

BREAKFAST

BEGINNING AT 6:00 AM

CONTINENTAL BREAKFAST 38 €

TEA, COFFEE, CHOCOLATE

your choice of teas or herbal teas, espresso, american coffee
filter coffee, home-made hot chocolate old-fashioned style

HOME-MADE BAKERY AND PASTRY BASKET

croissant, brioche, chocolate roll, raisin bread, and plain bread rolls

FRESHLY SQUEEZED FRUIT JUICE

orange, grapefruit, lemon or apple

BUTTER, JAM, MARMALADE AND HONEY

AMERICAN BREAKFAST 50 €

CONTINENTAL BREAKFAST WITH :

YOUR CHOICE OF PORRIDGE OR CEREAL OR YOGHURT

EGGS :

Sunny side up, soft boiled, poached (according to your choice)
Scrambled or omelette, classic or white (according to your choice)

PLAIN OR GARNISHED WITH (*your choice of 2*):

bacon, sausages, cooked ham, cheese, mushrooms, fresh herbs, tomatoes, seasonal vegetables
(*supplement of 4 € for a third garnish*)

THE PLAZA 65 €

CONTINENTAL BREAKFAST WITH:

EGGS:

Sunny side up, soft boiled, poached (according to your choice)
Scrambled or omelette, classic or white (according to your choice)

PLAIN OR GARNISHED WITH (*your choice of 2*):

bacon, sausages, cooked ham, cheese, mushrooms, fresh herbs, tomatoes, seasonal vegetables
(*supplement of 4 € for a third garnish*)

SHOULDER OF IBERIAN BELLOTA BELLOTA, ORIGIN GUIJUELO (*Salamanca province, Spain*)

SMOKED SCOTTISH SALMON / CONDIMENT

FRESHLY SLICED FRUIT PLATE OR A SWEET DISH OF YOUR PREFERENCE

PLAIN OR FRUIT-FLAVOURED YOGHURT

A glass of Champagne Alain Ducasse

“ A LA CARTE ”

BEGINNING AT 6:00 AM

TEA, COFFEE, HOT CHOCOLATE

Tea or herbal tea selection	9 €
Espresso coffee, or decaffeinated	9 €
American coffee, or decaffeinated	9 €
Filter coffee, or decaffeinated	9 €
Home-made hot chocolate old-fashioned style	10 €
Cappuccino	10 €
Caffé latte	10 €

HOME-MADE BAKERY AND PASTRY BASKET 14 €

croissant, brioche, chocolate roll, raisin bread, plain bread roll

FRESHLY SQUEEZED FRUIT JUICE. 12 €

orange, grapefruit, lemon or apple

FRUIT JUICE 12 €

tomato, grape, pineapple, multi-vitamin

FRESH FRUIT *(according to the season)*

Prunes compote	14 €
Seasonal fruit	16 €
Fresh seasonal fruit salad	22 €
Slice of orange or grapefruit salad	16 €
Grapefruit cocktail	16 €
Kiwi, mango, papaya	26 €
Melon	24 €
Sliced fruits	24 €
Red fruits	24 €

CEREALS

Selection of cereals	12 €
Porridge	12 €
Bircher Energy Müsli with fresh fruit	16 €

(fromage blanc 0%, red fruit sauce, Granny Smith apple, honey)

LUNCH AND DINNER

FROM NOON TO 10:30 PM

SUGGESTION OF THE DAY 38 €

please ask our Maître'D for details

SOUPS

FRENCH ONION SOUP "gratinée" 24 €

POULTRY CREAM with truffles 32 €

STARTERS

PARMA PROSCIUTTO / ROCKET SALAD / PARMESAN CHEESE. 34 €

"NIÇOISE" SALAD 32 €

tuna, anchovies, tomatoes, cucumber, sweet red pepper, scallions, roman lettuce
artichokes, quail eggs, celery stick, "taggiasche" olives

FRESH SEASONAL SALAD 42 €

roman tomatoes, octopus, shrimps, mussels, olive oil, "taggiasche" olives, basil

SALADE RELAIS PLAZA 42 €

prawns, romaine, tender and crunchy asparagus, marinated anchovies, parmesan cheese, croutons, cocktail sauce

CAESAR SALAD PLAZA STYLE 38 €

chicken, roman lettuce, parmesan shavings, croutons, "taggiasche" olives, Caesar dressing

