

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

GREEN ASPARAGUS FROM PROVENCE

*On Binchotan grill, scented with aromatic herbs, rhubarb
verbena ice cream and sauce vierge* 49.

BRITTANY LINE-CAUGHT SEA BASS Gault&Millau

*Sashimi-style, lacto-fermented radish, Petrossian Royal Ossetra caviar
sake and kombu infused cream, seaweed brioche* 64.

GNOCCHI

*Light and fluffy, Pecorino Pepato and saffron from the Marne
sage scented cream, candied citrus* 42.

Fish

BRITTANY TURBOT

*Cooked on the bone, seashells, asparagus and fennel
aragula cream with on hint of agastache, squid ink and bottarga* 86.

LIVE SCOTTISH LANGOUSTINE

*Pan-seared, tapioca pearls risotto with broccoletti, lemongrass and ginger
head juice with red pepper and Persian lime beurre blanc* 104.

NOIRMOUTIER SOLE

*Meunière with buckwheat flour, fondant potatoes with lemon thyme, cauliflower cream
brown butter zabaione scented with smoked vanilla and arabica* 92.

Meat

DRY AGED CHAROLAIS BEEF FILLET

*Roasted, homemade iodised beef chiffonnade, castel franco radiocchio
oxtail ravioli in single malt flavoured consommé* 88.

SWEETBREADS

*Crispy and hay-smoked, white asparagus and morel, wild garlic
melilot juice, yellow wine zabaione* 78.

CANETTE FROM CHALLANS

*Roasted and glazed, fresh herbs and green asparagus ravioli, cucumber
light and airy meat sauce* 76.

Cheese

CHEESE SELECTION MATURED BY CLAIRE GRIFFON

Our Master cheesemaker from Champagne

25.

Desserts

STRAWBERRY FROM CHAMPAGNE

Parsley condiment

Tahitian vanilla clotted cream, puff bread

MEXICAN CHOCOLATE

French iced Parfait with black cardamom, cocoa sorbet

Champagne malt froth

WILLIAMS PEAR

Millefeuille, ice cream with honey from our hives

rich pear pomace

27.

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Signature Menu

BLOOMING TURNIP

BRITTANY LINE-CAUGHT SEA BASS

GNOCCHI

NOIRMOUTIER SOLE

LIVE SCOTTISH LANGOUSTINE

DRY AGED CHAROLAIS BEEF FILLET

WILLIAMS PEAR

MEXICAN CHOCOLATE

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.

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.

Effervescence Menu

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

In April, discover Champagne Lacourte-Godbillon in Ecueil,
Premier Cru village on the Montagne de Reims.

BLOOMING TURNIP

GNOCCHI

‘Mi-pentes’, Blanc de Noirs

BRITTANY TURBOT

‘Chaillots - Hautes Vignes 2019’, Blanc de Blancs

LIVE SCOTTISH LANGOUSTINE

‘Rosé de Pinot’

SWEETBREADS

‘Mont Âme-Migerats 2016’, Blanc de Noirs

BRILLAT-SAVARIN

‘Terroirs Épanouis #1’

*‘For this menu, Phillippe Marques suggests pairing the last cuvée with cheese,
convinced that today’s champagnes cannot be matched with the sweetness of desserts.’*

SWEET DELICACIES

from Chef Claire Santos Lopes

210.

To be enjoyed by the whole table

Champagne pairing at the rate of 175.