



# SUMMER MENU

## STARTERS

Seasonal meat crusty pie with marinated vegetables 18

Pea gazpacho with lovage 18

Marinated sardines in ceviche style, wild fennel 19

Griddled white asparagus, rhubarb dressing sauce 22

Daily fish Carpaccio, matured olive oil and verjuice 27

## MAIN COURSES

Vegetables from our garden, quinoa and fresh herb sauce 38

Return from the fish market, snow peas, verbena dressing sauce 35

Salmon from Isigny, braised fennel and "quatre-quarts" sauce 41

Blue half lobster, coral butter and pasta 90

Suckling pig, braised potato and barbecue sauce 42

Beef tartar, apple vinegar and smoked chilli 43

Beef sirloin, baby carrots and sauce like a "Chimichuri" 52

## DESSERTS

Rhubarb poached in a basil flavoured syrup 12

Paris-Brest, hazelnut praline 14

Strawberry tart from the Ile de France and herbs from our garden 14

Raspberry and verbena baba 14

Intensely chocolate 15

## ———— LUNCH CLUB ————

(selection of dishes chosen by our chef for lunch only)

Starter/Main course or Main course/Dessert or Starter/Dessert 69

Starter/Main Course/Dessert 76



"At Relais & Châteaux, we are all artisans of the hotel and restaurant industry, scattered across the planet, heirs to the great cultural history of hospitality and world cuisine. We have chosen to be faithful to the mission we have set ourselves: to preserve and transmit the uniqueness of cuisine, to avoid the renunciation and ease that threaten our civilizations of the immediate; to remind us every day, through our practice as artisans, that our humanity is always expressed and replenished in the sharing of the beautiful and the good."

Extract from the Relais & Châteaux manifesto  
For a better world through food and hospitality  
UNESCO, November 18, 2014