



L'éveil des sens

RELAIS & CHATEAUX

Starters

Scallops

Snack with fresh thyme and pan-fried foie gras cubes
Butternut in spicy mille-leaf, enoki raw
Lobster broth with the scents of Asia

32 €

Coryphene Sea bream from our coasts

Ceviche, freshness of organic quinoa
Marinade "coco-lemon", acidified condiments

34 €

Foie Gras

In ballotine, with old rum and rare peppers
Tamarin jelly, roasted sugar, organics almonds and young shoots, homemade brioche with kaloupilé

34 €

Pink lobster (sustainable fisheries)

Cooked in low temperature, Saint Philippe red palm kernel remoulade
Our mayonnaise with sugar cane juice vinegar and turmeric
Crunchy pepper candy tile, black lemon condiment from Iran

39 €

Sea or Land

Sisteron Lamb

Canon roasted with fresh thyme and ten berries, organic bread toast and grilled vegetables
Sphere of Takamaka goat cheese breaded with seeds, served hot
Gourmet muslin with saffron pistil, poultry juice with spices

48 €

Blonde de Galice Beef

Fillet in tournedos snacked with plancha and pan-fried foie gras cubes
Chiffon of parsnip with grilled hazelnut butter and eringy, sabayon arabica and pepper of the world
Beef juice with fresh thyme, balsamic note

53 €

Toothfish from the French Southern Territories (sustainable fisheries)

Served in two cookings: one confit at 63°C and the other miller
Risotto arborio "all green", vegetables and herbs
Iberian chorizo chips, crustacean emulsion and tomatoes like a "carry"

46 €

Lobster (sustainable fisheries)

Meat roasted with semi-salt butter, served in open ravioli
Market vegetables fried in wok with Asian flavours
American creamy "coco-curry"

63 €

Ombrine and Octopus

One roasted on skin; one melt and lacquered
Organic carrots with cardamom in two textures
Our sweet potato gnocchi with Parmesan cheese, white butter with Champagne and mango ginger

44 €

Cheeses

Cellar Cheeses

From our « Maître Fromager » served with jam
Choise of five cheeses
Choise of nine cheeses
At your discretion

15 €

27 €

49 €

Desserts

Citrus Tart

Lemon and tangor in "sorbet, cream and confit", crispy biscuit and light meringue with combava

19 €

Pavlova

Mango and pineapple, white chocolate leaf with yuzu, mascarpone and vanilla IGP Reunion cream, sorbet passion

19 €

Chocolate Bar

Light foam "praliné-coco", joconde almond biscuit, Valrhona dark chocolate ice cream

19 €

Blue Vanilla and Red fruits

Crunchy Mille Feuille, light cream with Blue Vanilla, EPV label, from Saint Philippe, red fruits declined "fresh, in coulis, in sorbet and sweets"

19 €

All our eggs, vegetables and fruits are locally produced. Our organic vegetables come from the Union of Organic Producers of Reunion. The origin of our meat can be consulted on our table.
A list of allergens is available at reception. Our rates are net and service included



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“Saveurs”

Four courses

Marlin tartare smoked by our care, olive oil and soft herbs
Cloud of citrus liqueur
Manioc chips
Young shoots

Leaf of Saint Paul fillet from South French Territories snacked with turmeric and fresh thyme
Christophine fondue
White butter with green pepper and lime

Supreme of yellow poultry and fine stuffing of pumpkin with massale, cooked at low temperature and roasted
Muslin of beluga lentils
Foie gras flavour juice

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

Exotic balade
Crunchy dark chocolate Valrhona and dulcify mousse
Victoria pineapple and passion fruit

*Menu four dishes 95 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 125 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*



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 RELAIS & CHATEAUX

“Vegetal”

Five courses

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

Vegetal Dessert only: 19 euros

Menu five dishes 85 euros per person

Wines pairing costs 79 euros, per person

“Prestige” wines pairing costs 139 euros, per person

Champagne from Taittinger pairing costs 169 euros, per person

Four glasses of wine 10cl