

**Welcome to the universe of Jean-Denis Rieubland
Meilleur Ouvrier de France and meet his passionate team**

Preamble

Roasted Dublin Bay prawns with Espelette chili pepper calf's head croustade with rocket leaves	53€
Crab, flavoured with kaffir lime caviar « Sturia » mango and citrus fruit	58€
Semi-cooked duck foie gras, homemade brioche fine mirabelle jelly, candied fruit	48€
Heirloom tomatoes, burrata with virgin olive oil, condiments and basil sorbet	40€

Ocean side

Turbot with seaweed butter, artichokes and baby carrots solferino of seasonal vegetables and French parsley	78€
Blue lobster cooked in the shell, quinoa with avocado flat peach consommé perfumed with verbena	88€
Seared line-caught bar with its tartare and champagne sauce spinach and yellow zucchini gnocchi	80€
John Dory grilled with vine shoots, cuttle fish sauce vierge and samphire eggplant cannelloni with Taggiasca olives (for 2 persons)	145€

Net prices in euros, service included

Terroir

Veal sweetbread stuffed with chorizo, fricassée of girolles
caramelised pearl onions, Xérès jus 75€

Aubrac beef fillet, eggplant and black Krim tomato
roasted spelt beef juice 78€

"Miéral" pigeon cooked with black ham of Bigorre
Paimpol coconut casserole with sage, tomato juice confit 72€

All our meats are of French origin-

Matured cheese selection 22€

The delicacies of our pastry chef Cédric SERVELA 22€

Poached peach with yuzu juice
light cream with cottage cheese and rose tea sorbet

Creamy Caribbean 66% and crunchy chocolate, fresh mint infused milk sorbet

Baba with lemon and rosé champagne, Sanbitter sorbet with strawberry

Raspberries perfumed with Sichuan Pepper, milky ganache, oatmeal crumble and
sunflower seeds

The list of allergens is available at the reception

Net prices in euros, service included



LE ROYAL

ETAPE GASTRONOMIQUE

Discover Menu

Entrust the choice of your menu to the Chef, an invitation to discover his inspirations of the moment :

4 dishes selected by the Chef, without beverages

125 €

Complement your culinary experience with wine selected by our sommelier :

Discover combination for 80 €

Net prices in euros, service included

Signature menu

Crab, flavoured with kaffir lime
caviar « Sturia » mango and citrus fruit

Millésime 2013, extra brut

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Roasted Dublin Bay prawns with Espelette chili pepper
calf's head croustade with rocket leaves

La Croisette 2014

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Turbot with seaweed butter, artichokes and baby carrots
solferino of seasonal vegetables and French parsley

Blanc de Meuniers 2015, brut nature

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Veal sweetbreads stuffed with chorizo, fricassee of girolles
caramelised pearl onions, Xérès jus

Les Basses Prières 2014

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Matured cheese selection *

Rosé de saignée

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Lemon baba, rosé champagne
strawberry sorbet and Sanbitter

Demi-sec millésimé 2009

180€

Each month, our chef sommelier takes you to the heart of a world-class champagne house
by pairing each dish with one of their « cuvées »

In September, we invite maison Leclerc Briant, founded in 1872, biodynamic

150€

*As supplement 45€

Net prices in euros, service included