

# BREAKFAST

BEGINNING AT 6:00 AM

## CONTINENTAL BREAKFAST . . . . . 38 €

### TEA, COFFEE, CHOCOLATE

your choice of teas or herbal teas, espresso, american coffee  
filter coffee, home-made hot chocolate old-fashioned style

### HOME-MADE BAKERY AND PASTRY BASKET

croissant, brioche, chocolate roll, raisin bread, and plain bread rolls

### FRESHLY SQUEEZED FRUIT JUICE

orange, grapefruit, lemon or apple

### BUTTER, JAM, MARMALADE AND HONEY

## AMERICAN BREAKFAST . . . . . 50 €

### CONTINENTAL BREAKFAST WITH :

### YOUR CHOICE OF PORRIDGE OR CEREAL OR YOGURT

### EGGS :

Sunny side up, soft boiled, poached (according to your choice)  
Scrambled or omelette, classic or white (according to your choice)

### PLAIN OR GARNISHED WITH (*your choice of 2*):

bacon, sausages, cooked ham, cheese, mushrooms, fresh herbs, tomatoes, seasonal vegetables  
(*supplement of 4 € for a third garnish*)

## THE PLAZA . . . . . 69 €

### CONTINENTAL BREAKFAST WITH:

### EGGS:

Sunny side up, soft boiled, poached (according to your choice)  
Scrambled or omelette, classic or white (according to your choice)

### PLAIN OR GARNISHED WITH (*your choice of 2*):

bacon, sausages, cooked ham, cheese, mushrooms, fresh herbs, tomatoes, seasonal vegetables  
(*supplement of 4 € for a third garnish*)

### SHOULDER OF IBERIAN BELLOTA BELLOTA, ORIGIN GUIJUELO (*Salamanca province, Spain*)

### SMOKED SCOTTISH SALMON / CONDIMENT

### FRESHLY SLICED FRUIT PLATE OR A SWEET DISH OF YOUR PREFERENCE

### PLAIN OR FRUIT-FLAVOURED YOGHURT

*A glass of Champagne Alain Ducasse*

# “ A LA CARTE ”

BEGINNING AT 6:00 AM

## TEA, COFFEE, HOT CHOCOLATE

Tea or herbal tea selection . . . . .	9 €
Espresso coffee . . . . .	<del>9 € 7 €</del>
Decaffeinated coffee . . . . .	9 €
American coffee, or decaffeinated . . . . .	9 €
Filter coffee, or decaffeinated . . . . .	9 €
Home-made hot chocolate old-fashioned style . . . . .	10 €
Cappuccino . . . . .	10 €
Caffé latte . . . . .	10 €

## HOME-MADE BAKERY AND PASTRY BASKET . . . . . 14 €

croissant, brioche, chocolate roll, raisin bread, plain bread roll

## FRESHLY SQUEEZED FRUIT JUICE. . . . . 12 €

orange, grapefruit, lemon or apple

## FRUIT JUICE . . . . . 12 €

tomato, grape, pineapple, multi-vitamin

## FRESH FRUIT *(according to the season)*

Prunes compote . . . . .	14 €
Seasonal fruit . . . . .	16 €
Fresh seasonal fruit salad . . . . .	22 €
Slice of orange or grapefruit salad . . . . .	16 €
Grapefruit cocktail . . . . .	16 €
Kiwi, mango, papaya . . . . .	26 €
Melon . . . . .	24 €
Sliced fruits . . . . .	24 €
Red fruits . . . . .	24 €

## EXOTIC FRUIT SELECTION

Pineapple Victoria, papaya, small banana, mangosteen, mango . . . . .	26 €
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## CEREALS

Selection of cereals . . . . .	12 €
Porridge . . . . .	12 €
Bircher Energy Müsli with fresh fruit . . . . .	16 €
(fromage blanc 0%, red fruit sauce, Granny Smith apple, honey)	

