

Le Relax Hotels *Offer Creole Legacy*



Beverage Menu



Mahe Island
Le Relax Hotel & Restaurant



Praslin Island
Le Relax Beach Resort



La Digue Island
Le Relax Beach House



La Digue Island
Le Relax Luxury Lodge



Praslin Island
Le Relax St. Joseph Guest House



La Digue Island
Le Relax Self Catering Apartment

Island Hopping

Mahe, Praslin & La Digue Seychelles

www.lerelaxhotel.com

Le Relax Hotels



In Addition to our Creole Legacy, all the Restaurants, offer Mystique and diversity of Indian Cuisine. Its Delicate Symphony of Curries and Exotic Spices has Beckoned Connoisseurs in the Seychelles Secrets Portfolio. We introduce an authentically Rich Selection of Refined Cuisine in Our Specialty Restaurant. Our Experienced Chefs will Tune the Spiciness to Suit Your Individual Palate. In India, Cuisine is Part of a Spiritual Experience. We Endeavour to make it Divine

All items listed in local currency and all Rates are Inclusive of Taxes. Please notify the server for your choice of item, outside from the given list, our chef's will prepare your choice of item.

*All Rates are Inclusive of Taxes.
Our standard Measure is 25 Ml.*

Le Relax Bar Snacks

11:00 AM to 18:00 PM



Vada Pav

Mumbai famous Snack made of spicy potato and gram flour

90/-

Vegetable Pakoda

Crispy & fried Indian fritters made from different veggies with gram flour.

90/-

Bhel

A savory Indian snack made out of puffed rice, veggies and tangy tamarind chutney.

70/-

Aloo Chaat

Diced potatoes in freshly ground appetizing spices.

50/-

Masala Peanuts / Roasted Peanuts

Hot and spicy peanuts fried with delicious mix of spices

50/-

Nachos

Mexican popular food based on nixtamalized corn.

60/-

Masala Papad

Spiced lentil wafers sprinkle with tongue tingling spices

55/-

Onion Rings

A quick handpicked snack with egg batter & deep fried

75/-



Cocktails



Caprioska

Fresh whole lime, sugar and vodka served over crushed ice

83/-

Le Relax Special

A mixture of coconut & dark rum, brandy & tropical fruit Juice.

103/-

Martini

Cocktail made with gin and vermouth, and garnished with an olive or a lemon twist

145/-

Margarita

Tequila shaken up with lemon and cointreau

138/-

Mojito

Cocktail consisting of white rum, lime or lemon juice, sugar, mint, ice, and sparkling water or club soda.

158/-

Sunset Beach

A mixture of coconut flavoured rum with tropical fruit Juice and coconut milk

103/-

Tequila Sunrise

Mixture of tequila, grenadine & orange juice.

138/-

Mocktails

Aquarius

Fresh ginger juice, mint and black salt shaken and topped up with bitter lemon

131/-

Fresh Harvest

Refreshing mix of fresh cucumber chunks and coriander muddled together and topped up with sprite

131/-

Fresh Ginger Ale

Our in-house specialty

118/-

Fruit Soda

Soda mixed with juices (bartender special)

103/-

Passion Chilly Soda

Sweet and spicy combination

110/-





Alcoholic Drinks

Aperitifs	76/-	Vodka	90/-
<i>Vintage Port, Sherry-Full Cream, Sherry-Medium Dry</i>		<i>Takamaka Bay, Smirnoff, Absolute</i>	
Vermouth	76/-	Cognac	118/-
<i>Martini Bianco, Martini Rosso, Tosso Red, Tosso White</i>		<i>Martell VSOP</i>	
Whisky		Tequila	83/-
<i>Johnny Walker Black label</i>	103/-	<i>Gold, Silver</i>	
<i>Johnny Walker Red Label</i>	90/-	Gin	83/-
<i>Bourbon Jack Daniels</i>	103/-	<i>Gorden's, Gilbey's, Bombay</i>	
<i>Bells</i>	90/-	<i>Brandy (Napoleon)</i>	97/-
<i>Glen Niven</i>	90/-	Imported Liqueurs	
<i>Chivas Regal</i>	103/-	<i>Tia Maria</i>	55/-
		<i>Cointreau</i>	83/-
		<i>Grand Marnier</i>	83/-
		<i>Drambuie</i>	83/-
		Cream Liqueurs	83/-
Rum		<i>Coco D'Amour, Bailey's, Kahlua, Amarula</i>	
<i>Takamaka Bay Coco</i>	83/-	Beers	
<i>Takamaka Bay Dark</i>	76/-	Domestic	
<i>Takamaka Bay White</i>	76/-	<i>Seybrew</i>	76/-
<i>Havana Dark</i>	83/-	<i>Ekus</i>	55/-
<i>Havana White</i>	83/-	International	
<i>Bacardi White</i>	90/-	<i>Heineken</i>	76/-
		<i>Carlsberg</i>	76/-





