



L'éveil des sens



“Saveurs”

Four courses

Caviar – Extra Course

Baked potato in field dress - Reunion vodka sour cream
10grs of Sterlet White : *(supplement of 35 euros per person)*
10grs of Royal Baerri : *(supplement of 26 euros per person)*

Prawns marinated in satay, cooked at low temperature then snacked on
Smoked grilled red pepper cream
Artichoke bud salad with crunchy almonds
Cream of tomato soup

Fillet of ombrine roasted in its skin
Squid tempura with local spices
Revered rice like risotto with organic mushrooms
Citrus white butter

Oven-roasted fillet of French duck with ten berries
Ratte potatoes in a gourmet mousseline
Textured carrots
Poultry jus

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

Modern Pavlova with Mango and Blue Vanilla, EPV label from Saint Philippe
Peanut flavour

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
Accord Soft-Pairing, non-alcoholic drinks at 29 euros, per person
Four glasses of 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 9.00 pm

Caviar – Extra Course

Baked potato in field dress - Reunion vodka sour cream
10grs of Sterlet White : *(supplement of 35 euros per person)*
10grs of Royal Baerri : *(supplement of 26 euros per person)*

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
Accord Soft-Pairing, non-alcoholic drinks at 42 euros, per person
Six glasses 10cl



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 RELAIS & CHATEAUX

“Vegetal”

Five courses

Green local spinach 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

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

Accord Soft-Pairing, non-alcoholic drinks at 35 euros, per person

Four glasses 10cl



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Discovery Offer

Caviar Bourbon

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

175 euros - 50grs

“Royal” quality Baerii

5-year-old sturgeon *Acipenser Baerii*

A beautiful salinity with a dominant iodine note and a buttery finish.

130 euros - 50grs

Served on the rocks with :

vodka whipped cream

organic bread toast

Gustatory discovery in a 10g bouchée

Baked potato in field dress

Reunion vodka sour cream

Viennese bread with walnuts

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

A 10g bite of Baerii Royal: 26 euros per person



RELAIS &
CHATEAUX



Hennessy

GLENMORANGIE
SINGLE MALT SCOTCH WHISKY



Dom Pérignon



ABSOLUT ELYX



PARTENAIRES OFFICIELS 2023



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Starters

Tourteau Crab with tender herbs and lime Vegetal garden, coconut and lemongrass gelatine Cube of old variety bread	39 €
Yellowfin tuna Delicate tartare cut with a knife, Greek olive oil and small condiments Truffle of the moment in brunoise and slices, whipped cream	45 €
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	15 €
Choise of nine cheeses	27 €
At your discretion	49 €

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 €