SMOKED SCOTTISH SALMON 39 €

toasted country-style Poilâne bread

ESCOLAR THIN SLICE MARINATED WITH LIME GRENOBLOISE STYLE 30 €

Avruga caviar

DUCK FOIE GRAS FROM THE LANDES REGION 40 €

sangria condiment and juice, toasted brioche

GOLDEN OSCIÈTRE CAVIAR – 30 GR. 360 €

ASIAN FLAVOURS

MAKI BLACK ESCOLAR FISH - 8 PIECES 22 €

SASHIMI BLACK ESCOLAR FISH 24 €

SALMON 24 €

SUSHI SALMON - 8 PIECES 26 €

BLACK ESCOLAR FISH- 8 PIECES 32 €

EGGS

EGGS BENEDICT	32 €
SCRAMBLED EGGS WITH SMOKED SALMON	24 €
SUNNY SIDE UP, SOFT-BOILED, POACHED (<i>according to your choice</i>)	16 €
SCRAMBLED OR OMELETTE, CLASSIC OR WHITE (<i>according to your choice</i>)	18 €

PLAIN OR GARNISHED WITH (*your choice of 2*):

sausages, bacon, cooked ham, cheese, mushrooms, tomatoes, seasonal vegetables, fresh herbs
(*supplement of 4 € for a third garnish*)

THE RICE AND PASTA

ORECCHIETTE Bolognese style	26 €
LINGUINE "al pesto"	24 €
TRUFFLE RISOTTO	68 €
PAËLLA Plaza style	34 €
OVEN-BAKED LASAGNA	26 €
PENNE ARRABBIATA	24 €

THE FISH AND SHELLFISH

SOLE MEUNIÈRE OR GRILLED	64 €
mashed potatoes, whole spinach, nut-browned butter emulsion	
ESCOLAR FISH "À LA PLANCHÀ"	42 €
piperade juice, caponata, smoked breast crispy	
GRILLED LINE-CAUGHT SEA BASS	63 €
vegetables cocotte "barigoule", wild rocket salad pesto	
GRILLED SPINY LOBSTER	84 €
simmered coco beans, clams and small squid sauté, juice of shallot and white wine broth	
ROASTED KING PRAWNS THERMIDOR SAUCE	64 €
sucrine "à la plancha", aubergine caviar, tomato confit	

THE MEAT DISHES

SIRLOIN BURGER (ORIGIN FRENCH), French fries	30 €
SIRLOIN CHEESEBURGER (ORIGIN FRENCH), French fries	32 €
STEAK TARTAR (ORIGIN FRENCH) mixed salad	38 €
SIRLOIN STEAK 300GR (ORIGIN U.S.A.) pan-fried, "béarnaise" sauce, French fries	52 €
BEEF FILET (ORIGIN U.S.A.) grilled, parsley butter, golden rösti potatoes	60 €
VEAL "PAILLARD" grilled, lettuce hearts, aged parmesan cheese shavings	36 €
VEAL SWEETBREADS ON THE SPIT tender and crunchy asparagus, creamy morel mushrooms	60 €
ROASTED LAMB AND GIBLETS ON THE SPIT sweet red peppers and stuffed courgette fleurs	48 €
DUCK FILET grilled, mashed potatoes with herbs	40 €
YELLOW CHICKEN FROM LANDES REGION (half portion) baby "rates" potatoes	48 €

ASIAN FLAVOURS

GINATAANG MANOK NA MAANGHANG / KANIN Braised chicken with red curry, lightly peppered, steamed rice	38 €
PANSIT HIPON. Sautéed prawns and noodles/soy sauce	32 €
ADOBONG BAKA / KANIN / IHAW SAUCE Tender veal breast/barbecued sauce, steamed rice/scallions and cucumber	38 €
PINIRITONG ALIMASAG NA MAANGHANG Fried soft shell crab with salt and pepper/ground chilli, pilaf rice	36 €
BRIANING MANOK / HALO SA KANIN Indian rice	48 €

THE VEGETABLES

MASHED POTATOES	10 €
FRENCH FRIES.	12 €
SPINACH LEAVES	12 €
GREEN BEANS	12 €
SEASONAL VEGETABLES	14 €

CHEESE

SELECTION OF SOFT AND MATURED CHEESES	22 €
camembert, reblochon, sainte-maure, fourme d'Ambert, comté, roquefort, emmental	

