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# THE RELAIS PLAZA MENU

Starter, Main dish or Main dish, dessert

54€

SERVED FOR LUNCH & DINNER

Indicated by a

or among our daily suggestion

10 € extra charges for the 3 dishes

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## HORS D'OEUVRES

Thinly sliced Brittany artichokes  38€  
purslane, truffles

Relais Plaza salad 36€  
shrimps, romaine lettuce, asparagus, Parmesan cheese, croutons and cocktail sauce

Heart of smoked Scottish salmon 34€  
potatoe waffle, horseradish tzatziki

Warm shellfish and gamberoni salad 38€  
baby gem

King crab 40€  
radish rémoulade, grapefruit, ponzu gelée and shiso

Octopus ceviche, 34€  
aubergine caviar, avocado and lime

Seared sea scallops 36€  
baby leek, roseval potato and truffled vinaigrette

Half-cooked duck foie gras 34€  
fig chutney and almond and orange «croquant»

Rabbit porchetta  24€  
tapenade, quail's egg

Special N°2 Tarbouriech oysters - 6 36€  
rye bread, shallot vinegar

**Cookpot** of vegetables  28€  
tiny potatoes, cepes, celery, chestnut and pumpkin

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**The wonderful pairing** 28€  
Cep mushrooms, shaved Bellota cured ham, wild rocket, walnut vinaigrette

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**Le caviar** 180€  
Caviar Cristal Gold - 30 gr. - Plaza Athénée selection served with its condiments and warm blinis

## RICE / SOUP / PASTA / EGGS

Cappuccino-style Ardèche chestnut broth  26€  
pan-seared foie gras

Squid ink gnocchis 30€  
smoked eel, courgettes

Sea urchin and chive scrambled eggs  28€

Black truffle risotto 72€

## THE SEA

Sole meunière potato purée, quick-sautéed spinach leaves		68€
Armorican-style wild king prawns «green raviol»		54€
Seared white tuna vegetable bulgur, lemon and mint		36€
Roasted Brittany turbot cultivated mushrooms, grey shrimps and salicornia		52€
Sea bass grilled with fennel wood vegetable 'achard', olive oil sauce		58€
Back of cod, chorizo scales chickpeas purée, socca crisps and piquillos	◆	34€
Special dish of the day	◆	34€

## LAND AND FARM

Spit-roasted corn-fed chicken from 'Les Landes' Swiss chard and Comté cheese pie		48€
Grilled filet mignon of veal gratinated cepes and cured ham shavings		58€
Viennoise-style veal escalope baked root vegetables		52€
Pan-seared veal liver onion jus, mashed potatoes with olive oil		48€
Rack of lamb from Lozère with thyme spiny artichokes , crushed wild rocket		46€
Grilled Black Angus sirloin steak béarnaise sauce, peppered chunky potatoes		48€
Seared Black Angus filet of beef pumpkin, salsify and Périgueux sauce		58€
Steak tartare mixed salad leaves, 'allumettes' French fries		40€
Crispy pork belly creamy polenta with olives, barbecue sauce	◆	34€

## GARNISHES

Seasonal vegetables 10€

Quick-sautéed spinach leaves 8€

Extra fine green beans 8€

French fries 8€

Mashed potatoes 8€

## OUR CHEESE SELECTION

Your choice of refined cheese - the portion 6€  
Comté, Reblochon, Camembert, Emmental, Sainte-Maure, Roquefort

## DESSERTS

ANGELO MUSA AND HIS TEAM PRESENT THE FAMOUS  
RELAIS PLAZA DESSERTS

Baba Plaza aged brown rum		20€
Vanille-grapefruit panna cotta	◆	20€
100% vanilla, Angelo Musa's signature dessert		20€
Chocolate-caramel finger	◆	20€
Roasted figs		26€
Millefeuille		20€
Pecan nut Paris-Brest		20€
Berries and light cream		26€
Ice cream chocolate, vanilla, fig leaf		16€
Sorbets mulberry, passion-fruit-banana, grapefruit-ginger	◆	16€
Gourmet coffee		20€