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



# LUNCH AND DINNER

FROM NOON TO 10:30 PM

**SUGGESTION OF THE DAY** . . . . . 38 €

please ask our Maître'D for details

## SOUPS

FRENCH ONION SOUP "gratinée" . . . . . 24 €

POULTRY CREAM with truffles . . . . . 32 €

## STARTERS

"NIÇOISE" SALAD. . . . . 32 €

tuna, anchovies, tomatoes, cucumber, sweet red pepper, scallions, roman lettuce  
artichokes, quail eggs, celery stick, "taggiasche" olives

SALADE RELAIS PLAZA . . . . . 42 €

schrimps, romaine, tender and crunchy asparagus, marinated anchovies, parmesan cheese, croutons, cocktail sauce

CAESAR SALAD PLAZA STYLE . . . . . 38 €

chicken, roman lettuce, parmesan shavings, croutons, "taggiasche" olives, Caesar dressing

SCOTTISH SMOKED SALMON FROM THE DORCHESTER HOTEL. . . . . 34 €

toasted country-style Poilâne bread

DUCK FOIE GRAS "MI-CUIT" FROM "LES LANDES". . . . . 40 €

Port wine, toasted brioche

TOMATOES WITH MOZZARELLA AND BASIL, GARLIC, OLIVE OIL SAUCE . . . . . 22 €

YORK HAM SELECTION . . . . . 22 €

« Bordier » butter

BELOTTA DI BELOTTA HAM SELECTION . . . . . 28 €

Cédric Casanova olive oil

## ASIAN FLAVOURS

MAKI ESCOLAR FISH - 8 PIECES . . . . . 22 €

SASHIMI ESCOLAR FISH, RICE. . . . . 24 €

SALMON, RICE . . . . . 24 €

SUSHI SALMON - 8 PIECES . . . . . 26 €

ESCOLAR FISH- 8 PIECES . . . . . 32 €

## EGGS

EGGS BENEDICT FROM COWORTH PARK HOTEL . . . . .	32 €
SCRAMBLED EGGS WITH SMOKED SALMON . . . . .	24 €
SUNNY SIDE UP, SOFT-BOILED, POACHED ( <i>according to your choice</i> ) . . . . .	16 €
SCRAMBLED OR OMELETTE, CLASSIC OR WHITE ( <i>according to your choice</i> ) . . . . .	18 €
PLAIN OR GARNISHED WITH ( <i>your choice of 2</i> ): sausages, bacon, cooked ham, cheese, mushrooms, tomatoes, seasonal vegetables, fresh herbs ( <i>supplement of 4 € for a third garnish</i> )	

## THE RICE AND PASTA

ORECCHIETTE . . . . .	20 €
SPAGHETTI . . . . .	20 €
PENNE . . . . .	20 €
<i>SAUCE: Bolognese (+6€), al Pesto (+4€), arrabiata (+4€), mushrooms with cream (+5€), seafood (+6€)</i>	
SPAGHETTI POMODORO E BASILICO FROM PRINCIPE DI SAVOIA . . . . .	24 €
WILD MUSHROOMS RISOTTO . . . . .	32 €
PAËLLA Plaza style . . . . .	34 €
OVEN-BAKED LASAGNA . . . . .	26 €

## THE FISH AND SHELLFISH

SOLE MEUNIÈRE OR GRILLED . . . . .	64 €
mashed potatoes, whole spinach, nut-browned butter emulsion	
ESCOLAR “À LA PLANCHA” . . . . .	38 €
"piperade" sauce and tender potatoes	
GRILLED LINE-CAUGHT SEA BASS. . . . .	51 €
"alsalto" risotto with green asparagus	
ROASTED KING PRAWNS . . . . .	62 €
paella garnish and juice	
ROASTED “BLUE” LOBSTER . . . . .	58 €
zucchini and fennel	

## LE CAVIAR

BELUGA CAVIAR – 30G . . . . . 390 €  
served with blinis and condiments

## THE MEAT DISHES

SIRLOIN BURGER (ORIGIN FRANCE), French fries . . . . . 30 €

SIRLOIN CHEESEBURGER (ORIGIN FRANCE), French fries . . . . . 32 €

STEAK TARTAR (ORIGIN FRANCE) . . . . . 40 €  
mixed salad, French fries "allumettes"

