

LE RELAIS PLAZA

TO SHARE

FOIE GRAS TERRINE
& PORT JELLY 52

TWO EGGS MAYONNAISE
& CAVIAR 50

CRAB & AVOCADO COCKTAIL 44

STARTERS

COLD TOMATO SOUP,
MUSTARD CREAM MELBA
& FRESH HERBS 24

CHICKEN OYSTERS CAESAR SALAD
MADE AT YOUR TABLE 46

GRILLED ARTICHOKE, ROCKET PESTO,
'BARIGOULE' VINAIGRETTE 28

THINLY SLICED SEA BASS WITH OLIVE OIL,
FENNEL TOAST
MARINATED IN LIME JUICE 44

LANGOUSTINES, MAYONNAISE
& THERMIDOR 50

ROASTED & CANDIED PEPPERS,
CONDIMENTS & CROUTONS 22

MAIN COURSES

SEA BREAM GRATIN 1962 45

LOBSTER SPAGHETTI
MADE WITH KHORASAN FLOUR
& 'AMERICAN' SAUCE 96

VEAL CHOP WITH CHANTERELLE MUSHROOMS
& PROVENÇAL STYLE TOMATOES (for 2) 164

BEEF TARTARE
& PONT NEUF POTATOES 48

AUBERGINE RAVIOLI WITH TOMATO JUICE
& BASIL PULP 40

ROASTED DUCK WITH PEACHES,
'DOLCE FORTE' JUICE 58

POACHED TURBOT, SAUTEED ZUCCHINI
& CAPER CONDIMENTS 72

BEEF FILLET IN BRIOCHE,
FOIE GRAS & GRATIN DAUPHINOIS 82

SNACKED RED TUNA,
CHERRIES & FAVA BEANS, TANGY JUICE 62

WHOLE SPIT-ROASTED CHICKEN
& MASHED POTATOES (for 2) 118

GRILLED SEA BASS WITH FENNEL WOOD,
VIRGIN SAUCE
& SUMMER VEGETABLES (for 2) 150

CHEESE

RELAIS' CHEESE PLATTER 22

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.