



# SUMMER MENU

## STARTERS

- Nonville tomato gazpacho and cream flavoured with lovage 18  
Grilled zucchini, stracciatella and green olive 22  
Octopus carpaccio, matured olive oil and verjuice 21  
Cooked and cooled fish of the day, mayonnaise with garden herbs 23  
Vitello tonato 24  
Starter Club Menu \*(only at lunchtime)

## MAIN COURSES

- Grilled eggplant, smoked eggplant caviar and baby greens 38  
Return from the fish market, green vegetables and green curry 35  
Monkfish, black currant and needle beans 47  
Suckling pig, braised potato and barbecue sauce 42  
Beef tartar, apple vinegar and smoked chilli 43  
Beef sirloin, baby carrots and sauce like a "Chimichuri" 52  
Main course Club Menu \*(only at lunchtime)

## DESSERTS

- Roasted and chilled peaches with marigold 12  
Blueberry clafoutis 14  
Strawberry and elderberry cake 14  
Vanilla and raspberry "Mystery" 14  
Intensely chocolate 15  
Dessert Club Menu \*(only at lunchtime)

## LUNCH CLUB

(selection of dishes \* chosen by our chef for lunch only)

- Starter/Main course or Main course/Dessert or Starter/Dessert 69  
Starter/Main Course/Dessert 76



"At Relais & Châteaux, we are all artisans of the hotel and restaurant industry, scattered across the planet, heirs to the great cultural history of hospitality and world cuisine. We have chosen to be faithful to the mission we have set ourselves: to preserve and transmit the uniqueness of cuisine, to avoid the renunciation and ease that threaten our civilizations of the immediate; to remind us every day, through our practice as artisans, that our humanity is always expressed and replenished in the sharing of the beautiful and the good."

Extract from the Relais & Châteaux manifesto  
For a better world through food and hospitality  
UNESCO, November 18, 2014