SIRLOIN STEAK **300GR** (ORIGIN U.S.A.). . . . . 52 €  
pan-fried, "béarnaise" sauce, French fries

PAN-SAUTÉED BLACK ANGUS BEEF FILET (ORIGIN U.S.A.) . . . . . 65 €  
"maxime" potatoes, pepper sauce

GRILLED VEAL "PAILLARD" . . . . . 36 €  
lettuce hearts, aged parmesan cheese shavings

LAMB CHOPS ROASTED ON THE SPIT . . . . . 49 €  
sautéed spring vegetables

YELLOW CHICKEN FROM "LES LANDES" (half portion). . . . . 47 €  
« pommes grenailles », tender carrots

SPECIAL DISH OF THE DAY . . . . . ~~32€~~ 28 €

## ASIAN FLAVOURS

GINATAANG MANOK NA MAANGHANG / KANIN . . . . . 38 €  
Braised chicken with red curry, lightly peppered, steamed rice

PANSIT HIPON . . . . . 32 €  
Sautéed prawns and noodles/soy sauce

ADOBONG BAKA / KANIN / IHAW SAUCE. . . . . 38 €  
Tender veal breast/barbecued sauce, steamed rice/scallions and cucumber

## THE VEGETABLES

MASHED POTATOES WITH OLIVE OIL. . . . . 10 €

FRENCH FRIES . . . . . 12 €

SAUTÉED SPINACH LEAVES . . . . . 12 €

EXTRA FINE GREEN BEANS . . . . . 12 €

SEASONAL VEGETABLES . . . . . 14 €

STICKY RICE . . . . . 8 €

BASMATI RICE . . . . . 8 €

## CHEESE

SELECTION OF SOFT AND MATURED CHEESES . . . . .	22 €
camembert, reblochon, sainte-maure, fourme d'Ambert, comté, roquefort, emmental	

## DESSERTS

CHOCO CRUNCHY MOUSSE . . . . .	16 €
PASSION-MANGO CHEESE CAKE . . . . .	16 €
RED FRUIT, LIGHT CREAM . . . . .	16 €
SEASONAL FRUIT TART . . . . .	16 €
SALTED BUTTER CARAMEL « RELIGIEUSE » . . . . .	16 €
ASSORTIMENT OF DELICACIES . . . . .	16 €
VANILLA MILLEFEUILLE . . . . .	16 €
PRALINE AND CHOCOLATE CAKE . . . . .	16 €
HOME-MADE ICE CREAM . . . . .	16 €
chocolate, coffee, vanilla,	
HOME-MADE SORBET . . . . .	16 €
passion-banane, red berries, grapefruit	

## SNACKS

### SELECTION OF CANAPÉS (2 PIECES) . . . . .

DUCK FOIE GRAS CRISPY FROM LES LANDES "MI-CUIT, PEPPER AND SALT	5 €
KING CRAB AND WASABI, CRUNCHY CUCUMBER	4 €
GOAT CHEESE CROSTINI, BROAD BEANS, RADISH	4 €
RED LABEL SALMON BLINIS, SALTED BUTTER	5 €
TOMATO GAZPACHO, BROWNED CROUTONS	4 €
PARISIAN BRIOCHE, BUTTER/GHERKINS, ORGANIC HOME COOKED HAM	4 €

### HOT AND COLD SANDWICHES

CLUB SANDWICH FROM NEW YORK PALACE HOTEL . . . . .	32 €
tomato, lettuce, chicken, bacon, egg, mayonnaise served with home-made crisps and salad	

CROQUE MONSIEUR . . . . .	26 €
cooked ham, Swiss cream cheese, emmental cheese	

PLAZA STYLE TOASTED CHICKEN AND CHEESE SANDWICH . . . . .	32 €
braised chicken, cream cheese, "vin jaune", black truffle marmelade served with salad	

