



ROYAL CHAMPAGNE

HOTEL & SPA

Season's Greetings



NOVEMBER 2024 - JANUARY 2025



Art O'clock

TEA TIME EVERY SATURDAY FROM
NOVEMBER 23, 2024 TO JANUARY 11, 2025*
FROM 4pm TO 5:30pm

Our Pastry Chef Claire Santos Lopes is unveiling a Tea Time on the theme of art. Discover a collection of delicious creations inspired by the iconic pieces of renowned artists.

Enjoy an artistic and gourmet break and savour a selection of savoury bites, pastries and travel cakes by the fireplace.

*65 euros per adult including hot beverages
85 euros including hot beverages and glass of Champagne*

35 euros per child

**including December 25, 2024
Booking required in advance*



Merry Christmas

TUESDAY DECEMBER 24
CHRISTMAS EVE DINNER

AT LE BELLEVUE RESTAURANT

NORWEGIAN SMOKED SALMON WITH NORI

ROASTED FRESH LANGOUSTINE
Full-bodied lobster bisque

PAN-SEARED FOIE GRAS
Deglazed with aged balsamic vinegar

SEA SCALLOP FROM THE SEINE BAY
Pumpkin with saffron from the Marne region

STUFFED FRENCH GOOSE
Porcini mushroom, Melanosporum black truffle and chestnut

PASSION FRUIT
Honey and pollen from our beehives

IVORY COAST CHOCOLATE 56%
Cocoa sorbet and sweet Christmas spices

240 euros per person, excluding beverages

An evening punctuated by live music to celebrate Christmas Eve!

AT LE ROYAL RESTAURANT

SMOKED PORCINI MUSHROOM VELOUTÉ
Melanosporum truffle and Piedmont hazelnut

DIVER-CAUGHT SCALLOP IN GREEN DRESS
Contised with truffle, Petrossian Royal Ossetra caviar

BRITTANY BLUE LOBSTER
Shellfish and crustaceans, Gevrey-Chambertin sauce

ROASTED FINE BRESSE DUCKLING
Chestnut turnover, mushroom and blood orange

MIMOSA
Blood orange sorbet, Grand Marnier and Champagne

WILLIAMS PEAR
Refreshing citron notes, sorbet and meringue
Puff pastry brioche, Reunion island blue vanilla ice cream
and confit pear

SWEET DELICACIES

300 euros per person, excluding beverages



Happy New Year!

TUESDAY DECEMBER 31
NEW YEAR'S EVE DINNER

AT LE BELLEVUE RESTAURANT

NORWEGIAN SMOKED SALMON TSAR'S CUT
Yuzu miso, sansho pepper vegetable broth

TRUFFLED AVEYRON FOIE GRAS
Sweet and sour tangerine compote

SEA SCALLOP FROM THE SEINE BAY
Roasted on grapevines, kumquat jus

BRITTANY BLUE LOBSTER RAVIOLI
Champagne sauce and heirloom Solaise blue leek

BRESSE CAPON
Truffled macaroni and cheese, aged Parmesan

WHITE GRAPEFRUIT
Yellow Chartreuse sorbet and lemon balm oil

MELANOSPORUM TRUFFLE
Chocolate 70%

360 euros per person, excluding beverages

*An evening with live music
to get the New Year off to a sparkling start!*

AT LE ROYAL RESTAURANT

BEEF CONSOMMÉ
Melanosporum truffle vegetable oxtail

PRECIOUS DIVER-CAUGHT ABALONE
Petrossian Royal Ossetra caviar and lemon pearls

ICELANDIC LANGOUSTINE
Champagne minerality

WILD TURBOT FROM THE VENDÉE COAST
Seaweed gnocchi and black truffle

BRESSE POULARDE FROM THE MIÉRAL HOUSE
Alba white truffle, puffed potato and Périgourdine sauce

LIME AND PARSLEY SORBET
Aloe vera and lemon liqueur foam

CORSICAN CITRON CONFIT WITH TAHITIAN VANILLA
Gingerbread ice cream and spiced juice

SWEET DELICACIES

500 euros per person, excluding beverages





Composition Festive

BY CLAIRE SANTOS LOPES

The Chef pays tribute to the artist Vassily Kandinsky with a Yule log that challenges the codes of this traditional dessert. Claire discovered Kandinsky's artwork while visiting the Guggenheim Museum in New York, and took away a representation of the painting 'Composition VIII', a symbol of the creativity that drives her every day.

Each log reveals a unique composition that forms a singular painting.

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Enjoy a colourful Christmas pastry composed with six entremets. Each one includes a speculoos shortbread, a 56% Côte d'Ivoire ganache, a four-spice cream and an organic cassia cinnamon biscuit.

*Limited edition - 120 euros
For 6 people*

*Order from November 23 to December 31
Pick-up from December 21 to 31*



Queen Cake

A true child at heart, Claire has created a special feminine pastry in a nod to the world of board games. A cake with a playful twist that will delight chess lovers and gourmets.

Enjoy a chocolate puff pastry chessboard with a cinnamon-flavoured almond cream filling.



65 euros

For 6 to 8 people

Order from November 23 to January 8

Pick-up from January 4 to 8



RESERVATION

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www.royalchampagne.com

Menus are created by Executive Chef Christophe Raoux,
Meilleur Ouvrier de France 2015,
Pastry Chef Claire Santos Lopes and their passionate brigade.

Net prices in euros and service included.

