



# SUMMER MENU

## STARTERS

- Nonville tomato gazpacho and cream flavoured with lovage 18  
Cooked and cooled fish of the day, mayonnaise with garden herbs 23  
Vitello tonato 24

## MAIN COURSES

- Grilled eggplant, smoked eggplant caviar and baby greens 38  
Monkfish, black currant and needle beans 47  
Suckling pig, braised potato and barbecue sauce 42  
Beef tartar, apple vinegar and smoked chilli 43

## DESSERTS

- Roasted and chilled peaches with marigold 12  
Blueberry clafoutis 14  
Intensely chocolate 15



"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