Non-Alcoholic Drinks

Indian Yoghurts Drinks

<i>Plain Lassi</i>	90/-
<i>Masala Lassi</i>	97/-
<i>Banana Lassi</i>	90/-

Soft drinks

300 ML (Cans)

<i>Tonic Water</i>	35/
<i>Ginger Ale</i>	46/-
<i>Diet Cola (330 ML)</i>	48/-

500 ML (Pet bottles)

<i>Coca Cola</i>	61/-
<i>Fanta</i>	61/-
<i>Sprite</i>	61/-
<i>Bitter lemon</i>	61/-
<i>Soda Water</i>	61/-

Canned Fruit Juices 250ML

Orange / Mango / Apple / Cocktail

42/-

Fresh Fruit Juices

*Orange / Passion fruit / Watermelon / Papaya / Mix Fruits
(Depending upon the season and availability of fruits)*

110/-

Mineral Water

Large 1 litre

55/-

Hot Beverages

Tea & Citronelle

55/-

Coffee

55/-

Cappuccino

65/-

Espresso

45/-

Café Latte

55/-



Wines



White Wine (750 ML Per Bottle)

<i>Bellingham Premier Grand Cru (South Africa)</i>	359/-
<i>Culemborg Cape White (South Africa)</i>	449/-
<i>Douglas Green Chardonnay (South Africa)</i>	462/-
<i>Flichmann Chardonnay (Argentina)</i>	318/-
<i>Graham Beck Sauvignon Blanc (South Africa)</i>	373/-
<i>Hoopenberg Guru Sauvignon Blanc (South Africa)</i>	276/-
<i>Jacobs Creek Semillon Chardonnay (Australia)</i>	276/-
<i>The Beach House (South Africa)</i>	449/-
<i>Zonin Chardonnay (Italy)</i>	276/-

Red Wine (750 ML Per Bottle)

<i>Boshendal the Pavilion Shiraz/ Cabernet Sauvignon (South Africa)</i>	566/-
<i>Culemborg Classique Red (South Africa)</i>	484/-
<i>Castel Reserve- de France Cabernet Sauvignon(France)</i>	346/-
<i>Castel Cotes de Rhône Grenache- Syrah AC Red(France)</i>	346/-
<i>Douglas Green Cinasut/ Pinotage (South Africa)</i>	421/-
<i>Louis Jadot beaujolais Villages(France)</i>	552/-
<i>Marchesi Antinori Santa Cristina Toscana IGT (Italy)</i>	410/-
<i>Silver Creek Merlot (U.S.A)</i>	276/-
<i>Vina Maipo Vitral Reserva Merlot Tinto (Spain)</i>	276/-

Rose Wine (750 ML Per Bottle)

<i>Boshendal Blanc de Noir (South Africa)</i>	552/-
<i>Culemborg Blanc de Noir (South Africa)</i>	484/-
<i>Castel d'Anjou AOP Rose (France)</i>	346/-
<i>Graham Beck Rose (South Africa)</i>	304/-





Sparkling Wine (750 ML Per Bottle)

<i>California Sparkling Wine</i>	318/-
<i>De Leewen Jagt Sparkling Wine</i>	304/-
<i>Rothberg</i>	414/-

Champagne (750 ML Per Bottle)

<i>Devaux Cuvee Rose</i>	1174/-
<i>G.H.Mumm</i>	1360/-
<i>Moet & Chamdon</i>	1656/-
<i>Laurent Perrier</i>	1656/-

House Wine (Per 125ml glass)

<i>Red (South Africa)</i>	83/-
<i>White (South Africa)</i>	83/-
<i>Rose (South Africa)</i>	83/-



