

# LE RELAIS PLAZA MENU

Starter, main course **ou** main course, dessert  
56€

Starter, main course, dessert  
68€

Served for lunch and dinner

Indicated by a **◆**

or among our daily suggestions

## HORS D'ŒUVRES

-  Thinly sliced Brittany artichokes  
purslane, truffles 38€
-  Organic white asparagus from Anjou  
mousseline or chervil vinaigrette 28€
- Relais Plaza salad 38€  
shrimps, romaine lettuce, asparagus, Parmesan cheese, croutons,  
cocktail sauce
- Heart of smoked Label Rouge Icelandic salmon 34€  
warm taggiasca olive waffle, tzatziki
- King crab 38€  
guacamole, passion fruit, fresh heart of palm
- Langoustine from Guilvinec carpaccio 42€  
lemon, wild garlic, Arënkha caviar
- Tender octopus ceviche 36€  
celery, Granny Smith, pesto rosso
-  Pan-seared green courgettes 24€  
 fresh goat cheese from Rove
- Half-cooked duck foie gras 36€  
figs from Solliès, warm brioche
- Caviar Crystal Gold - Sélection Hôtel Plaza Athénée - 30 gr. 180€  
Caviar Beluga - 30 gr.- 520€  
Served with condiments and warm blinis

## HOT STARTERS

-  Cookpot of vegetables 32€  
 potatoes, morels, greens and herb jus
-  Soft-boiled eggs 26€  
purple asparagus, Parma ham and truffled dressing
- Potato and fava beans gnocchis 32€  
chicken «caillette», lightly creamy sauce, black truffle
-  Peas and mint velvety soup 24€  
 almond royale, kasha
- Black truffle risotto 72€

 Signature dish of Alain Ducasse which translates a cuisine that respects the environment and health,  
made from seasonal vegetables and local terroir

 Vegetarian dishes

## THE SEA

Sole meunière potato purée, quick-sautéed spinach leaves	68€
Pan-sautéed king prawns al salto risotto with saffron, coco and curry sauce	62€
Seared tuna half-preserved tomatoes, panisse et taggiasca olive tapenade	42€
Roasted turbot crayfish, glasswort, Armorican-style sauce	62€
Grilled whole sea bass courgettes, flowers stuffed with basil, olive oil sauce	58€
◆ Back of cod cooked in one side mimosa-style grilled leek, yuzu, roasted hazelnut	36€

## THE LAND AND THE FARM

Spit-roasted half corn-fed chicken from 'Bourbonnais' morels cooked in vin jaune, salmis sauce	48€
filet mignon of veal tiny artichokes, wild rocket and lemon	58€
Viennoise-style escalope of veal green vegetable casserole, snail butter	48€
Pan-seared veal liver from Corrèze mashed potatoes with olive oil, onion jus	48€
Roasted lamb chop from Lozère Didier Pil stuffed vegetables	48€
Grilled sirloin steak 300gr Agria potatoes, béarnaise sauce	48€
Black Angus filet of beef green asparagus, Roseval potato shavings, chimichurri sauce	58€
Beef tartare mixed salad leaves, 'allumettes' French fries	40€
◆ Tender shoulder of veal sand carrots, crispy onions, Marengo jus	36€
◆ Dish of the day	36€

## GARNISHES

Seasonal vegetables	12€
Quick-sautéed spinach leaves	10€
Extra fine green beans	10€
French fries	10€
Mashed potatoes	10€

## 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€
Thin pear tart, cider granité	20€
Orange flavored caramel custard	20€
◆ Vanilla profiteroles, chocolate sauce	20€
Millefeuille	20€
◆ Chocolate - caramel finger	20€
All about vanilla Angelo Musa's signature dessert	20€
Berries and light cream	28€
◆ Selection of ice cream and sorbet (4 scoops)	16€
Ice cream: chocolate, vanilla, coffee	
Sorbet: orange, pineapple-vanille, pear-lemongrass	
Gourmet coffee	20€

Net prices in €, VAT included. All our meat is imported from France, Belgium, The Netherlands, Germany and Luxembourg.

We would be happy to assist you in your selection if you suffer from any allergies.  
The hotel does not accept payment by check.