

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 YOGHURT

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 65 €

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	9 € 7 €
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 €

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

FRESH SEASONAL SALAD 42 €

roman tomatoes, octopus, shrimps, mussels, olive oil, "taggiasche" olives, basil

SALADE RELAIS PLAZA 42 €

shrimps, 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 34 €

toasted country-style Poilâne bread

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

"Solliès" figs chutney, blood orange sauce, toasted brioche

ASIAN FLAVOURS

MAKI ESCOLAR FISH - 8 PIECES 22 €

SASHIMI ESCOLAR FISH 24 €

SALMON 24 €

SUSHI SALMON - 8 PIECES 26 €

ESCOLAR FISH- 8 PIECES 32 €

EGGS

EGGS BENEDICT	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 (*your choice of 2*):

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

THE RICE AND PASTA

ORECCHIETTE Bolognese style	26 €
SPAGHETTI "al pesto"	24 €
TRUFFLE RISOTTO	68 €
PAËLLA Plaza style	34 €
OVEN-BAKED LASAGNA	26 €
PENNE ARRABBIATA	24 €

THE FISH AND SHELLFISH

SOLE MEUNIÈRE OR GRILLED	64 €
mashed potatoes, whole spinach, nut-browned butter emulsion	
ESCOLAR AND ARTICHOKES "À LA PLANCHA"	36 €
virgin sauce with tarragon	
GRILLED LINE-CAUGHT SEA BASS	51 €
Served with its juice and small seasonal stuffed vegetables	
KING PRAWNS AND ROASTED "COEUR DE SUCRINE" LETTUCE.	64 €
simmered vegetables "à la planchetta"	

THE MEAT DISHES

SIRLOIN BURGER (ORIGIN FRANCE), French fries	30 €
SIRLOIN CHEESEBURGER (ORIGIN FRANCE), French fries	32 €
STEAK TARTAR (ORIGIN FRANCE) mixed salad	38 €
SIRLOIN STEAK 300GR (ORIGIN U.S.A.) pan-fried, "béarnaise" sauce, French fries	52 €
PAN-SAUTÉED BLACK ANGUS BEEF FILET (ORIGIN U.S.A.) "maxime" potatoes, pepper sauce	65 €
VEAL "PAILLARD" grilled, lettuce hearts, aged parmesan cheese shavings	36 €
LAMB CHOPS ROASTED ON THE SPIT chopped olives juice, eggplant with tomatoes	49 €
YELLOW CHICKEN FROM "LES LANDES" (half portion) dauphiné-style potatoes "au gratin", real juice	44 €

ASIAN FLAVOURS

GINATAANG MANOK NA MAANGHANG / KANIN Braised chicken with red curry, lightly peppered, steamed rice	38 €
PANSIT HIPON Sautéed prawns and noodles/soy sauce	32 €
ADOBONG BAKA / KANIN / IHAW SAUCE Tender veal breast/barbecued sauce, steamed rice/scallions and cucumber	38 €

THE VEGETABLES

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

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 €
HOME-MADE ICE CREAM	16 €
chocolate, coffee, vanilla	
HOME-MADE SORBET	16 €
passion-banane, fruits des bois, pamplemousse	
MILKSHAKE	16 €
vanilla, chocolate, strawberry	
BELGIAN WAFFLES icing sugar	12 €

SNACKS

CANAPÉS MONTAIGNE (12 PIECES FROM 3.PM) 36 €

DUCK FOIE GRAS CRISPY, CITRUS FRUIT MARMALADE - SMOKED SALMON, LIGHTLY SALTED BUTTER - SMOKED QUAIL AND TANGY MANGO - LOBSTER POTATO CRISPS, GRAPEFRUIT - SAN DANIELE, MUSTARD CONDIMENT - GRILLED ARTICHOKE, BASIL PISTOU

HOT AND COLD SANDWICHES

TRADITIONAL CLUB SANDWICH 32 €
tomato, lettuce, chicken, bacon, egg, mayonnaise
served with home-made crisps

TOASTED HAM AND CHEESE SANDWICH. 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

VEGETARIAN MENU
LUNCH / **D**INNER / **N**IGHT
 FROM 12 PM TO 6 AM

	DAY	NIGHT
T HE SOUPS		
CLEAR VEGETABLES BROTH with croutons and grated comté cheese	22 €	24 €
VELVETY GREEN VEGETABLES SOUP	22 €	24 €
 T HE HORS D'ŒUVRES / T HE EGGS		
“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 37 €
toasted country-style Poilâne bread

DUCK FOIE GRAS "MI-CUIT" FROM "LES LANDES" 42 €
"Solliès" figs chutney, blood orange sauce, toasted brioche

ASIAN FLAVOURS

MAKI ESCOLAR FISH - 8 PIECES 24 €

SASHIMI ESCOLAR FISH 28 €

SALMON 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 €

THE RICE AND PASTA

SPAGHETTI "al pesto" 24 €

ORECCHIETTE Bolognese style 28 €

TRUFFLE RISOTTO 62 €

OVEN-BAKED LASAGNA 28 €

PENNE ARRABBIATA 26 €

THE FISH AND SHELLFISH

GRILLED LINE-CAUGHT SEA BASS	51 €
Served with its juice and small seasonal stuffed vegetables	
KING PRAWNS AND ROASTED “COEUR DE SUCRINE”	64 €
simmered vegetables “à la planchetta”	
SOLE MEUNIÈRE OR GRILLED	64 €
mashed potatoes, whole spinach, nut-browned butter with lemon	

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),	50 €

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	10 €
FRENCH FRIES	12 €
SPINACH LEAVES	12 €
GREEN BEANS	12 €
SEASONAL VEGETABLES	14 €

COLD SANDWICHES

TRADITIONAL CLUB SANDWICH	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 €
HOME-MADE ICE CREAM	16 €
chocolate, coffee, vanilla	
HOME-MADE SORBET	16 €
passion-banane, fruits des bois, pamplemousse	
MILKSHAKE	16 €
vanilla, chocolate, strawberry	
BELGIAN WAFFLES icing sugar	12 €

OTHER

TABLEWARE AND FLATWARE (PER PERSON)	22 €
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