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Continental Breakfast

Selection of Juice/Fresh Juice

Orange/ Mango/Passion fruit/Apple/Mixed

Fresh Seasonal Fruits

Orange/ Mango/Passion fruit/Apple/Star fruit/Papaya

Cereals

Served with Yoghurt/ Full or Skim Milk

Or

Pancakes/Waffles

Served with Honey

Choice of Eggs

Fried/Boiled/Poached/Scrambled/Omelettes

Served with Cheese & Bacon

Or

Served with chicken sausage & Baked Beans

Toasts/Rolls

Served with Jam/Marmalade/Honey

Tea/Coffee/Citronelle/Cappuccino/Esspresso
200/-



Availability of Fresh Juice and Fruits as per the Season

Add 50 SCR for the Cereals, Pancakes and waffles in your breakfast all together

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Indian Breakfast

Selection of Juice/Fresh Juice

Orange/ Mango/Passion fruit/Apple/Mixed

Fresh Seasonal Fruits

Orange/ Mango/Passion fruit/Apple/Star fruit/Papaya

Selection of Parathas

Aloo/Paneer/Onion

(Whole wheat bread stuffed with Potatoes/Cottage cheese/Onion)

Served with Yoghurt/ Butter

Or

Poori Bhaji

(Deep fried Indian bread served with Potatoes & Onions)

Served with Yoghurt & pickle

Tea/Coffee/Citronelle/Cappuccino/Espresso

200/-



Availability of Fresh Juice and Fruits as per the Season

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Soups

Tomato Soup

95/-

A tasty twist on a family favorite red, ripe tomatoes slowly Simmered in a rich cream sauce and seasoned with basil and select herbs.

Mix Vegetable Soup

75/-

A mélange of assorted seasonal vegetable, thickened with potatoes.

Mushroom Soup

95/-

This sophisticated take on creamy mushroom soup is rich with earthy button mushrooms.

Veg Sweet Corn Soup

85/-

A famous Chinese soup served with corn and thickened with cream.

Chicken Sweet Corn Soup

105/-

Chicken is simmered with cream style corn and egg white strands.

Tropical Fish Soup

145/-

Tropical fish stew fragrant with garlic and peppers, and enriched with coconut milk.

Salads

Mix Salad of the Day

85/-

Julian's of the available veggies

Prawn Cocktail with Rose-Marie Sauce

200/-

Prawn cocktail dripping served with Rose-Marie sauce

Smoke Fish Salad with Lemon

125/-

A smoked fish with lemon dressing

Ocean Tuna Salad with Vinegar and Onion

135/-

Ocean's Spanish Salad is a satisfying blend of light tuna, beans, and vegetables

Octopus Salad with lemon Juice

180/-

Cooled and sliced octopus served with lemon and vinegar dressing.





Innovative Flavors from North India

The Tandoor

Chicken Tikka	185/-
Boneless piece of chicken marinated with Indian spices cooked & seasoned on charcoal.	
Chicken Malai Tikka	205/-
A mouth melting chicken creation, marinated in unique combination of yogurt, cream and flavored with spices.	
Tandoori Chicken	165/-
A famous Indian chicken delicacies marinated with yogurt and Indian spices.	
Fish Tikka	225/-
Marinated cubes of fish with yoghurt, saffron and spices, cooked in tandoor.	
Veg Seekh Kabab	140/-
A tandoor preparation of assorted seasonal vegetables, marinated with spices.	
Chicken Seekh Kabab	185/-
A tandoor preparation of minced chicken & vegetables, marinated with spices.	

Hot Starters

Makai Tikka	105/-
Golden cut corn and spinach grilled on the tawa.	
Mini Cocktail Samosa (03 Pcs)	105/-
A fried pastry with a savory filling, such as spiced potatoes, onions	
Vegetable Spring roll	135/-
A stuffed roll of vegetables deep fried and served with sweet garlic sauce.	
Crispy Vegetables	105/-
Sweet & tangy vegetables marinated with honey and spices..	
Fish Fingers	195/-
Batter fried fish stick served with tartare sauce.	
Chicken Spring Roll	150/-
A stuffed roll of chicken & vegetables deep fried and served with sweet garlic sauce.	
Barbeque Chicken Wings	150/-
Spicy tangy battered wings served with spicy barbeque sauce.	
Lemon & Garlic Prawns	335/-
A simple sauté of prawns with loads of parsley and garlic for flavor, finished with lemon juice and white wine	



Sandwiches

*Served with chips and salad
(Plain or Toasted)*

Cheese and Vegetable Sandwich	180/-
Le Relax Club Sandwich	200/-
Ham and Cheese Sandwich	225/-
Tuna Fish Sandwich	175/-
Bacon and Egg Sandwich	175/-

Burgers & Omelettes

Served with chips and salad

Chicken and Egg Burger	125/-
Beef Burger	195/-
Le Relax Burger	180/-
Plain Omelette	85/-
Onion Omelette	90/-
Ham & Cheese Omelette	145/-





Pasta

Served with Chili Flakes and Oregano

Spaghetti Bolognese with Cheese

Minced meat sauce and cheese

140/-

Mince Meat Lasagna with White Sauce

Layered with creamy vegetables and minced meat.

