

SUMMER MENU

classicals

omelette 15
nonville salads, mesclun style 15
nonville tomato gazpacho with lovage cream 19
ham croissant 21
coquillettes 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
daily fish, white butter sauce, mitsuba and zucchini 47
veal chop, nonville carrots and vietnamese coriander 55
main course menu club *(only at lunch time)

desserts

ice cream and sorbet 13
profiterole with vanilla and jasmine 15
blueberry cottage cheese cake 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