

## TO SHARE

FOIE GRAS TERRINE & PORTO JELLY 45

MY GRANDMOTHER'S TERRINE 1951 32

TWO-EGG MAYONNAISE & CAVIAR 50

THIN FILLET OF WHITING & TARTARE SAUCE 32

## STARTERS

J.I.'s ARTICHOKE & MIMOSA 30

WATERCRESS SOUP & FRESH GOATS' CHEESE RAVIOLI 24

JACKY'S BEAUTIFUL TOMATO & CONDIMENTS 22

CUCUMBER SALAD, RADISH, AUBERGINE & GRAPEFRUIT VINAIGRETTE 18

LANGOUSTINE, MAYONNAISE & THERMIDOR 48

SEA BASS CARPACCIO, LATOUR TOMATOES & RHUBARB 40

## MAIN COURSES

SEA BREAM GRATIN 1962 38

POACHED COD VEGETABLE BROTH, VEGETABLES & AÎOLI 44

SQUID STUFFED WITH CHARD & RATATOUILLE 'À LA JOSS' 58

THIN ROASTED TOMATO TARTE
& GLAZED PESTO 34

BEEF TARTARE
& PONT NEUF POTATOES 45

TRADITIONAL STUFFED TOMATO 34

SAUTÉED OF SWEETBREAD, CHANTERELLES, BABY POTATOES & ROMAINE LETTUCE 88

BEEF FILLET IN BRIOCHE,
FOIE GRAS & GRATIN DAUPHINOIS 78

LOBSTER SPAGHETTI
MADE WITH KHORASAN FLOUR 92

WHOLE CHICKEN ON A SPIT & MASHED POTATO (for 2) 98

CRUSTED SEA BASS, CHORON SAUCE & GREEN VEGETABLES FRICASSÉE (for 2) 128

## CHEESE

THE RELAIS CHEESE PLATTER 17

LA
CUISINE
DE
MAMIE & JEAN

Prices are shown in euros including VAT and a 5 % employee contribution.

Please note the hotel cannot accept payment by cheque.

All our beef is sourced from France and the Netherlands.
Our mutton, pork and poultry is from France.

If you have any allergies or intolerances, please let us know upon ordering.