

## LE RELAIS BEDFORD

Expresso Martini 16

Amaretto Sour 16

Cognac Remy Martin V.S.O.P 13

Armagnac Château de Laubade X.O 17

Chivas Regal 12y 15 18y 17

Green Chartreuse 11

*Feel free to ask for your favorite classic cocktails, even if they are not listed here.*

## LE RELAIS BEDFORD

Taittinger Brut Réserve Champagne 17

Aperol Spritz 13

Paloma 16

Bloody Mary 14

Negroni 16

Seasonal Bellini 17

La Blonde du Relais 7 (25cl) / 12 (50cl)

**Prices in Euros. Taxes and 15% service charge included**

**Chef Christophe Frugier presents**

**LUNCH MENU**

*Only available with the daily specials*

Drinks not included

Starter + Main Course or Main Course + Dessert 36

Starter + Main Course + Dessert 42

Today's Starter 19

Duck foie gras terrine "homemade", fig chutney 25

Smoked salmon from la Maison Nordique, sour cream and blinis 21

Burrata di Buffala, mesclun and confit vegetables 23

Gratin of ravioles de Romans, parmesan and small mesclun 22

Traditional croque-monsieur, french fries and salad 23

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Today's Main 33

Stir-fried vegetables with wok 24

Roast sea bass fillet with olive oil, steamed green beans, virgin sauce 29

Simmental rib-eye steak, pepper sauce and french fries 35

Chicken supreme, porcini cream, and creamy mashed potatoes 30

*Additional side dishes : Green beans, Mashed potatoes, Fries, Salad, Today's vegetables 7*

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Today's Dessert 11

Cheese plate from la Ferme d'Alexandre 16

Chocolate fondant, vanilla ice cream 12

MÖVENPICK Ice Creams and Sorbets – Maître Glacier 10

*Vanilla, Chocolate, Coffee, Caramel, Raspberry, Strawberry, Lemon, Mango Passion, Pistachio, Coconut*

Gourmet coffee or tea 10

The list of allergens is available upon request.

Beef from: France, Italy, Netherlands, Germany / Pork and lamb from: France, UK, Spain / Poultry from: France