## SUMMER MENU CLASSICALS:

Omelette 15

Nonville salad, Mesclun style 15

Gaspacho of green vegetables from Nonville, "Fontainebleau" with garden herbs 19

Ham Croissant 21

Coquillettes with parisian ham 26

Poultry crusty pie with marinated vegetables 26

Caesar salad, crispy chicken or chicken breast (at your choice) 30

Lobster and mayonnaise sandwich, french fries 32

Smash Cheeseburger with comté cheese and Jura bacon 32 (one time cooking: well done meat)

## Starters

Ceviche of Nonville fennels, Stracciatella, green olives and pistachios 22

Fish escabeche, rocket and smoked chilli 28

Veal tartar and homemade green curry 29

Starter Club Menu \*(only at lunchtime)

## Main Courses

Hugo Desnoyer" or "Figatellu" sausage (at your choice), baked potato 30

White asparagus, elderflower yoghurt and young salad 41

Sea bream, young carrots, verjuice and mustard 45

Beef striploin, gratin of chard with parmesan and tarragon, pepper juice 49

Duck cooked in a "crapaudine", vegetables from the garden and beetroot reduction 47

Club Menu \*(only at lunchtime)

Desserts

Chocolate and buckwheat "eclair"15
Crunchy thin tart with seasonal fruits 15
Hazelnut and raspberry cake 15
Dessert Club Menu \*(only at lunchtime)

## DÉJEUNER 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 hotel and restaurant craftsmen spread across the planet, heirs to the great cultural history of hospitality and world cuisine, and we have chosen to be faithful to the mission we have set ourselves: to preserve and pass on the uniqueness of the cuisines, to avoid the renunciation and ease that threaten our civilisations of the immediate; to remind us every day, through our practice as craftsmen, that our humanity is always expressed and replenished in the sharing of beauty and goodness".

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