

# LE RELAIS PLAZA

## TO SHARE

FOIE GRAS TERRINE  
& PORT JELLY 52

TWO EGGS MAYONNAISE  
& CAVIAR 50

CRAB & AVOCADO COCKTAIL 44

RED RADISHES, RAVIGOTE SAUCE 16

## STARTERS

PEA SALAD WITH BURRATA,  
ARUGULA PESTO & RHUBARB 32

POACHED GREEN ASPARAGUS,  
MOUSSELINE SAUCE  
& BUCKWHEAT BLINIS 38

RELAIS ARTICHOKE  
& MIMOSA VINAIGRETTE 28

THINLY SLICED SEA BASS WITH OLIVE OIL,  
FENNEL TOAST  
MARINATED IN LIME JUICE 44

LANGOUSTINES, MAYONNAISE  
& THERMIDOR 50

## MAIN COURSES

SEA BREAM GRATIN 1962 45

LOBSTER SPAGHETTI  
MADE WITH KHORASAN FLOUR  
& 'AMERICAN' SAUCE 96

VEAL CHOP WITH MORELS,  
COMTÉ & PARMESAN MASHED POTATOES,  
CARAMELIZED ONIONS (*for 2*) 164

BEEF TARTARE  
& PONT NEUF POTATOES 48

AUVERGNATE QUICHE, SAINT-NECTAIRE  
& CANTAL CHEESE 42

SAUSAGES, MASHED POTATOES,  
PEPPER SAUCE & BITTER SALAD 54

STEAMED TURBOT,  
WHITE ASPARAGUS  
& FAVA BEANS VIRGIN SAUCE 74

BEEF FILLET IN BRIOCHE,  
FOIE GRAS & GRATIN DAUPHINOIS 82

LAMB CONFIT RAVIOLI,  
& SPRING VEGETABLES 56

WHOLE SPIT-ROASTED CHICKEN  
& MASHED POTATOES (*for 2*) 118

CRUSTED SEA BASS, CHORON SAUCE  
& SEASONAL VEGETABLES (*for 2*) 150

## CHEESE

RELAIS' CHEESE PLATTER 22

LA  
CUISINE  
DE  
MAMIE & JEAN

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

Please note the hotel cannot  
accept payment by cheque.

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.