



# SUMMER MENU

## STARTERS

Seasonal meat crusty pie with marinated vegetables 18

Pea gazpacho with lovage 18

Grilled zucchini, striacciatella and green olive 22

Thin slices of daily fish, cherry and fig 23

Octopus carpaccio, matured olive oil and verjuice 27

## MAIN COURSES

Nonville vegetables, green curry 38

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

Red tuna line, raspberry and needle beans 47

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

Roasted and chilled apricots with marigold 12

Warm cherry clafoutis 14

Strawberry and elderberry cake 14

Vanilla and raspberry "Mystery" ice cream 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