**V**EGETARIAN MENU  
**LUNCH / DINNER / NIGHT**  
 FROM 12:00 PM TO 6:00 AM

	DAY	NIGHT
<b>THE SOUPS</b>		
CLEAR VEGETABLES BROTH with croutons and grated comté cheese . . . . .	22 €	24 €
VELVETY GREEN VEGETABLES SOUP . . . . .	22 €	24 €
 <b>THE HORS D'ŒUVRES / THE EGGS</b>		
"CRUDITÉS" SALAD . . . . . grated carrots, cucumber, tomatoes, grated celeriac, beetroot, radishes, mustard-flavoured vinaigrette	22 €	24 €
SCRAMBLED EGGS WITH TRUFFLES . . . . .	38 €	42 €
SPANISH OMELETTE . . . . .	16 €	18 €

# CHILDREN'S MENU

**BREAKFAST** . . . . . ~~28€~~ 24€

## FOR THE YOUNG EPICUREANS

- Home-made hot chocolate, choice of tea
- Croissant, brioche, chocolate roll, whole bread, rolls or toast
- Jam, honey, marmalade and fresh butter
- Freshly squeezed fruit juices
- Crepes or Belgian Waffles with chocolate and hazelnut spread or jam
- Choice of cereals
- Boiled egg or scrambled eggs

**LUNCH AND DINNER** (one first course and one main course) . . . . . ~~44€~~ 38€

## FIRST COURSE

- Clear vegetable soup with croutons and grated cheese
- Velvety green vegetable soup
- Crudités
  - grated carrots, cucumber, tomato, grated celeriac,
  - beetroot, radishes, mustard-flavoured vinaigrette
- Cooked ham

## MAIN COURSE: FISH, PASTA, OR THE GRILL (with your choice of garnish)

- Sole filets meunière or poached
- Hamburger or cheeseburger (origin french)
- Linguine with butter and parmesan cheese or tomato sauce
- Grilled veal escalope
- Pan-sautéed veal escalope, cream sauce with mushrooms

## GARNISHES

- seasonal vegetables, mashed potatoes, French fries, green beans

**DESSERTS** . . . . . ~~12€~~ 10€

- The "funky monkey milkshake"
- Fruit salad
- Belgian Waffles with icing sugar

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# NIGHT MENU

FROM 10:30 PM TO 6:00 AM

## THE SOUPS

FRENCH ONION SOUP "gratinée" . . . . . 26 €

## STARTERS

FRESH SEASONAL SALAD . . . . . 44 €  
roman tomatoes, octopus, shrimps, mussels, olive oil, "taggiasche" olives, basil

CAESAR SALAD PLAZA STYLE . . . . . 40 €  
chicken, roman lettuce, parmesan shavings, croutons, "taggiasche" olives, Caesar dressing

SCOTTISH SMOKED SALMON FROM DORCHESTER HOTEL . . . . . 37 €  
toasted country-style Poilâne bread

DUCK FOIE GRAS "MI-CUIT" FROM "LES LANDES" . . . . . 42 €  
Port wine, toasted brioche

## ASIAN FLAVOURS

MAKI ESCOLAR FISH - 8 PIECES . . . . . 24 €

SASHIMI ESCOLAR FISH, RICE . . . . . 28 €

SALMON, RICE . . . . . 28 €

SUSHI SALMON - 8 PIECES . . . . . 28 €

ESCOLAR FISH - 8 PIECES . . . . . 34 €

## THE EGGS

SUNNY SIDE UP, SOFT BOILED, POACHED (*according to your choice*) . . . . . 16 €

SCRAMBLED OR OMELETTE, CLASSIC OR WHITE (*according to your choice*) . . . . . 18 €

PLAIN OR GARNISHED WITH (*your choice of 2*):  
bacon, sausages, cooked ham, cheese, mushrooms, tomatoes, seasonal vegetables, fresh herbs  
(*supplement of 4 € for a third garnish*)