DESSERTS

LUKE-WARM CHOCOLATE CAKE	18 €
Madagascar vanilla ice cream	
AGED "BABA AU RHUM"	18 €
TRADITIONAL "CRÈME BRÛLÉE"	16 €
MINI CREAM POTS.	14 €
vanilla, tea, pistachio, coffee, chocolate	
RED BERRIES	26 €
reduced juice and fresh cream	
HOME-MADE ICE CREAM	16 €
milk chocolate, caramelized peanuts, dark chocolate, vanilla, coffee	
HOME-MADE SORBET	16 €
Yogurt, fruits of wood, basil lemon, peach	
MILKSHAKE	16 €
vanilla, chocolate, strawberry	
SELECTION OF HOME-MADE PARISIAN PASTRIES	16 €
BELGIAN WAFFLES	
icing sugar	12 €
chocolate and hazelnut spread	16 €

SNACKS

CANAPÉS MONTAIGNE (12 PIECES) 34 €

Chicken on a skewer, coriander and citronella sticks – rose of Gravelax salmon – foie gras toast, rhubarb marmalade – parma ham, condiment mustard/tarragon – vegetal pearl gambas/chervil – white snacked tuna with sesame soy beans, guacamole

HOT AND COLD SANDWICHES

TRADITIONAL CLUB SANDWICH 32 €

tomato, lettuce, chicken, bacon, egg, mayonnaise
served with home-made crisps

PARISIAN SANDWICH 22 €

cooked ham, butter, gherkins

NEPTUNE PANINI. 26 €

mozzarella, tuna, rocket salad, pesto sauce, tomato

TOASTED HAM AND CHEESE SANDWICH. 24 €

cooked ham, Swiss cream cheese, emmental cheese

PLAZA STYLE TOASTED CHICKEN AND CHEESE SANDWICH. 32 €

braised chicken, cream cheese, "vin jaune", black truffle marmelade

TEA TIME (100% ORGANIC)

FROM 3 TO 6:30 PM

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TEA, COFFEE, HOT CHOCOLATE

APPLE COMPOTE

SCONES (3 pieces)

VEGETARIAN MENU
LUNCH / DINNER / NIGHT
FROM 12 PM TO 6 AM

	DAY	NIGHT
THE SOUPS		
CLEAR VEGETABLES BROTH with croutons and grated comté cheese	22 €	24 €
VELVETY GREEN VEGETABLES SOUP	22 €	24 €
 THE HORS D'ŒUVRES / THE EGGS		
“CRUDITÉS” SALAD grated carrots, cucumber, tomatoes, grated celeriac, beetroot, radishes, mustard-flavoured vinaigrette	22 €	24 €
SCRAMBLED EGGS WITH TRUFFLES	38 €	42 €
SPANISH OMELETTE	16 €	18 €
 THE SANDWICHES		
CHEESE SANDWICH comté cheese with butter, "carré frais" cheese	18 €	22 €
TOMATO MOZZARELLA PANINI mozzarella, tomatoes, basil, parmesan, wild rocket salad, "taggiasche" olives	26 €	28 €

CHILDREN'S MENU

BREAKFAST 28 €

FOR THE YOUNG EPICUREANS

- Home-made hot chocolate, choice of tea
- Croissant, brioche, chocolate roll, whole bread, rolls or toast
- Jam, honey, marmalade and fresh butter
- Freshly squeezed fruit juices
- Crepes or Belgian Waffles with chocolate and hazelnut spread or jam
- Choice of cereals
- Boiled egg or scrambled eggs

LUNCH AND DINNER (one first course and one main course) 44 €

FIRST COURSE

- Clear vegetable soup with croutons and grated cheese
- Velvety green vegetable soup
- Crudités
 - grated carrots, cucumber, tomato, grated celeriac,
 - beetroot, radishes, mustard-flavoured vinaigrette
- Cooked ham

MAIN COURSE: FISH, PASTA, OR THE GRILL (with your choice of garnish)

- Sole filets meunière or poached
- Hamburger or cheeseburger (origin french)
- Linguine with butter and parmesan cheese or tomato sauce
- Grilled veal escalope
- Pan-sautéed veal escalope, cream sauce with mushrooms

GARNISHES

- seasonal vegetables, mashed potatoes, French fries, green beans

DESSERTS 12 €

- The "funky monkey milkshake"
- Fruit salad
- Belgian Waffles with icing sugar
- Belgian Waffles with chocolate and hazelnut spread

NIGHT MENU

FROM 10:30 PM TO 6:00 AM

THE SOUPS

FRENCH ONION SOUP "gratinée" 26 €

STARTERS

PARMA PROSCIUTTO / ROCKET SALAD / PARMESAN CHEESE. 36 €

FRESH SEASONAL SALAD 44 €
roman tomatoes, octopus, shrimps, mussels, olive oil, "taggiasche" olives, basil

CAESAR SALAD PLAZA STYLE 40 €
chicken, roman lettuce, parmesan shavings, croutons, "taggiasche" olives, Caesar dressing

