



ROYAL CHAMPAGNE

HOTEL & SPA

#Make It Pop!

Season's Greetings

Merry Christmas

December 24 (evening) and 25 (lunch)

Amuse-bouche

Duck foie gras with black truffle and chestnuts
rosé champagne jelly, homemade truffle brioche

Sea bass with olive oil, candied fennel
star anise fish soup sauce

Bresse capon with morels and vin jaune
heritage vegetables glazed with Champagne honey

Pré-dessert

The coconut shooting star
pineapple flambéed with rum, passion fruit

13 desserts (Traditional Christmas in Provence)

Euros 150 per person (VAT incl)
Euros 125 (VAT incl) per person with choice of meat or fish

Family Time by the Fireplace

Every Saturday and Sunday at 4pm from December 5th

Afternoon tea by the fireplace in our Salon Fines Bulles
with delicious pastries and hot beverages.
Christmas movies for children

Euros 25 per child (VAT incl), Euros 39 per adult (including hot beverages)
(VAT incl)

Gingerbread

Spice up your breakfasts, afternoon tea or desserts
with this homemade gingerbread during the festive
season !

Euros 25 (VAT incl)
Pre-order only
Serves 10-12 pax

Season's Greetings

Happy New Year

December 31, evening

Amuse-bouche

Red mullet fillet in escabeche
sauce vierge with lemon caviar

Dublin Bay prawn carpaccio, tangerine zest
grilled avocados, flowery bouquets

Scallops Rossini style

Roasted turbot, champagne sauce with caviar
Jerusalem artichoke and salsify

Aubrac beef fillet with black truffle and
caramelized onions
puffed potatoes, Périgueux sauce

Pré-dessert

Blanc-manger with Bourbon vanilla
almond milk semolina
crispy tuile, orange supreme segments

Mignardises

Euros 360 per person (VAT incl)

New Year 2021

January 1, lunch

Blue lobster salad, coriander quinoa
lobster juice with pistachio oil*

Or

Pan- fried foie gras with ratafia
caramelized pear, celery mousseline with honey

John Dory with seaweed butter, barigoule artichoke
multicoloured carrots, seaweed crisps*

Or

Roasted venison fillet with dates,
heritage vegetables with truffle crispy potato
Périgourdine sauce*

Truffled brie *

Tangerine baba
lemon cream with rosé champagne*

Or

Jivara 40% milk chocolate dessert
Vanilla caramel and caramelized pecans

Mignardises

3 dishes Menu at Euros 85 per person (VAT incl)

*Full Menu (5 dishes) at Euros 125 per person (VAT incl)



9 rue de la République
51160 Champillon
Tel. + 33 3 26 52 87 11

www.royalchampagne.com