

## HORS D'ŒUVRES

SCALLOPS « A LA PLANCHA » sautéed leeks, truffle vinaigrette and comté cheese shavings	38 €
DUCK FOIE GRAS “MI-CUIT” FROM “LES LANDES” “Solliès” figs chutney, blood orange sauce, toasted brioche	38 €
SCOTTISH SMOKED SALMON toasted country-style Poilâne bread	<del>36 €</del> 31 €
STEAMED DUBLIN BAY PRAWNS FROM “GUILVINEC” truffled shredded celeriac in remoulade sauce	39 €
* HOME MADE TERRINE OF YOUNG WILD BOAR “sucrine” lettuce and country-style toasted bread	24 €
ARTICHOKE AND MUSHROOM CARPACCIO lamb’s lettuce, black truffle oil	34 €
RELAIS PLAZA SALAD shrimps, romaine, tender and crunchy asparagus, marinated anchovies, parmesan cheese, croutons, cocktail sauce	38 €
* SAUTÉED AND RAW GREEN ASPARAGUS truffled white pudding, reduced cooking juice	26 €
POACHED « BLUE » LOBSTER « roseval » potatoes, « sucrine » lettuce, vinaigrette with mustard from Meaux	48 €

## RICE / SOUP / PASTA

* LOBSTER SOUP “EN VELOUTÉ” WITH A CEPE MUSHROOMS INFUSION	26 €
TRUFFLE RISOTTO	56 €
CANNELLONI WITH HERBS AND ARTICHOKEs	26 €
« TROFIE » PASTA grated black truffles from Périgord	56 €

*Grand Cru selection*  
*Domaine Clarence Dillon «Château Haut-Brion»*

**From February 11th to March 10th**

A fine product combined with a selected wine from Pessac Léognan

**ROASTED PIGEON 42€**

macaroni « au gratin » with truffles from Périgord

2005 CLARENDELLE 9 €THE GLASS 48 €THE BOTTLE

2004 CHÂTEAU LA TOUR HAUT BRION 24 €THE GLASS 140 €THE BOTTLE

2006 LA CHAPELLE DE LA MISSION HAUT BRION 28 €THE GLASS 176 €THE BOTTLE

2007 LE CLARENCE DE HAUT BRION 36 €THE GLASS 230 €THE BOTTLE

*The above modified prices reflect the VAT reduction introduced by the French government on July 1st, 2009*

Net prices

## THE SEA...

SOLE MEUNIÈRE mashed potatoes, whole spinach, nut-browned butter with lemon	58 €
ROASTED KING PRAWNS « coco » beans cooked with clams, cooking juice	56 €
* ESCOLAR "À LA PLANCHA" raw and cooked caramelized chicory, "diable" sauce	34 €
FILET OF TURBOT FROM BRITAIN SIMPLY COOKED "AU PLAT" Jerusalem artichokes fine mousse, shaved truffle from "Périgord"	65 €
GRILLED LINE-CAUGHT SEA BASS stuffed lumaconi with squid bolognese	46 €
PINK SPINY LOBSTER THERMIDOR basmati rice	80 €
LE CAVIAR CAVIAR FROM AQUITAINE – 30 G SERVED WITH BLINIS AND CONDIMENTS	180 €

### RELAIS PLAZA MENU ~~50 €~~ 44 €

SERVED FOR LUNCH AND DINNER

CHOOSE A STARTER, A MAIN COURSE

(NOTIFIED BY A \* OR AMONG OUR DAILY SUGGESTIONS),

CHEESE OR DESSERT AND A COFFEE

SPECIAL DISH OF THE DAY ~~32 €~~ 28 €

## THE LAND AND THE FARM...

YELLOW CHICKEN FROM "LES LANDES" (HALF) truffle macaroni « au gratin » Lucien Tendret style	<del>48 €</del> 42 €
BRAISED FILET MIGNON OF VEAL (ORIGIN FRANCE) pumpkin gnocchi, belotta ham, "sucrine" lettuce	48 €
GRILLED BLACK ANGUS SIRLOIN STEAK 300 GR (ORIGIN U.S.A.) "béarnaise" sauce, French fries	48 €
LAMB CHOPS ROASTED ON THE SPIT chopped olive juice, eggplant moussaka	44 €
SAUTÉED BLACK ANGUS BEEF FILET ROSSINI (ORIGIN U.S.A.) "maxime" potatoes, pepper sauce	58 €
STEAK TARTAR (ORIGIN FRANCE) mixed salad, French fries "allumettes"	35 €
VEAL ESCALOPE VIENNESE STYLE (ORIGIN FRANCE) casserole winter vegetables cooked "à l'étouffée"	42 €
PAN-FRIED VEAL LIVER (ORIGINE FRANCE) onion sauce, figs, mashed potatoes	42 €
* BRAISED VEAL CHEEK small potato casserole "grand-mère" style	32 €

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## SIDE DISHES

SEASONAL VEGETABLES	14 €
BUTTERED SPINACH	12 €
GREEN FRENCH BEANS	12 €
THIN FRENCH FRIES	12 €
MASHED POTATOES	10 €

## OUR CHEESE SELECTION

### CREATE YOUR OWN CHEESE SELECTION

* Small Platter (3 cheeses)	8 €
Large Platter (6 cheeses)	16 €

COMTÉ  
REBLOCHON  
CAMEMBERT AU LAIT CRU  
EMMENTAL  
SAINTE MAURE  
FOURME D'AMBERT

## DESSERTS

CHRISTOPHE MICHALAK AND HIS TEAM SUGGEST YOU:

<b>SELECTION OF HOME-MADE PARISIAN PASTRIES</b>	
<b>FROM THE TROLLEY (EACH)</b>	16 €
CHOCOLATE TART	
LEMON TART	
AGED RUM BABA, chantilly cream	
« PARIS MONTAIGNE », with hazelnut cream	
MILLEFEUILLE with Madagascar vanilla	
« RELIGIEUSE » with caramel salted butter	
<b>“RELAIS PLAZA” DESSERT</b>	
« L'ORÉADE » Prize-winner dessert from Pastry World Cup 2005	16 €
PROFITEROLES, coffee and chocolate	16 €
FLOATING ISLAND, vanilla-nougatine	16 €
RED FRUIT, juice and light cream	16 €
HOME-MADE ICE CREAM : coffee, chocolate, vanilla	<del>16 €</del> 14 €
HOME-MADE SORBET : red berries, grapefruit, passion fruit-banana	<del>16 €</del> 14 €

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