210/-

Creole Seafood Pasta

Thick creamy sauce with seafood.

175/-

Spaghetti Carbonara

Creamy cheese sauce with egg, olives & mushroom.

150/-

Penne Arrabiata

Spicy sauce for pasta made from garlic, basils, tomatoes, and red chili peppers cooked in olive oil.

135/-

Penne in Mushroom Sauce

Cream sauce with Mushroom

150/-

Pizza

Margarita Pizza

Tomato sauce, garlic, basil & Cheddar cheese.

135/-

Vegetable Pizza

Tomato sauce, assorted vegetable & Cheddar cheese.

140/-

Ham and Olive Pizza

Tomato sauce, ham, Cheddar cheese and olives

185/-

Chicken and Onion Pizza

Tomato sauce, shredded chicken, sautéed onion, Cheddar cheese.

150/-

Ham and Mushroom Pizza

Tomato sauce, ham with sliced button mushrooms

175/-

Sea food Pizza

Tomato sauce, sliced prawns and octopus, Cheddar cheese

215/-





Creole and International

Curries

(Served with Salad and Rice or Chips)

Creole Fish Curry	265/-
Freshly caught fish cooked in a Creole curries sauce	
Octopus Curry in Coconut Milk	210/-
Pieces of octopus cooked in coconut milk with Creole spice	
Prawn Curry	285/-
A classic dish, marinating seafood with a combination of salt and turmeric in Creole style.	
Lamb Curry	215/-
Tender pieces of lamb cooked with Creole spices.	
Beef Curry	300/-
Full of flavor tender beef in Creole style.	
Chicken Curry in Coconut Milk	210/-
Curried chicken simmered in coconut milk and tomatoes	

Seafood & Grill

(Served with Rice or Chips and Salad)

Fillet Red Snapper with Creole Sauce	285/-
Fillet Red Snapper lightly fried or grilled Creole sauce	
Escalloped Red Snapper with Tartare Sauce	265/-
Red Snapper Strips sautéed in Butter served on a green Herb Salad	
Grilled Prawns with Garlic Butter	315/-
Grilled Shrimp served with lemon and garlic butter sauce	
Grilled Lamb Chop with Garlic Sauce	290/-
Grilled Pork Chop with Honey Sauce	225/-
Grilled Chicken with Mushroom Sauce	230/-
Grilled Beef Fillet with Black Pepper Sauce	315/-



Indian Main Course (non-vegetarian)

Fish Curry Marinated fish cubes in turmeric and tempered with Indian spices	275/-
Fish Masala Tangy fish in spicy, thick and delicious Masala gravy	265/-
Mirchi ka Murg Chicken cooked in thin spicy gravy	195/-
Butter Chicken Barbecued chicken simmered in rich tomato gravy with butter-a subtle dish with tempting flavors.	285/-
Chicken Afghani Indian chicken delicacy cooked in rich cashew nut gravy with cardamom and lime juice.	215/-
Chicken Kadai Chicken tempered and cooked in gram flour and yoghurt mixture with seasonings.	250/-
Chicken Tikka Masala A mouth melting chicken creation, marinated in unique combination of yogurt, cream and flavored with spices.	210/-
Lamb Rogan Josh Boneless mutton cooked in Indian style Kashmir rich gravy Masala.	310/-
Lamb Kadai Tender pieces of lamb cooked with a mixture of garlic, ginger	265/-
Lamb Handi Lamb Handi is a traditional Asian dish with a delicious spicy flavor	280/-
Prawn Chatpatta Prawn dish simmered gently in a sauce made from yoghurt & tomato	355/-
Prawns do Piazza Prawn cooked with onions, tomatoes and tempered with exotic Indian spices.	355/-





Indian Main Course (vegetarian)

