



# L'éveil des sens

 RELAIS & CHATEAUX

## Starters

### Spiny Lobster

Cooked and peeled, red palmist cabbage

Chesnuts and cane sugar dressing, citrus butter frothy sauce

36 €

### Duck « foie gras »

Marbled with spices and old rum, hibiscus sweet jelly

Bitter-sweet Cevenne onion, shoots, grain home-made brioche

32 €

### Home-made smoked marlin & King Crab

As a sphere, filled with king crab herbs and mayonnaise

Watermelon and cucumber with Isigny soft cottage and lime, Oscietre caviar

36 €

### Local tuna

As a tartare with “ fine de claire ” oyster, Asia flavors and toppings

Verbena whipped cream, fresh thyme crumble

32 €

## Sea or Land

### Seabass filet and spiny lobster tail

Marinated with fresh thyme and snaked

Seaweed Bordier butter risotto, variation of vegetable

Mango-ginger white butter sauce

55 €

### Toothfish from the cold sea

Roasted with turmeric and fresh thyme, pan-fried foie gras

Zitones pasta with parmesan and wild pepper

Shellfish and tomato emulsion with local flavors

44 €

### Label Rouge breast of duck

Cooked in low temperature and roasted, shredded confie thigh as a stew and sweet spices

Sweet potato and rosemary gnocchi, veggies

Morels and meat spice juices

42 €

### Deer

Topped with herbs, peppers and organic almonds

Roots mashed with olive oil and black olive

Foie gras and spices sauce

46 €

## Cheeses

### Reunion Island Burrata

Sweet-sour local tomato with spices

Herbs pistou and pine nuts

Toasted and crispy brioche

17 €

### Tray cheese

Of our « Maître Fromager » Alléosse served with jam

25 €

## Desserts

### Victoria pineapple

As a fresh variation, mint and crispy biscuit

17 €

### Forêt noire

2.0 Valhrona dark chocolate, morello sorbet, Gianduja sprinkles

17 €

### Strawberry from the Makes

Home-made sorbet, sweet jelly, fresh strawberry, coulis, speculoos bisuit

17 €

### Mille-feuille

Puff pastry, Blue vanilla cream, macadamia and caramel ice cream

17 €



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## “Saveurs”

Four courses

Yellowfin tuna like a tataki  
Acid condiment and hint of ginger  
Duck foie gras foam  
Crunchy buckwheat

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Label Rouge Salmon snacked  
Rice revered as a risotto with citrus scents  
Freshness of green apples and young shoots  
Crustacean emulsion and notes of Reunion Island spices

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Poultry supreme cooked at low temperature  
then roasted on skin with curry and turmeric  
Filling “around maize”  
Short juice with kaloupilé

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Sandblasted with vanilla  
Ganache whipped with dark chocolate 70% from Madagascar  
Pineapples Victoria in declination  
Coconut cloud

*Menu four dishes 89 euros per person, excluding drinks*  
*Wines pairing costs 63 euros, per person*  
*“Prestige” wines pairing costs 110 euros, per person*  
*Champagne from Taittinger pairing costs 125 euros, per person*  
*Four glasses of wine 10cl*

## “Découverte”

Seven courses 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 8.45 pm

*Menu seven dishes 109 euros per person, excluding drinks*  
*Wines pairing costs 95 euros, per person*  
*“Prestige” wines pairing costs 155 euros, per person*  
*Champagne from Taittinger pairing costs 195 euros, per person*  
*Six glasses of wine 10cl*