LE RELAIS PLAZA

90 YEARS

TO SHARE

«PRINCESS SORAYA» EGGS
CAVIAR & MAYO **50**

GAME TERRINE «HUNTRESS DIANE»
& PICKLES OF THE SEASON **36**

PORTO FOIE GRAS,
LIKE «RENÉ COTY» DINNER IN 1955 **52**

AUTUMN CRUDITÉS
& «COOL HAND LUKE» SAUCE **18**

STARTERS

YVES SAINT LAURENT'S «TABLE 10»
SALMON HEART **58**

THE NORMANDIE CHEF « GASTON MAGRIN »
DIEPPOISE STYLE SCALLOPS **42**

LANGOUSTINES, MAYONNAISE
& THERMIDOR **50**

WATERCRESS SOUP
LIKE LAUREN BACALL LOVED IT **18**

FRESH NUTS PANSOTTI & SWISS CHARDS,
TRIBUTE TO MICHAEL DOUGLAS **24**

MAIN COURSES

SEA BREAM GRATIN 1962 **45**

CRISPY 'ENCORE' SEA BREAM
AUTUMN VIERGE SAUCE
& APPLE PURÉE **50**

« OCEAN LINER THE NORMANDIE»
SPAGHETTI, SHELLFISH & CHAMPAGNE **64**
Additional Caviar Oscietre Royal 30g **50**

THE 'ATHÉNÉE' LOBSTER SOUFFLÉ,
A RECIPE FROM
THE FIRST MENU IN 1936 **66**

«VERTIGO» QUICHE LORRAINE
LIKE ON THE FIRST FLOOR **36**

THE 'MARLENE DIETRICH' POT-AU-FEU,
A SECRET TREAT FOR JEAN GABIN **36**

BEEF TARTARE MADE
AT YOUR TABLE SINCE 1936 **48**

«ROYALE WITH CHEESE» BURGER
THE JOHN TRAVOLTA WAY **45**

THE 'SISSI' VIENNESE-STYLE ESCALOPE,
JUST LIKE IN 1955,
LETTUCE HEART & CONDIMENTS **54**

ROAST CHICKEN & GRATIN DAUPHINOIS,
MEMORY OF A RING LOST
BY ELIZABETH TAYLOR *(for 2)* **108**

'RELAIS' STEAK FROM THE SLICING CART,
PEPPER SAUCE & STRAW POTATOES
(only in the evening/for 2) **120**

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.

Dorchester *Collection*