Aloo Gobhi Mattar	165/-
Dry Indian recipe of potatoes, green peas cooked with Indian spiced in homemade style	
Chana Masala	145/-
Chickpeas cooked in traditional Punjabi style in thick spicy gravy with freshly squeezed lemon.	
Dum Aloo	195/-
Barbequed potatoes stuffed with nuts, cooked in spicy gravy.	
Vegetable Jalfraizi	155/-
Made with green chilies, capsicum and onions	
Mattar Paneer	160/-
Fresh green peas and cubed cottage cheese in rich thick gravy.	
Paneer Makhani	215/-
Fresh cottage cheese cooked in creamy tomato gravy with herbs and butter.	
Shahi Paneer	160/-
Indian cottage cheese in royal creamy gravy	
Paneer Do Piazza	145/-
Sliced onions, cottage cheese, and capsicum cooked in gravy.	

Accompaniment

Dal Tarka	140/-
Lentils cooked and tempered with butter and cumin seeds.	
Dal Makhani	165/-
Lentils flavored with delicate spices & tempered with butter in a rich tasty preparation.	





Rice Preparation

Plain Rice

The finest quality steamed rice

70/-

Jeera Rice

Basmati flavored with whole roasted cumin

90/-

Mushroom Matter Pulao

Fresh green peas and mushroom cooked with rice.

110/-

Biryani's & Raita

Served with Dahi or Plain Raita

Vegetable Biryani

Saffron rice cooked with vegetables

120/-

Chicken Biryani

A specialty of saffron rice with spicy chicken and nuts cooked in mughlai tradition.

170/-

Lamb Biryani

Rich spicy saffron rice cooked with tender mutton and equities spices and nuts.

210/-

Boondi Raita

105/-

Cucumber Raita

90/-

Pineapple Raita

95/-

Indian Breads

Plain Parantha

55/-

Aloo Parantha

65/-

Plain Chapatti

30/-

Butter Chapatti

35/-

Plain Tandoori Roti

40/-

Butter Tandoori Roti

55/-

Plain Naan

55/-

Butter Naan

55/-

Garlic Naan

65/-

Cheese Naan

85/-





Desserts *Creole and International*

Fruit salad With Ice cream	105/-
Banana Caramel	90/-
Ice Cream (Vanilla/Chocolate/Strawberry/Rum & Raisin)	100/-
Coconut Nougat	90/-
Orange Pancakes with Ice Cream	105/-

Indian

Kulfi	75/-
Gulab Jamun	75/-
Gulab Jamun with Ice Cream	100/-





Half Board Menu



MONDAY

CRÉME DE LEGUMES

VEGETABLES CREAM SOUP

SALADE DE POISSON FUMÉ TROPICALE

TROPICAL SMOKED FISH SALAD

FILLET DE POISSON ESCALOPE A LA SAUCE SAFRAN

FILLET OF FISH ESCALOPE WITH SAFFRON SAUCE

OU/OR

PORC A L'AIGRE DOUX

SWEET AND SOUR PORK

GARNITURES DU JOUR

ACCOMPANIMENTS OF THE DAY

CREPES A L'ORANGE

ORANGE PANCAKE

OU/OR

BANANE CARMELISEES ET SA GLACE

CARAMALISED BANANAS WITH ICE CREAM

***“Our food should be our medicine and our medicine should be our food”
Hippocrates.***



TUESDAY

CRÉME DE POTIRON
PUMPKIN CREAM SOUP

SALADE DE THÔN Á LA CRÉOLE
TUNA SALAD CREOLE STYLE

FILLET DE POISSON ET SA SAUCE AU CÂPRES
FILLET OF FISH WITH CAPERS SAUCE

OU/OR

CÔTE D'AGNEAU Á LA SAUCE PROVENÇALE
LAMB CHOPS WITH PROVENCAL SAUCE

GARNITURES DU JOUR

ACCOMPANIMENTS OF THE DAY

SELECTION DE GLAÇES LE RELAX
LE RELAX SELECTION OF ICE CREAM

OU/OR

SALADE DE FRUIT FRAÎS EXOTIQUE
FRESH EXOTIC FRUIT SALAD

“Laughter is brightest where food is best”

Irish Proverb.

