

Hors d'œuvres

Perle Blanche oysters - spéciale n°2 rye bread, shallots vinegar	(6 pieces)	33 €
Thin slices of artichoke and mushroom lamb's lettuce, truffle vinaigrette		34 €
Relais Plaza Salad Schrimps, romaine, asparagus, marinated anchovies, parmesan cheese, croutons, cocktail sauce		38 €
* Home-made venison terrine "Martin sec" poached pear with wine and spices, toasted "baguette"		24 €
Scottish smoked salmon warm waffle with Taggiasche olive		34 €
Steamed bay prawns from "Guilvinec" crisp vegetables		43 €
King crab shredded celeriac in remoulade sauce, coral vinaigrette		40 €
Marinated sea bass carpaccio sea-scented shoots, olive oil and cédrat lemon		36 €
Duck foie gras from "Les Landes" beetroot pickles, toasted brioche		39 €
* Home-made white pudding with chestnuts		26 €
Sea scallops from Erquy artichokes mousseline, black truffle		40 €

Le caviar

Caviar Cristal Gold - 30 gr. - Plaza Athénée's Selection served with its condiments and Blinis	160 €
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Vegetable **Cookpot** and fingerling potatoes 32 €
with black trumpets

rice / soup / pasta / egg

Artichokes broth, pan-sautéed foie gras, croutons	32 €
* Soft-boiled eggs carbonara style and Morteau sausage	26 €
Risotto with black Truffle	62 €
Brittany lobster ravioli and zucchini shellfish juice	38 €

All our meat comes from the European Union.
We will be happy to assist you in your selection if you suffer from any allergies.

The sea...

Sole meunière potato purée, whole sautéed spinach	66 €
Wild king prawns and squid simmered fennel with green olives, crusted basil	58 €
* Pan-sautéed Butterfish (white tuna) coconut curry sauce, basmati rice with saffron	38 €
Brittany turbot steak cooked with clams agria potatoes mashed with herbs, cooking juice	68 €
Grilled sea bass "meunière" chicory, citrus fruit sauce	52 €
* Pollack steak cooked "à la plancha" Jerusalem artichokes, black truffle	38 €

Relais Plaza Menu 48 €

Served for lunch and dinner
Choose a starter, a main course,
(notified by a * or among our daily suggestions),
cheese or dessert

Special dish of the day	32 €
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The land and the farm

Yellow chicken from "Les Landes" (half) gnocchi, black truffle	44 €
Fillet mignon of veal macaroni "au gratin" Lucien Tendret style, cooking juice	58 €
Grilled Angus sirloin steak, 300 gr "béarnaise" sauce, large French fries with pepper	48 €
Lamb chops from Lozère simmered vegetables like a tajine	52 €
Pan-sautéed Angus beef fillet Maxime potatoes, bone marrow, Bordeaux-style sauce	56 €
Steak tartar mixed salad, French fries "allumettes"	36 €
Veal escalope Viennese style cauliflower "à la grenobloise"	42 €
Pan-fried milk fed veal liver onion sauce, mashed potatoes	44 €
* Tender and crispy farm pork polenta with green asparagus, dolce forte sauce	34 €

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Side dishes

Seasonal vegetables	14 €
Sautéed spinach	12 €
Extra fine green French beans	12 €
Thin French fries	12 €
Mashed potatoes	12 €

Our cheese selection

Create your own cheese selection

* Small Platter (3 cheeses)	10 €
Large Platter (6 cheeses)	18 €
Comté, Reblochon, Camembert au lait cru, Emmental, Sainte Maure, Fourme d'Ambert	

Desserts

The dessert selection from Christophe Michalak and his team

* Selection of home-made Parisian pastries from the trolley (each)	16 €
* "Relais Plaza" desserts	16 €
Baba Plaza, aged rum, light cream with vanilla	
"L'Oréade" Prize-winner dessert from Pastry World Cup 2005	
"Pavlova" with citrus fruit Christophe Michalak style	
Coffee crunchy like a tiramisu	
Red fruit, juice and light cream	
Home-made ice cream: chocolate, vanilla, caramel	
Home-made sorbet: pink grapefruit-vanilla, blackcurrant, passion fruit-banana	

Relais Plaza sélection 15€ Coffee and a glass of Bas Armagnac 1990 Lacourtoisie 2cl.
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