

Sur réservation



Relais de
la Mothe

HÔTEL*** RESTAURANT

CHRISTMAS LUNCH MENU 2025

Amuse-bouche

Rice tuile with smoked haddock tartare,
lemon-infused Pouigny Saint-Pierre
espuma

Starter

Citrus-marinated tuna gravlax,
sesame puff pastry, and beetroot
cream

Main Course

Guinea fowl ballotine with girolle
mushrooms, pressed heritage vege-
tables, gingerbread jus, and parsnip
cream

Cheese Course

Petit Gaperon cheese from Auvergne,
violet mustard, hazelnut shortbread

Dessert

Vanuatu 66% chocolate, spiced pear,
citrus segments, and cocoa espuma

Petit Four

Dulcey chocolate and hazelnut truffle

55€

4 courses



& à emporter
sur commande

NEW YEAR'S EVE MENU 2025

Amuse-Bouche

Smoked eel arancini, artichoke cream, trout roe

Starter

Open ravioli with foie gras and langoustine,
cognac-infused langoustine bisque,
watercress chlorophyll

Fish Course

Roasted scallops, scallop roe jus, carrot
mousseline infused with Buddha's hand citrus,
Aquitaine caviar

Palate Cleanser

House-made plum eau de vie,
mirabelle plum sorbet

Main Course

Venison Wellington, foie gras and truffle jus,
Jerusalem artichoke cream infused with vanilla

Cheese Course

Sainte-Maure cheesecake, crispy Iberian ham,
seasonal greens

Dessert

Roasted Victoria pineapple, almond biscuit
base, Manjari 66% whipped ganache,
vanilla-marinated pineapple brunoise, vanilla
soft cake

Petit Four

Yuzu macaron



St-Sylvestre
79€ / 6 courses

1^{er} Janvier
79€ / 6 courses
ou
59€ / 4 courses

1 PLACE DU 11 NOVEMBRE



www.relaisdelamothe.com

Logis
HOTELS
RESTAURANTS

02 47 91 49 00
YZEURES-SUR-CREUSE