

Le Relais du Parc

Chef: Xavier Pistol

	Starter of the day		14 €
Starter	Organic poached egg sweet west indian pumpkin royal-style, refined goat cheese of Mr Fabre		15 €
	Game meat terrine crispy vegetables, papaya and vanilla chutney		16 €
	Marinated cod radishes, coconut milk, lemon and fresh herbs		17 €
	Roasted King crab spicy green curry and coconut infusion, grapefruit and coriander	<i>signature</i>	19 €
	From the earth ...depending of the arrival and season, included in the lunch formula		26 €
Meat	Yellow chicken breast crispy risotto with coconut milk, small carrots and coco-colombo cream	<i>signature</i>	27 €
	"Normande" Beef filet lightly whipped indian potatoes purée, roucou condiment and lemongrass		32 €
	From the sea ...depending from the arrival and season, included in the lunch formula		25 €
Fish	Fillet of meagre citrus fruit and sweet potatoes	<i>signature</i>	28 €
	Scallops multicolor cawliflowers and coral cream		30 €
✓	Risotto butternut and coconuts milk, chestnuts and autumn vegetables		25 €

Soup of the day

Starter of the day



LUNCH FORMULA 29 €

Starter + Main course
ou Main course + Coffee with sweets
Monday to Saturday for lunch only



Meat of the day
Fish of the day
Barisien Burger

MENU SIGNATURE

75 €

Pan sautéed King crab

Yellow chicken breast or Meagre Fillet

Fine cheese and exotic condiments

Manjari chocolate pod

Evian 75cl	7€
Badoit 75cl	7€
Expresso	4€
Double expresso	8€
Tea or infusion	7€

Le Relais du Parc

*57 Avenue Raymond Poincaré
75116 Paris*

Lunch from 12.30 to 2.30pm - Monday to Friday

Dinner from 7.00pm to 10.30pm - Monday to Saturday

Sunday Brunch from 12.30 to 3.30pm

Le Relais du Parc, as well as its suppliers, undertakes and guarantee the European origin (France, Germany, Ireland, Netherlands) of their meat
According to the provisions governed by Decree No. 2002-1467 of 17 December 2002, the restaurant does not accept checks or restaurant tickets.

Net prices expressed in euros, including VAT and service