

Spring

by J&L Pourcel

To Snack on... ... like tapas to share

Iberian ham platter,
toasted bread to share - 24 €

Lamb Curry Samosas,
coriander and tarragon,
coconut milk, vinegar mango sauce - 14€

Homemade duck terrine,
smoked mushrooms and foie gras,
grilled country bread - 14€

Hummus, chickpeas,
pita bread - 10€

Oysters n°3 from Tarbouriech,
butter, toasted bread (4 pieces) - 16 €

Crispy Gambas, curry mayo - 15€

Fish Accras, Greek yogurt - 14€

First Courses

Mediterranean Octopus Salad with potatoes,
a fresh herb coulis, aioli emulsion and grilled octopus

Mediterranean Bluefin Tuna:
seared tataki with rosemary-marinated zucchini,
tartar topped with pink peppercorns
and tarragon, kumquat and orange croustis

Italian Burrata, artichoke, Crimean black tomatoes,
basil, topped with roasted pine nuts with lemon confit
and provincial olive oil

Charolais Beef Carpaccio, caper condiments, red onion,
parsley and lemon gelly, parmesan guimauve,
hazelnut rocket salad

Local asparagus, soft-boiled herb egg,
vinigar ham cream, crispy bacon

Scallop civice, leche de tigre with coconut milk,
citrus, avocado and pomegranate,
with mango coulis and crisped corn

Crab Claw Tartlet, creamy pea purée
with tzatziki dressing, lemon and mint frozen yogurt

Main Courses

Grilled sea bass fillet,
zucchini spaghetti and stracciatella,
butternut, candied lemon vinaigrette, calamari tempura

Monkfish bourride, steamed potatoes,
croutons, rockfish soup, aioli espuma

Small tart with grilled red mullet, zucchini caviar, aioli,
and tomato vinaigrette with candied lemons

Beef fillet Rossini-style (originating in France),
glazed carrots, parmentier-style beef cheek croquette
and rich aromatic jus (extra charge +8€)

Roast free-range guinea fowl, creamy baby peas,
rich jus with caramelized pickled onions,
tarragon béarnaise, sweet potato chips

Roasted duck breast from Dombes, macaroni gratin,
caramelized pears and onions,
chicken jus with honey and Sichuan pepper

Slow-roasted spring lamb shank, spring vegetables navarin,
semolina gnocchi, rich meat jus

Cheese & Desserts

Aged cheese plate from
Origine

Rum Baba, roasted pineapple,
lime and lemongrass emulsion

“Miroir” chocolate tart,
gianduja ice cream,
crème anglaise

Rhubarb and Raspberry Clafoutis,
almond milk ice cream

Paris-Brest,
almond and hazelnut

Crispy Vanilla Caramel Finger,
caramelized milk ice cream

Coconut and strawberry Pavlova

Main Course : 29 €

First Course + Main Course *or* Main Course + Dessert : 44 €

First Course + Main Course + Dessert : 58 €

Prices are net, including VAT and service.

**Lists of allergens made available on request*

 **RELAIS & CHATEAUX**