

# SUMMER MENU

## Classicals

- omelette 15
- NONVILLE salads, mesclun style 15
- NONVILLE tomato gazpacho with Lovage cream 19
- Ham Croissant 21
- COQUILLETES WITH PARISIAN Ham 26
- poultry crusty pie with pickled vegetables 26
- caesar salad, CRISPY CHICKEN OR CHICKEN BREAST (at your choice) 30
- "LOBSTER ROLL", mayonnaise, french fries 32
- SMASH CHEESEBURGER WITH COMTÉ CHEESE AND JURA BACON 32  
(ONE TIME COOKING: WELL DONE MEAT)

## starters

- GRILLED eggplant, parmesan AND BAKED tomatoes 22
- seasonal fish "escabeche", ARUGULA AND SMOKED CHILLI 28
- beef tartar WITH CHIMICHURRI SAUCE 29
- STARTER CLUB MENU \* (ONLY AT LUNCHTIME)

## main courses

- "HUGO DESNOYER" SAUSAGE OR "MONTBÉLIARDE" SAUSAGE (at your choice), BAKED potato 35
- NONVILLE SPRING ONIONS, HORSERADISH CREAM AND tomato sauce 41
- DAILY fish, WHITE BUTTER SAUCE, MITSUBA AND ZUCCHINI 47
- veal CHOP, NONVILLE CARROTS AND VIETNAMESE CORIANDER 55
- farm pig, beet BARBECUE SAUCE AND SHISO 47
- MAIN COURSE MENU CLUB \* (ONLY AT LUNCH TIME)

## desserts

- ICE CREAM AND SORBET 13
- PROFITEROLE WITH VANILLA AND JASMINE 15
- "CHARLOTTE" WHITE PEACH AND TARRAGON 15
- DARK FRUITS AND CHOCOLATE tart 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