
& RAW CREAM 40

VEGETABLE BROTH 'À LA JOJO',
FOIE GRAS RAVIOLI & DILL 45

CHICORY SALAD, CLEMENTINE
& CARAMELIZED HAZELNUTS 26

LAMB'S LETTUCE SALAD,
TRUFFLES & CROUTONS 68

AVOCADO WITH COCKTAIL SAUCE,
CRAW CLAW & GRAPEFRUIT 54

LANGOUSTINE, MAYONNAISE
& THERMIDOR 50

MAIN COURSES

SEA BREAM GRATIN 1962 45

WINTER SPAGHETTI, SCALLOPS
& SEA URCHINS 76
additional Caviar Golden Impérial 50

FILLETS SEA BASS WITH CHAMPAGNE
& SAGE GNOCCHIS 72

BEEF TARTARE
& PONT NEUF POTATOES 48

BLACK TRUFFLE FLAN,
AMBER-YELLOW WINE & PARMESAN 84

OSSO BUCCO 'À LA JOSS',
CANDIED ORANGE & POLENTA 54

RELAIS' VOL AU VENT WITH
SWEETBREAD & LOBSTER *(for 2)* 164

BEEF FILLET IN BRIOCHE,
FOIE GRAS & GRATIN DAUPHINOIS 82

CHATEAUBRIAND STYLE COD WITH PEPPER,
MASHED POTATO & HERB SALAD
WITH SHERRY VINEGAR 66

CHESTNUTS CAPON, MACARONIS GRATIN
& WILD CRANBERRIES JUICE 84

CRUSTED TURBOT, HOLLANDAISE SAUCE
& WINTER VEGETABLES BAYALDI *(for 2)* 162

CHEESE

THE RELAIS CHEESE PLATTER 22

LA
CUISINE
DE
MAMIE & JEAN

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.