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WEDNESDAY

MINISTRONE

MINISTRONE SOUP

COCKTAIL DE FRUITS DE MER SEYCHEILOISE

SEYCHELLES SEAFOOD COCKTAIL

FILLET DE POISSON POELE ET SA SAUCE AU GINGEMBRE

PAN FRIED FISH FILLET WITH GINGER SAUCE

OU/OR

FILLET DE BOEUF AVEC SA SAUCE AU VIN ROUGE

BEEF FILLET WITH RED WINE SAUCE

GARNITURES DU JOUR

ACCOMPANIMENTS OF THE DAY

CREPES Á L'ORANGE

ORANGE PANCAKE

OU/OR

GLACES PANACHESS

ASSORTED ICECREAM

***"According to the saying of an ancient philosopher, one should eat to live and
live to eat"***
Moliere

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THURSDAY

BISQUE AUX FRUITS DE MER

SEAFOOD SOUP

GOUJONNETTES DE POISSON ET SA SAUCE TARTARE

FISH FINGER WITH TARTARE SAUCE

EMINCÉE DE POULET ET SA SAUCE AUX CHAMPIGNONS

SLICED CHICKEN BREAST WITH MUSHROOM SAUCE

OU/OR

FILLET DE POISSON Á LA VAPEUR A LA FAÇON DU CHEF

STEAM FISH FILLET CHEF'S STYLE

GARNITURES DU JOUR

ACCOMPANIMENTS OF THE DAY

CREPES SUZETTE ET SA GLACE EXOTIQUE

SUZETTE PAN CAKE WITH EXOTIC ICE CREAM

OU/OR

SELECTION DE GLACES LOCALES

SELECTION OF LOCAL ICE CREAM

***It is the food which you furnish to your mind that determines the world character
of your life"***

Emmet Fox

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FRIDAY

CRÂME DE VOLAILLE AUX MAIS
CHICKEN CREAM SOUP WITH MAIZE

SALADE TROPICALE DU CHEF
TROPICAL CHEF'S SALAD

BROCHETTE ROYALE DE POISSON GRILLÉ AU BEURRE CITRONNÉ
GRILLED FISH KEBAB WITH LEMON BUTTER SAUCE

OU/OR

BLANÇ DE POULET FARCIE AUX CHAMPIGNONS ET SA SAUCE BORDELAISE
STUFFED CHICKEN BREAST WITH MUSHROOM BORDELAISE SAUCE

GARNITURES DU JOUR
ACCOMPANIMENTS OF THE DAY

FRUITS FRAIS EXOTIQUES CAMELISEES
CAMELISED EXOTIC FRESH FRUIT

OU/OR

GLACES TROPICALES
TROPICAL ICE CREAM

“Food is our common ground, a universal experience”

~James Bond.

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SATURDAY

POTAGE FERMIÈRE

FARMER'S SOUP

SALADE VERTE AUX CROUTONS ET FROMAGE

GREEN SALAD WITH BREAD CRUST AND CHEESE

FILLET DE BOURGEOIS GRILLÉ A LA SAUCE CRÉOLE

GRILLED FILLET OF RED SNAPPER WITH CREOLE SAUCE

OU/OR

COTE D'AGNEAU GRILLÉ ET SA SAUCE AU BASILIC

LAMB CHOPPED WITH FRESH BASILIC SAUCE

GARNITURES DU JOUR

ACCOMPANIMENTS OF THE DAY

CRÉPES À L'ORANGE

ORANGE PANCAKE

OU/OR

BROCHETTE DE FRUITS FRAIS CRAMELISÉES ET SA BOULEDE GLACE

FRESH FRUIT SKEWER WITH ICE CREAM SCOOP

*“Food, like a loving touch or a glimpse of divine power,
Has that ability to comfort”*

~Norman Kolpas

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SUNDAY

CRÉME ESSAÛ

CREAM OF LENTILS SOUP

CARPACCIO DE POISSON CRUS MARINÉ A L'HUILE D'ÔLIVE

FISH CARPACCIO MARINATED WITH OLIVE OIL

FILLET DE BOURGEÛS Â LA SAUCE PROVENÇALE

FILLET OF RED SNAPPER WITH PROVENCALE SAUCE

OU/OR

ESCALOPE DE PORC WITH GLAZED HONEY SAUCE

PORK ESCALLOPED WITH HONEY SAUCE

GARNITURES DU JOUR

ACCOMPANIMENTS OF THE DAY

COUPE JACQUES

FRUIT SALAD WITH VANILLA ICE CREAM

OU/OR

ASSIETTE DE FRUIT FRIAS

"Tell me what you eat, and I will tell you what you are"
Anthelme Brillat- Savarin (1755-1826) the Physiology of Taste, 1825