



# 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*



# L'éveil des sens

 RELAIS & CHATEAUX

## “Vegetal”

Five courses menu

Arborio rice served in fried cake, burnt apple condiment  
Herbal salad

\*\*\*

Vegetable nem, pesto mint - pistachio  
Mango ketchup and crunchy green papaya  
*Vegetal entrance only: 23 euros*

\*\*\*

Homemade sweet potato gnocchi  
Basil oil and green asparagus tips  
Tomato emulsion  
*Vegetal dish only: 29 euros*

\*\*\*

Stewed three-colour quinoa, brèdes and dried apricots  
Cloud of carrots and sesame fragrances  
*Vegetal dish only: 29 euros*

\*\*\*

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

\*\*\*

Strawberry blossom  
Declination of strawberries and dark Valrhona 70% chocolate petals  
Whipped vegetable cream with Bourbon vanilla  
*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*



# L'éveil des sens

 RELAIS & CHATEAUX

## 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



RELAIS &  
CHATEAUX

FRANCE 1743  
MOËT & CHANDON  
CHAMPAGNE

Hennessy

GLENMORANGIE  
SINGLE MALT SCOTCH WHISKY

Dom Pérignon

ABSOLUT ELYX

CHAMPAGNE  
DUVAL-LEROY

CHAMPAGNE  
TAITTINGER  
REIMS FRANCE



TAYLOR'S

CHAMPAGNE  
POMMERY  
A REIMS FRANCE

ORLANE  
PARIS

JB  
1735  
BLANCPAIN  
MANUFACTURE DE HAUTE HORLOGERIE

PONANT

MONKEY 47  
SCHWARZBILD DRY GIN

PARTENAIRES OFFICIELS 2024



# L'éveil des sens

RELAIS & CHATEAUX

## Starters

<b>Crab</b> Crab with tender herbs and lime Vegetal garden, coconut and lemongrass gelatine Cube of old variety bread	39 €
<b>Albacore tuna &amp; grand cru Oysters</b> Delicate tartare cut with a knife, herbs and citrus Whipped cream with vodka and caviar Oscière	32 €
<b>Duck foie gras</b> Prepared with old rum, mango chutney Cocoa tiles, young shoots and crane splinters Homemade brioche	36 €
<b>Pink lobster tail from the French Southern Territories (sustainable fishing)</b> Citrus gel, artichoke buds and hazelnuts vinaigrette, onion chips Creamy lobster and "carry" notes	42 €

## Sea or Land

<b>French veal</b> Mignon of veal roasted with an almond butter and candied lemons Flambéed eggplants caviar, mashed potatoes Short juice with kaloupilé	51 €
<b>Quail</b> 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 €
<b>Toothfish from the French Southern Territories (sustainable fishing)</b> Cooked in two ways, one candied with turmeric at 63°C, the other in tempura Orzo with pesto alla "Genevese", vegetables in a blanquette style Beurre blanc and ginger fragrance	48 €
<b>Lobster (sustainable fishing)</b> Tail pearly at low temperature with IGP Bourbon Vanilla oil, then coloured on the plancha. Sweets potatoes mousseline, candied spinach and red palm tree. Creamy American	63 €
<b>Umbrine from Indian Ocean and french scallops</b> With fresh thyme and snacked Worshipped rice as a risotto, carrots in two textures with lemon and cardamom flavours Crustaceans emulsion	48 €

## Cheeses

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

## Desserts

<b>Thin soufflé tart with Guanaja chocolate</b> Cocoa Opaline, homemade raspberry sorbet	19 €
<b>Pineapple - passion fruit – coconut</b> Raw and cooked pineapple, creamy passion fruit, sweet biscuit Passion fruit tuile and homemade coconut vanilla sorbet	19 €
<b>Our pavlova</b> Creamy lemon, homemade ice cream flavor "gourmet biscuit" Crunchy yuzu and Bourbon vanilla whipped cream	19 €
<b>Blue Vanilla and Red fruits</b> Crunchy Mille Feuille, light cream with Blue Vanilla, red fruits declined "fresh, in coulis, in sorbet and sweets"	19 €