

LE ROYAL

ETAPE GASTRONOMIQUE

*Welcome to the culinary world of Chef Christophe Raoux, Meilleur Ouvrier de France 2015.
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

SAND CARROT

Candied corn slivers, pumpkin seeds and vegetal notes, smoked pike roe 49.

CARABINEROS

Fresh Bachès cédrat, green radish 69.

FRENCH DIVE-CAUGHT SCALLOPS

Poached in Aldudes broth, watercress, Onyx caviar 80.

Fish

LANGOUSTINE

Thermidor-style, Béarnaise sauce with Pedro Ximénez Gran Reserva aged Jerez vinegar 104.

RED MULLET

Shellfish and crustaceans, dried caviar bottarga 89.

BRITTANY BLUE LOBSTER RAVIOLI

In a delicate consommé, Aveyron foie gras, tarragon 84.

Meat

FRENCH BEEF FILLET

Boston-style, dauphines potatoes with seaweed 91.

VEAL FILLET

Marinated maitake mushroom 84.

FRENCH PARTRIDGE

Juniper berry jus 145.

for two people

Cheese

SELECTION OF FIVE CHEESES

Matured by Claire Griffon, our Master cheesemaker from Champagne

25.

Desserts

QUINCE

Candied with sweet spices, hay ice cream, crispy oat and quince juice

'INTUITION' CHOCOLATE

Soufflé, caramelised peanut and cocoa sorbet

To sip, chocolate and Cognac, milky froth

WILLIAMS PEAR

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

27.

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Signature Menu

FRENCH DIVE-CAUGHT SCALLOPS

CARABINEROS

LANGOUSTINE

RED MULLET

FRENCH BEEF FILLET

WILLIAMS PEAR

'INTUITION' CHOCOLATE

290.

To be enjoyed by the whole table

Enhance your culinary experience with six suggested wine pairings.

170.

 Vegetarian and vegan menus are available upon request.

The list of allergens is available at the reception. Origin of our meats: France.
All wines by the glass are served in 12 cl and in 8 cl for dessert wines.
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 four suggested wine pairings.

80.

Effervescence Menu

Each month, our Head Sommelier takes you to the heart of Champagne region
by proposing a Champagne pairing with each dish.

SAND CARROT

Oudiette & Filles 'Les Sablonnières', Pinot Noir, Harvest 2019

BRITTANY BLUE LOBSTER RAVIOLI

Brice 'Héritage XXI

LANGOUSTINE

Dehours 'Œil de Perdrix', Réserve Perpétuelle

VEAL FILLET

Leclerc Briant 'Réserve Brut', Harvest 2013

BRILLAT SAVARIN

Bollinger 'Grande Année', 2014

*'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

Champagne excluded - 210.

To be enjoyed by the whole table

Champagne pairing at the rate of 175.