



BAR MENU

2 PM TO 9 PM

Charcuterie board | 34

Cheese platter | 36

Market garden board | 22
vegetables from La Récolte de la Rouge farm

Oysters | 32
6 units - elderflower vinegar mignonette

Beef tartare | 25 | 36
spruce oil - porcini mustard - confit egg yolk

Lobster salad | 29
fennel - Granny Smith apple - lobster oil - citrus

Tomato Gazpacho | 17
from La Récolte de la Rouge farm

Wagyu burger | 36
Béarnaise - Emmental cheese - lettuce - tomatoes - fries

Grilled romaine lettuce | 28
Caesar dressing, parmesan, bacon, crispy chicken

Bone-in rib steak | for two - market price by weight
Béarnaise - chimichurri

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.