

LE ROYAL

ETAPE GASTRONOMIQUE

Welcome to the culinary world of Chef Paolo Boscaro. He has envisioned this delightful journey for you alongside Pastry Chef Claire Santos Lopes. In the dining room, a ballet orchestrated by Grégory Charlier, and your glassware charmed by the finest bottles of Philippe Marques, Head Sommelier.

Starters

BEETROOT

In salt crust, Petrossian Royal Ossetra caviar, iodine red wine juice
Marinated, Treviso salad, pomegranate and red shiso condiment 58.

GNOCCHI

Light and fluffy, Pecorino Pepato and saffron from the Marne
sage scented cream, candied citrus 42.
With additionnal Alba white truffle - 115.

BRITTANY LINE-CAUGHT SEA BASS

Sashimi-style, lacto-fermented radish, Petrossian Royal Ossetra caviar
sake and kombu infused cream 68.

Fish

NORMANDY JOHN DORY

Cooked in seaweed butter, seashells, leek and brocoletti
bergamot infused lettuce juice 79.

MEDITERRANEAN PRAWN

Seared, rucula and pistachio pesto, Conference pear
rosemary prawn head stock and lemon albedo butter 104.

BRITTANY TURBOT

Meunière, poivrade artichoke and plum condiment
Light Champagne froth scented with oregano and Nepita Corsican mint 86.

Meat

DRY AGED CHAROLAIS BEEF FILLET

Pepper-rubbed and ember-braised, Corsican PDO Bruccio capellini
grilled cucumber scented with lovage and caviar lime, light beef juice 88.

SWEETBREADS

Crispy with a hint of tonka bean, carrots and Swiss chard
cocoa flavoured veal sauce and Reims beer zabaione 76.

VENDÉE PIGEON

Hay-smoked and bone-in roasted,
thin heirloom vegetables tart, Hollandaise sauce and white truffle
reduced pan sauce scented with cereals 92.

Elevate one of your dishes by adding Alba white truffle 75.

Cheese

OUR CHEESE SELECTION MATURED BY CLAIRE GRIFFON

Our Master cheesemaker from Champagne

25.

Desserts

WILLIAMS PEAR

Millefeuille, ice cream with honey from our hives
rich pear pomace

MEXICAN CHOCOLATE

French iced parfait with black cardamom, cocoa sorbet
Champagne malt foam

CELERIAC

Caramelised with muscovado sugar, Tahitian vanilla and milky froth

27.

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Discovery Menu

Entrust the Chef to guide your menu selection,
An invitation to explore his current inspirations.

150.

To be enjoyed by the whole table

Enhance your culinary experience with our perfectly paired wine selection.

80.

Royal Menu

No need to make a choice this evening,
Embark on a gustatory journey through the Chef's exquisite creations.

290.

To be enjoyed by the whole table

Last order at 8:45pm.

Enhance your culinary experience with our perfectly paired wine selection.

170.



Vegetarian and vegan menus are available upon request.

The list of allergens is available at the reception. Origin of our meats: France.
Net prices in euros, service included. Bank cheques not accepted.

Signature Menu

BLOOMING TURNIP

*Marinated with Reims vinegar, burnet ice cream
buffalo milk*

GNOCCHI

*Light and fluffy, Pecorino Pepato and saffron from the Marne
sage scented cream, candied citrus*

Pierre Péters 'Réserve Oubliée' Grand Cru, Blanc de Blancs

NORMANDY JOHN DORY

*Cooked in seaweed butter, seashells, leek and brocoletti
bergamot infused lettuce juice*

Pierre Péters 'Extra Brut' Grand Cru, Blanc de Blancs

MEDITERRANEAN PRAWN

*Seared, rucula and pistachio pesto, Conference pear
rosemary prawn head stock and lemon albedo butter*

Fleur de Miraval 'ER1', Rosé

SWEETBREADS

*Crispy with a hint of tonka bean, carrots and Swiss chard
cocoa flavoured veal sauce and Reims beer zabaione*

Fleur de Miraval 'ER2', Rosé

MATURED CHEESE SELECTION

Extra-charge - 25.

PINK GRAPEFRUIT

Poached in its juice, milky froth and herbal notes

Fleur de Miraval 'Petite Fleur', Rosé

210.

To be enjoyed by the whole table

Each month, our Head Sommelier takes you to the heart of a Champagne house or winegrower by pairing each signature dish with one of their « cuvées ».

In December, discover Champagne Pierre Péters and Fleur de Miraval in Le Mesnil-sur-Oger.

175.