

Spring

by J&L Pourcel

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

Iberian ham platter
with toasted bread to share – 24 €

Lamb curry samosas
with coriander and tarragon,
coconut milk-mango vinegar sauce – 14 €

Homemade country-style terrine with duck and
foie gras, chanterelle salad, pickles,
hazelnut oil vinaigrette – 14 €

Hummus, chickpeas,
pita bread – 10 €

Tarbouriech n°3 oysters,
butter, toasted bread (4 pieces) – 16 €

Crispy Gambas with curry mayonnaise – 15 €

Fish Accras served with greek yogurt – 14 €

First Courses

Grilled Mediterranean octopus on a potato salad,
fresh herb coulis, aioli emulsion

Mediterranean bluefin tuna prepared three ways,
seared tataki with rosemary-marinated zucchini,
tartare with pink peppercorns and tarragon,
kumquat-orange cromesquis

Italian burrata, tomato medley,
basil and toasted pine nuts,
raspberry and vinaigrette

Charolais beef carpaccio
with caper and red onion condiments,
parsley and lemon gelée, hazelnut arugula salad

Zucchini flowers filled with a shellfish mousse,
variation of Niçoise zucchini with parmesan

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

Crab claw tartlet with creamy pea purée,
tzatziki dressing, lemon-mint frozen yogurt

Main Courses

Grilled sea bass fillet,
stracciatella and spaghetti zucchini,
tempura calamar, lemon vinaigrette

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

Thin tart of grilled red mullet, zucchini caviar,
aioli, citrus tomato dressing

Beef fillet (orig. France), chanterelles with jus,
glazed carrots, mashed potatoes,
tomato-infused jus (*supplement +€8*)

Roasted chicken supreme,
creamy peas, rich jus with caramelized pearl onions,
tarragon béarnaise, sweet potato chips

Seared duck fillet from Dombes,
Darphin potatoes, roasted apricot with coulis,
honey and Sichuan pepper jus

Grilled Iberian pork pluma,
tender semolina gnocchi, broccoli purée with morel
mushrooms, pea shoots

Cheese & Desserts

Aged cheese selection from
Origine

Rum baba with roasted pineapple,
lime and lemongrass emulsion

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

Rhubarb and raspberry clafoutis,
almond milk ice cream

Paris-Brest
with almond and hazelnut cream

Crispy vanilla-caramel finger
with 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 €

**Lists of allergens made available on request*

Prices are net, including VAT and service.

 **RELAIS & CHATEAUX**