

## 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

WHITE ASPARAGUS VINAIGRETTE, SEASONINGS & SORREL 48

FROG'S LEGS, HAZELNUT BUTTER & WATERCRESS 28

LANGOUSTINE, MAYONNAISE & THERMIDOR 48

VEAL WITH MAYONNAISE, CAPERS & COMTÉ CHEESE 38

## MAIN COURSES

SEA BREAM GRATIN 1962 38

COD GRENOBLOISE,
GREEN ASPARAGUS,
& SUCRINE LETTUCE FROM PERCHE 54

POACHED HADDOCK, VEGETABLES & AÎOLI **52** 

QUICHE WITH BEAUFORT CHEESE,
MESCLUN SALAD & CARROT JUICE 34

BEEF TARTARE & PONT NEUF POTATOES 45

CASSOULET 'À LA THAURIN' MONTAUBAN STYLE 44

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.