

Chef Christophe Frugier invites you to enjoy

THE RELAIS LUNCH

(Served at lunch only – drinks not included)

Starter + Main Course + or Main Course + Dessert 36

Starter + Main Course + Dessert 42

Dishes marked with a * are included in the menu.

Today's Starter * 19

Puy green lentils, smoked duck breast and balsamic reduction * 16

Duck foie gras terrine "homemade", fig chutney 25

Smoked salmon from la Maison Nordique, sour cream and blinis 20

Gratin of ravioles from Roman with mesclun * 18

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Bedford Salad : Smoked salmon, crab, schrimp, vetegables and mixed green 28

Stir-fried vegetables with wok * 24

Today's Main * 33

Traditional croque-monsieur, french fries and salad * 23

Sautéed prawns with garlic and parsley 29

Steamed sea bass fillet, green beans and virgin sauce 29

Simmental ribeye steak, peppercorn sauce and thin fries 35

Curry of free-range chicken suprême with steamed basmati rice 28

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Cheese plate from la Ferme d'Alexandre 14

Today's Dessert * 11

Exotic pineapple and mango nage with passion fruit sorbet 13

Chocolate fondant with vanilla ice cream 12

MÖVENPICK Ice Creams and Sorbets – Maître Glacier * 10

Gourmet coffee or tea * 10

Additional side dishes : Green beans, Mashed potatoes, Fries, Salad, Basmati rice 7