

## LUNCH AND DINNER

From noon to 2 pm / From 6:30 pm to 9 pm

### STARTERS

Vegetable soup	16€
Grilled avocado salad, lamb's lettuce, quinoa with herbs	19€
Thai bowl with shrimps and quail egg	22€
Reims cooked ham, pickled mushrooms and lamb's lettuce	18€
Pan fried foie gras with rhubarb and beetroot	25€
Tomato foccacia bread with Noir de Bigorre charcuterie	18€
Mixed salad	16€

### MAINS

Hamburger or Cheeseburger, French fries	29€
Baked back of cod, organic «BIO» lentils, champagne sauce	32€
Half "blue" lobster with green asparagus, fennel puree	55€
Herb crusted Champagne chicken supreme, citrus juice	32€
« Les Nominettes » regional pasta	
Grilled veal chop, candied lemon and capers, Comté potato gratin	42€
Toasted wheat penne « Les Nominettes », chard and pecan nuts, Parmesan shavings	28€
Main of the day	38€

### DESSERTS

Sliced fruit platter	15€
Strawberry and rhubarb tartlet, lemon whipped cream	14€
Rum baba, passion fruit cream and bourbon vanilla	15€
Guanaja 70% chocolate eclair	14€
Tiramisu, spoon biscuit and espresso coffee	13€
Bowl of berries	18€

**Extend your Royal Champagne experience and go back home with your  
Sunday dinner prepared by the Chef.  
Must be ordered on Saturday before 6 pm.**

*Net prices in euros, service and taxes included. The list of allergens is available upon demand.  
Please note that the usual service charge will be offered for each order.  
This menu has been created by our Chef Jean-Denis Rieubland and his passionate team.  
Our beef is from France.*

FOR SMALL  
AND LARGE **APPETITES**

ROOM SERVICE

## DISCOVERY MENU

From 6:30 pm to 9 pm

*Inspired from our Michelin-starred restaurant Le Royal\**

160€

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

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Grilled John Dory with seaweed butter,  
seasonal vegetable solferino with chervil

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Veal sweetbreads stuffed with chorizo,  
fricasee of chanterelles mushrooms, caramelised pearl onions  
and sherry jus

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Matured cheese selection

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Raspberries perfumed with Sichuan pepper,  
Orizaba 39% chocolate cream, cocoa and rolled oats crumble

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*Any change in the menu will incur a supplement. Net prices in euros, service and taxes included.  
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