



BAR MENU

2 PM TO 9 PM

Homemade meat game terrine | 24

Tartare of the moment - french fries or salad | 20 | 33

Charcuterie platter | 33

Cheese platter | 35

Rillette of the day | 22

Sun-dried tomato tapenade | 15

Beignets de Riopelle | 28

Serviceberry jam - bitter salad

Le Croque Monsieur | 26

Sourdough bread, ham, truffle, cheddar, herb salad

Oysters | 28

6 units - elderflower vinager mignonette

Grilled romaine lettuce | 22

Cesar sauce, parmesan, bacon, crispy chicken

TO SHARE

Nuts | 6

Mix of spicy nuts

Fries | 10

Executive Chef: Clément Hamy



**RELAIS &
CHATEAUX**

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