

## TO SHARE

FOIE GRAS TERRINE & PORTO JELLY 45

MY GRANDMOTHER'S TERRINE 1951 32

TWO-EGG MAYONNAISE & CAVIAR 50

THIN FILLET OF WHITING & TARTARE SAUCE 32

## STARTERS

J.I.'s ARTICHOKE & MIMOSA 30

WATERCRESS SOUP & FRESH GOATS' CHEESE RAVIOLI 24

WHITE ASPARAGUS VINAIGRETTE, SEASONINGS & SORREL 48

FROG'S LEGS, HAZELNUT BUTTER & WATERCRESS 28

LANGOUSTINE, MAYONNAISE & THERMIDOR 48

SEA BASS CARPACCIO, LATOUR TOMATOES & RHUBARB 40

## MAIN COURSES

SEA BREAM GRATIN 1962 38

COD GRENOBLOISE, GREEN ASPARAGUS & SUCRINE LETTUCE FROM PERCHE 54

> POACHED HADDOCK, VEGETABLES & AÎOLI 52

QUICHE WITH BEAUFORT CHEESE, MESCLUN SALAD & CARROT JUICE 34

> BEEF TARTARE & PONT NEUF POTATOES 45

PORK CHOP, MEAT SAUCE & BOULANGÈRE POTATOES 48

SAUTÉED OF SWEETBREAD, CHANTERELLES, BABY POTATOES & ROMAINE LETTUCE 88

BEEF FILLET IN BRIOCHE, FOIE GRAS & GRATIN DAUPHINOIS 78

LOBSTER SPAGHETTI MADE WITH KHORASAN FLOUR 92

WHOLE CHICKEN ON A SPIT & MASHED POTATO (for 2) 98

CRUSTED SEA BASS, CHORON SAUCE & GREEN VEGETABLES FRICASSÉE (for 2) 128

## CHEESE

THE RELAIS CHEESE PLATTER 17

LA CUISINE DΕ

MAMIE & JEAN

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.

Prices are shown in euros including VAT and a 5 % employee contribution.

Please note the hotel cannot accept payment by cheque.