

HORS D'ŒUVRES

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	36 € 31 €
STEAMED DUBLIN BAY PRAWNS thin crunchy autumn vegetables tartelet	39 €
* HOME MADE TERRINE OF VENISON "sucrine" lettuce and country-style toasted bread	24 €
ARTICHOKE AND MUSHROOM CARPACCIO lamb's lettuce, black truffle oil	33 €
RELAIS PLAZA SALAD shrimps, romaine, tender and crunchy asparagus, marinated anchovies, parmesan cheese, croutons, cocktail sauce	38 €
* SAUTÉED AND RAW GREEN ASPARAGUS home made shellfish pudding, reduced cooking juice	26 €
POACHED « BLUE » LOBSTER coral sauce	48 €

RICE / SOUP / PASTA

CEPE MUSHROOMS RISOTTO	28 €
* LOBSTER SOUP "EN VELOUTÉ" WITH A CEPE MUSHROOMS INFUSION	26 €
TRUFFLE RISOTTO	56 €
CANNELLONI STUFFED WITH BEEF PROVENCAL STEW warm leeks, "jus de braisage"	22 €

Each month, Alain Ducasse invites you to taste a different fine product combined with a selected wine.

SCALLOPS « A LA PLANCHA » 38 €

sautéed leeks, truffle vinaigrette and comté cheese shavings

3 Propositions au verre à 12€ le verre ou 3 verres de 5cl

RIESLING Gd CRU - ALTENBERG DE BERGBIETEN 2008 DOMAINE LOEW

GEWURZTRAMINER - WESTHOFFEN 2008 DOMAINE LOEW

PINOT GRIS - SÉLECTION 2007 DOMAINE PFISTER

Duck Foie Gras from « Les Landes and wines from « South West » region...

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 €
KING PRAWNS AND ROASTED "COEUR DE SUCRINE" LETTUCE simmered vegetables "à la planchetta"	58 €
* ESCOLAR AND ARTICHOKES "À LA PLANCHA" virgin sauce with tarragon	32 €
FILET OF TURBOT SIMPLY COOKED "AU PLAT" celeriac mousse, truffled juice	61 €
GRILLED LINE-CAUGHT SEA BASS served with its juice and small seasonal stuffed vegetables	46 €

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) dauphiné-style potatoes "au gratin", real juice	46 € 40 €
BRAISED FILET MIGNON OF VEAL (ORIGIN FRANCE) potatoes gnocchi, diced ham and 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 olives juice, eggplant with tomatoes	44 €
SAUTÉED BLACK ANGUS BEEF FILET ROSSINI (ORIGIN U.S.A.) "maxime" potatoes, pepper sauce	59 €
STEAK TARTAR (ORIGIN FRANCE) mixed salad, French fries "allumettes"	35 €
VEAL ESCALOPE VIENNESE STYLE (ORIGIN FRANCE) garden peas cooked in French style	42 €
PAN-FRIED VEAL LIVER (ORIGINE FRANCE) onion sauce, figs, mashed potatoes	42 €
* BRAISED OX 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:

SELECTION OF HOME-MADE PARISIAN PASTRIES	16 €
Chocolate tart, from the « Avenue Montaigne »	
Lemon tart	
Aged rum baba, chantilly cream	
« Paris Montaigne », with hazelnut cream	
Millefeuille with Madagascar vanilla	
« Religieuse » with caramel salted butter	
SELECTION OF « VERRINE »	16 €
Chocolate mousse	
Tiramisu	
Panna Cotta, lemon and red fruit	
Cheese cake, passion fruit-mango, lime	
Red fruit, juice and light cream	
CHOICE OF HOME-MADE ICE CREAM/SORBET	16 € 14 €
Coffee, chocolate, vanilla, red berries, grapefruit, passion fruit-banana	

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