

# LE ROYAL

## ÉTAPE GASTRONOMIQUE

### MENU SIGNATURE

Chef's Mise en bouche

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

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

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

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

Matured cheese selection \*

Lemon baba, vanilla whipped cream  
Roasted mirabelle plums, ice cream triple hops Ardennes

**190€**

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

**Signature combination 150€**