



SUMMER MENU

STARTERS

- Nonville tomato gazpacho and cream flavoured with lovage 18
Foccacia with cherry tomatoes and stracciatella 22
Octopus carpaccio, matured olive oil and verjuice 21
Cooked and cooled fish of the day, mayonnaise with garden herbs 23
Vitello tonnato 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
Tuna, 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

- Mint and chocolate ice cream 13
Cooked and raw strawberries flavoured with fennel 14
Seasonal fruit tart 14
Peach Melba "Mystery" 14
Intensely chocolate 15

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