



## BAR MENU

2 PM TO 9 PM

*Charcuterie platter* | 34

*Cheese platter* | 36

*Le Croque Monsieur* | 27

Sourdough bread, ham, truffle, cheddar, herb salad

*Oysters* | 32

6 units - elderflower vinager mignonette

*AAA Beef Hanger Steak* | 48

spruce mustard – shallot compote – red wine sauce –Dauphinoise gratin or fries

*Beef tartare* | 25 | 36

spruce oil - cep mushroom mustard - confit egg yolk

*Grilled romaine lettuce* | 28

Cesar sauce, parmesan, bacon, crispy chicken

## TO SHARE

*Nuts* | 7

*Olives* | 8

*Fries* | 12

*Truffle fries with parmesan* | 16

*Executive Chef: Benjamin Patrier*

*Sous chefs: Emmanuel Lottin, Sébastien Bordeleau*



**RELAIS &  
CHATEAUX**

To thank the work of our talented chefs, we have implemented a kitchen fee on the invoices.  
Thank you for your understanding.