SCOTTISH SMOKED SALMON 41 €
toasted country-style Poilâne braed

DUCK FOIE GRAS FROM LANDES REGION 42 €
sangria condiment and juice, toasted brioche

GOLDEN OSCIÈTRE CAVIAR – 30 GR. 360 €

ASIAN FLAVOURS

MAKI BLACK ESCOLAR FISH - 8 PIECES 24 €

SASHIMI BLACK ESCOLAR FISH 28 €

SALMON 28 €

SUSHI SALMON - 8 PIECES 28 €

BLACK ESCOLAR FISH - 8 PIECES 34 €

THE EGGS

SUNNY SIDE UP, SOFT BOILED, POACHED (*according to your choice*) 16 €

SCRAMBLED OR OMELETTE, CLASSIC OR WHITE (*according to your choice*) 18 €

PLAIN OR GARNISHED WITH (*your choice of 2*):
bacon, sausages, cooked ham, cheese, mushrooms, tomatoes, seasonal vegetables, fresh herbs
(*supplement of 4 € for a third garnish*)

SCRAMBLED EGGS WITH SMOKED SALMON 26 €

THE RICE AND PASTA

ORECCHIETTE Bolognese style 28 €

TRUFFLE RISOTTO 72 €

OVEN-BAKED LASAGNA 28 €

PENNE ARRABBIATA 26 €

THE FISH AND SHELLFISH

GRILLED LINE-CAUGHT SEA BASS	65 €
vegetables cocotte "barigoule", wild rocket salad pesto	
ROASTED KING PRAWNS THERMIDOR SAUCE	66 €
sucrine "à la plancha", aubergine caviar, tomato confit	
SOLE MEUNIÈRE OR GRILLED	66 €
mashed potatoes, whole spinach, nut-browned butter with lemon	

THE MEAT FROM THE GRILL

SIRLOIN BURGER (ORIGIN FRENCH), French fries	32 €
SIRLOIN CHEESEBURGER (ORIGIN FRENCH), French fries	34 €
BEEF FILET (ORIGIN U.S.A.), grilled, parsley butter, rösti potatoes	62 €
GRILLED VEAL "PAILLARD", lettuce hearts, aged parmesan cheese shavings	38 €
YELLOW CHICKEN FROM LANDES REGION (half portion),	50 €

ASIAN FLAVOURS

GINATAANG MANOK NA MAANGHANG / KANIN	42 €
Braised chicken with red curry, lightly peppered, steamed rice	
PANSIT HIPON	34 €
Sautéed prawns and noodles/soy sauce	
ADOBONG BAKA / KANIN / IHAW SAUCE.	42 €
Tender veal breast/barbecued sauce, steamed rice/scallions and cucumber	
PINIRITONG ALIMASAG NA MAANGHANG	38 €
Fried crab with salt and pepper/ground chilli, pilaf rice	
BRIANING MANOK / HALO SA KANIN	52 €
Indian rice	

THE VEGETABLES

MASHED POTATOES	10 €
FRENCH FRIES	12 €
SPINACH LEAVES	12 €
GREEN BEANS	12 €
SEASONAL VEGETABLES	14 €

COLD SANDWICHES

TRADITIONAL CLUB SANDWICH	34 €
tomatoes, roman lettuce, chicken, bacon, eggs, mayonnaise, served with home-made chips	
PARISIAN SANDWICH	24 €
cooked ham, butter, gherkins	
NEPTUNE PANINI	28 €
mozzarella, tuna, rocket salad, pesto sauce, tomato	

CHEESE

SELECTION OF SOFT AND MATURED CHEESES	24 €
camembert, reblochon, sainte-maure, fourme d'Ambert, comté, roquefort, emmental	

DESSERTS

LUKE-WARM CHOCOLATE CAKE	22 €	
Madagascar vanilla ice cream		
AGED "BABA AU RHUM"	18 €	
TRADITIONAL "CRÈME BRÛLÉE"	18 €	
RED BERRIES	28 €	
reduced juice and fresh cream		
HOME-MADE ICE CREAM	18 €	
milk chocolate caramelized peanuts, dark chocolate, vanilla, coffee		
HOME-MADE SORBET	18 €	
yogurt, fruits of wood, basil lemon, peach		18 €
SELECTION OF HOME-MADE PARISIAN PASTRIES	18 €	
BELGIAN WAFFLES		
icing sugar	12 €	
chocolate and hazelnut spread	16 €	

OTHER

TABLEWARE AND FLATWARE (PER PERSON)	22 €
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