
THE RELAIS PLAZA MENU

Starter, Main dish or Main dish, dessert

54€

SERVED FOR LUNCH & DINNER

Indicated by a ◆

or among our daily suggestion

10 € extra charges for the 3 dishes

HORS D'OEUVRES

- Thinly sliced Brittany artichokes
purslane, truffles  38 €
- Organic white asparagus from Anjou
mousseline or chervil vinaigrette  32€
- Relais Plaza salad 36 €
shrimps, romaine lettuce, asparagus, Parmesan cheese, croutons,
cocktail sauce
- Heart of smoked Label Rouge Scottish salmon 34 €
warm taggiasca olive waffle, tzatziki
- King crab, avocado, quinoa, celeriac 38 €
lightly tangy jus
- Sea bass carpaccio marinated with Cedric Casanova's 34 €
olive oil
rocket salad, green asparagus from Pertuis, croutons
- Half-cooked duck foie gras 34 €
apple, curry, warm brioche
- Chilled langoustines 38 €
tiny potatoes and salicornia, horseradish
- Pan-seared green courgettes  24€
fresh goat cheese from Rove, tapenade, preserved tomatoes ◆
- Cookpot of early vegetables  28 €
potatoes, morels and greens, wild thyme jus 
- Le caviar**
Caviar Crystal Gold - 30 gr. - Plaza Athénée selection 180 €
served with its condiments and warm blinis

RICE / SOUP / PASTA / EGGS

- Delicate purple artichoke velouté ◆ 26 €
lemon and ricotta agnolotti, wild rocket salad
- Orechiette with morels and fava beans 38 €
lightly creamy vin jaune sauce, matured Comté cheese
- Crispy soft-boiled egg ◆ 24 €
Roscoff onions, smoked bacon royale, green peas
- Black truffle risotto 72 €

THE SEA

Sole meunière potato purée, quick-sautéed spinach leaves	68 €
Wild king prawns chickpea purée, semi-preserved tomatoes, parsley and garlic cooking jus	58 €
Baked John Dory 'bouillabaisse' garnish	48 €
Sea bass grilled with fennel wood vegetable 'achard', coconut and turmeric	58 €
Back of cod cooked with lemongrass butter al salto risotto, baby squids, tetragon	◆ 34 €

Special dish of the day ◆ 34 €

LAND AND FARM

Spit-roasted half corn-fed chicken from 'Bourbonnais' raw and cooked green asparagus, dolce forte	46 €
Filet mignon of veal olive gnocchi, courgette flowers with basil	58 €
Viennoise-style escalope of veal, condiment sand carrots, capers, lemon and parsley	48 €
Pan-seared veal liver from Corrèze onion jus, mashed potatoes with olive oil	48 €
Roasted lamb chops from Lozère smoked aubergine caviar	48 €
Grilled Black Angus sirloin steak 300 gr. béarnaise, peppered chunky potatoes	48 €
Seared Black Angus fillet of beef chard with Comté cheese 'au gratin', morels	58 €
Steak tartare mixed salad leaves, 'allumettes' French fries	38 €
Tender cheek of veal barigoule-style artichokes	◆ 34 €

VEGETARIAN MEALS 

GARNISHES

Seasonal vegetables 10 €

Quick-sautéed spinach leaves 8 €

Extra fine green beans 8 €

French fries 8 €

Mashed potatoes 8 €

OUR CHEESE SELECTION

Your choice of refined cheese - the portion 6 €
Comté, Reblochon, Camembert, Emmental, Sainte-Maure, Roquefort

DESSERTS

ANGELO MUSA AND HIS TEAM PRESENT THE FAMOUS
RELAIS PLAZA DESSERTS

Baba Plaza aged brown rum		20 €
Floating island from our style		20 €
All about vanilla, Angelo Musa's signature dessert		20 €
Chocolate-caramel finger	◆	20 €
Hazelnut frozen bar, chocolate sauce		20 €
Millefeuille		20 €
Candied apple tart, shaved Granny Smith		20 €
Berries and light cream		26 €
Ice cream chocolate, vanilla, pistachio	◆	18 €
Sorbets lime-mint, apricot, multi-vitamin	◆	18 €
Gourmet coffee		20 €