SCRAMBLED EGGS WITH SMOKED SALMON . . . . . 26€\*

EGGS BENEDICT FROM COWORTH PARK HOTEL . . . . . 32 €

## THE RICE AND PASTA

ORECCHIETTE . . . . . 20 €

SPAGHETTI . . . . . 20 €

*SAUCE:* Bolognese (+6€), al Pesto (+4€), arrabiata (+4€), mushrooms with cream (+5€), seafood (+6€)

PENNE . . . . . 20 €

SPAGHETTI POMODORO E BASILICO FROM PRINCIPE DI SAVOIA . . . . . 24 €

WILD MUSHROOMS RISOTTO . . . . . 32 €

OVEN-BAKED LASAGNA . . . . . 26 €

## THE FISH AND SHELLFISH

GRILLED LINE-CAUGHT SEA BASS . . . . . 51 €  
"alsalto" risotto with green asparagus

ROASTED KING PRAWNS . . . . . 62 €  
paella garnish and juice

SOLE MEUNIÈRE OR GRILLED . . . . . 64 €  
mashed potatoes, whole spinach, nut-browned butter with lemon

ROASTED "BLUE" LOBSTER . . . . . 58 €  
zucchini and fennel

## LE CAVIAR

BELUGA CAVIAR – 30G . . . . . 390 €  
served with blinis and condiments

## THE MEAT FROM THE GRILL

SIRLOIN BURGER (ORIGIN FRENCH), French fries . . . . . 32 €

SIRLOIN CHEESEBURGER (ORIGIN FRENCH), French fries . . . . . 34 €

PAN-SAUTÉED BLACK ANGUS BEEF FILET (ORIGIN U.S.A.), "maxime" potatoes, pepper sauce  
. . . . . 62 €

GRILLED VEAL "PAILLARD", lettuce hearts, aged parmesan cheese shavings . . . . . 38 €

YELLOW CHICKEN FROM LANDES REGION (half portion), . . . . . 47 €

## ASIAN FLAVOURS

GINATAANG MANOK NA MAANGHANG / KANIN . . . . . 42 €  
Braised chicken with red curry, lightly peppered, steamed rice

PANSIT HIPON . . . . . 34 €  
Sautéed prawns and noodles/soy sauce

ADOBONG BAKA / KANIN / IHAW SAUCE . . . . . 42 €  
Tender veal breast/barbecued sauce, steamed rice/scallions and cucumber

## THE VEGETABLES

MASHED POTATOES WITH OLIVE OIL . . . . . 10 €

FRENCH FRIES . . . . . 12 €

SAUTÉED SPINACH LEAVES . . . . . 12 €

EXTRA FINE GREEN BEANS . . . . . 12 €

SEASONAL VEGETABLES . . . . . 14 €

STICKY RICE . . . . . 8 €

BASMATI RICE . . . . . 8 €

## COLD SANDWICHES

TRADITIONAL CLUB SANDWICH FROM NEW YORK PALACE HOTEL . . . . . 34 €  
tomatoes, roman lettuce, chicken, bacon, eggs, mayonnaise, served with home-made chips

## CHEESE

SELECTION OF SOFT AND MATURED CHEESES . . . . .	24 €
camembert, reblochon, sainte-maure, fourme d'Ambert, comté, roquefort, emmental	

## DESSERTS

CHOCO CRUNCHY MOUSSE . . . . .	16 €
PASSION-MANGO CHEESE CAKE . . . . .	16 €
RED FRUIT, LIGHT CREAM . . . . .	16 €
SEASONAL FRUIT TART . . . . .	16 €
SALTED BUTTER CARAMEL « RELIGIEUSE » . . . . .	16 €
ASSORTIMENT OF DELICACIES . . . . .	16 €
VANILLA MILLEFEUILLE . . . . .	16 €
PRALINE AND CHOCOLATE CAKE . . . . .	16 €
HOME-MADE ICE CREAM . . . . .	16 €
chocolate, coffee, vanilla,	
HOME-MADE SORBET . . . . .	16 €
passion-banane, red berries, grapefruit	

## OTHER

TABLEWARE AND FLATWARE (PER PERSON) . . . . .	22 €
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