

## TO SHARE

FOIE GRAS TERRINE & PORTO JELLY 42

MY GRANDMOTHER'S PÂTÉ 1951 26

TWO-EGG MAYONNAISE & CAVIAR 48

SIX ESCARGOTS FROM POITOU, GARLIC BUTTER & PARSLEY 20

## STARTERS

CURLY LETTUCE, BACON
& HOT GOATS' CHEESE
LIKE MY GRANDMA USED TO MAKE 36

RELAIS ARTICHOKE
& MIMOSA VINAIGRETTE 24

JACKY'S BEAUTIFUL TOMATO
& SEASONINGS 24

LANGOUSTINE, MAYONNAISE & THERMIDOR 46

CUCUMBER, CREAM, HERBS & EDIBLE FLOWERS 20

SEA BASS TARTARE, VEGETABLE TARTLET & CITRUS FRUITS 38

## MAIN COURSES

SEA BREAM GRATIN 1962 36

POACHED COD, VEGETABLE BROTH & COURGETTE RAVIOLI 42

ROASTED TURBOT, SORREL GNOCCHI & GRENOBLOISE 72

THIN ROASTED TOMATO TART & PESTO GLAZED 32

BEEF TARTARE & PONT NEUF POTATOES 42

TRADITIONAL STUFFED TOMATO 32

GRILLED SWEETBREAD, CHANTERELLES, SMALL POTATOES & VIN JAUNE 85

BEEF FILLET IN BRIOCHE
WITH FOIE GRAS & GRATIN DAUPHINOIS 14

LOBSTER SPAGHETTI
MADE WITH KHORASAN FLOUR 88

WHOLE ROASTED CHICKEN & MASHED POTATO (for 2) 96

CRUSTED SEA BASS & CHORON SAUCE (for 2) 128

## CHEESE

THE RELAIS CHEESE PLATTER 25

LA
CUISINE
DE
MAMIE & JEAN

Net prices are in Euros, including VAT and excluding a 5% employee benefit charge.

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.