



L'éveil des sens

 RELAIS & CHATEAUX

“Saveurs”

Four courses menu

Bourbon Caviar – Extra Gateway

Baked potato in field dress Reunion vodka sour cream Viennese bread with walnuts

10grs of Sterlet White : *(supplement of 45 euros per person)*

10grs of Royal Baerri : *(supplement of 35 euros per person)*

Shrimp tails snacked and flambé with old rum
Fresh red palm with saffron
Duck foie gras
Citrus vinaigrette

As a “blanquette”, toothfish with turmeric confit at 63°C

Herbs risotto
Cooked mushrooms, carrots and onions
Velvety white wine sauce with ginger notes

Lamb in two ways

The jamon confit, served in samoussa with spices
The fillet snacked with fresh thyme and ten berries
Short juice

Cheese cellar

Choice of five cheeses
(supplement of 15 euros per person)

Crispy leaf of dark chocolate Guanara Grand Cru
Mango compote and coconut espuma
Banana doughnut, heart praline with seeds
Home made sorbet “mango – passion”

Four courses menu at 98 euros per person, excluding drinks

Wines pairing at 73 euros, per person

Premium wines pairing at 120 euros, per person

Champagne pairing at 125 euros, per person

Soft-Pairing : non-alcoholic drinks at 29 euros

Four 10cl wines glasses

“Découverte”

Seven courses Signature menu

Our Chef, Marc CHAPPOT invite you to let you guide by the temptation of a surprising menu...

For all the dinner guests of the table, before 9.00 pm

Bourbon Caviar – Extra Gateway

Baked potato in field dress Reunion vodka sour cream Viennese bread with walnuts

10grs of Sterlet White : *(supplement of 45 euros per person)*

10grs of Royal Baerri : *(supplement of 35 euros per person)*

Seven courses Signature menu at 135 euros per person, excluding drinks

Wines pairing at 110 euros, per person

Premium wines pairing at 180 euros, per person

Champagne pairing at 195 euros, per person

Soft-Pairing, non-alcoholic drinks at 42 euros, per person

Six 10cl wines glasses



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“Vegetal”

Five courses menu

Green local spinech and christophine melts with citrus fruits
A few seeds
Vegetal Vichyssoise

Tartare of roasted sun vegetables
Olive oil and soft herbs
Falafel of Cape Peas
Vegetal entrance only: 23 euros

Risotto arborio “walk through the woods” and Parmesan cheese
Emulsion of tomato
Vegetal dish only: 29 euros

Corn snacked galette
Artichoke hummus, Kalamata olives and cooked fevettes
Virgin sauce
Vegetal dish only: 29 euros

Cheese cellar
Choice of five cheeses
(supplement of 15 euros per person)

The apple and the christophine
Perfume of cardamom and equatorial dark chocolate
Wink vegan alone: 19 euros

Five courses menu at 85 euros per person, excluding drinks

*Wines pairing 89 euros, per person
Premium wines pairing at 149 euros, per person
Champagne pairing at 169 euros, per person
Soft-Pairing, non-alcoholic drinks at 35 euros, per person
Five 10cl wines glasses*



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Discovery Offer

Bourbon Caviar

Local production from Reunion Island

Sterlet White

White caviar from 6-year-old albino sturgeon *Acipenser Ruthenus*
Very fine and rare caviar
A balanced iodine with a creamy, melt-in-your-mouth finish
195 euros - 50grs

“Royal” quality Baerii

5-year-old sturgeon *Acipenser Baerii*
A beautiful salinity with a dominant iodine note and a buttery finish.
165 euros - 50grs

Served on the rocks with :
vodka whipped cream
organic bread toast

Gustatory discovery in a 10g mouthful

Baked potato in field dress
Reunion vodka sour cream
Viennese bread with walnuts

A 10g bite of Sterlet White: 45 euros per person
A 10g bite of Baerii Royal: 35 euros per person



Hennessy



Dom Pérignon

ABSOLUT ELYX



ORLANE
PARIS

JB
1735
BLANCPAIN
MANUFACTURE DE HAUTE HORLOGERIE

PONANT



PARTENAIRES OFFICIELS 2024



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Starters

Crab Crab with tender herbs and lime Vegetal garden, coconut and lemongrass gelatine Cube of old variety bread	39 €
Albacore tuna & grand cru oysters Delicate tartare cut with a knife, herbs and citrus Whipped cream with vodka and caviar Oscière	32 €
Duck foie gras Prepared with old rum, guava and hibiscus jelly Grilled onions, slice of home-made brioche	36 €
Red palmist and pink lobster from the French Southern Territories (sustainable fishing) Royale of red palmist in its natural state Roasted lobster tail Shellfish and spicy tomato espuma with kalamansi condiment	42 €

Sea or Land

French veal Mignon of veal roasted with an almond butter and candied lemons Flambéed eggplants caviar, mashed potatoes Short juice with kaloupilé	51 €
Quail Boned supremes and thighs, marinated in fresh thyme and ten berries, then roasted on the skin Pressed root with curry butter, christophine cubes and zucchini Poultry juice with foie gras	53 €
Toothfish from the French Southern Territories (sustainable fishing) Roasted fillet with curcuma Camoron salpicons and venereed rice risotto Parmesan tuile, citrus beurre blanc	48 €
Lobster (sustainable fishing) Meat roasted with semi-salt butter, served in open ravioli Market vegetables fried in wok with Asian flavours American creamy "coco-curry"	63 €
Saint Paul fish & scallops (sustainable fishing) Contemporary fire pot Milling cooking, vegetable from the market, Arborio risotto with seaweed butter Asian shellfish broth	48 €

Cheeses

Cellar Cheeses From our « Maître Fromager » served with jam Choise of five cheeses Choise of nine cheeses At your discretion	15 € 27 € 49 €
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Desserts

Thin soufflé tart with Guarana chocolate Cocoa Opaline, homemade raspberry sorbet	19 €
Pineapple - passion fruit – coconut Raw and cooked pineapple, creamy passion fruit, sweet biscuit Passion fruit tuile and homemade coconut vanilla sorbet	19 €
Citrus Gourmet stroll: creamy, crunchy, tangy, icy...	19 €
Blue Vanilla and Red fruits Crunchy Mille Feuille, light cream with Blue Vanilla, red fruits declined "fresh, in coulis, in sorbet and sweets"	19 €