

# LE ROYAL

## ETAPE GASTRONOMIQUE

*Welcome to the culinary world of Chef Paolo Boscaro. 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*

#### **HEIRLOOM TOMATO**

*Candied, caviar and Champagne zabaione  
Marinated, tomato sorbet, almond cream cheese* 58.

#### **GNOCCHI**

*Light and fluffy, Pecorino Pepato and saffron  
sage scented cream, candied citrus* 39.

#### **LINE-CAUGHT SEA BASS**

*Sashimi-style, lacto-fermented radish, Petrossian ossetra royal caviar  
sake and kombu infused cream* 64.

### *Fish*

#### **NORMANDY JOHN DORY**

*Smoked and seared in fresh herb butter, zucchini and brocoletti  
watercress dashi* 79.

#### **MEDITERRANEAN WILD CARABINERO PRAWN**

*Snacked, fresh hazelnut, confit tomato pesto and Conference pear  
prawn head stock with rosemary, lemon albedo butter* 94.

#### **BRITTANY TURBOT FILLET**

*Meunière, poivrade artichoke and plum condiment  
Champagne sauce scented and Nepita Corsican mint* 86.

### *Meat*

#### **CHAROLAIS BEEF FILLET**

*Ember roasted and pepper-rubbed, bruccio ravioli and kale  
silky pan sauce* 88.

#### **SWEETBREADS**

*Crispy with a touch of tonka bean, carrot and Swiss chard  
veal pan sauce with cocoa and Reims beer zabaione* 72.

#### **RACAN PIGEON FROM LA LOIRE**

*Roasted and lacquered, confit leg, treviso salad, red berries and beetroot  
Tasmanian pepperberry infused pan juice* 76.

## *Cheese*

### **OUR CHEESE SELECTION MATURED BY CLAIRE GRIFFON**

Our Master cheesemaker from Champagne

25.

## *Desserts*

### **PEACH**

*Poached in Oolong tea, wild strawberries condiment and fresh almonds*

### **MEXICAN CHOCOLATE**

*French iced parfait with black cardamom, cocoa sorbet  
Champagne malt foam*

### **BAIE DE SOMME RHUBARB**

*Poached, elderflower and goat cheese ice cream*

27.

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## *Discovery Menu*

Entrust the Chef to guide your menu selection,  
An invitation to explore his current inspirations.

140.

*To be enjoyed by the whole table*

Enhance your culinary experience with our perfectly paired wine selection.

80.

## *Royal Menu*

No need to make a choice this evening,  
Embark on a gustatory journey through the Chef's exquisite creations.

280.

*To be enjoyed by the whole table*

Last order at 8:45pm.

Enhance your culinary experience with our perfectly paired wine selection.

170.

✓ Vegetarian and vegan menus are available upon request.

The list of allergens is available at the reception. Origin of our meats: France.  
Net prices in euros, service included. Bank cheques not accepted.

# Signature Menu

## **BLOOMING TURNIP**

*Marinated with Reims vinegar, verbena ice cream  
green pea consommé*

## **GNOCCHI**

*Light and fluffy, Pecorino Pepato and saffron  
sage scented cream, candied citrus*

**Blanc de Meunier, Premier Cru 2016, Brut Zéro**

## **NORMANDY JOHN DORY**

*Smoked and seared in fresh herb butter, zucchini and brocoletti  
watercress dashi*

**«Les Monts Ferrés», Premier Cru Vertus 2018, Brut Zéro**

## **MEDITERRANEAN WILD CARABINERO PRAWN**

*Snacked, fresh hazelnut, confit tomato pesto and Conference pear  
prawn head stock with rosemary, lemon albedo butter*

**Rosé, Extra Brut**

## **SWEETBREADS**

*Crispy with a touch of tonka bean, carrot and Swiss chard  
veal pan sauce with cocoa and Reims beer zabaione*

**Millésime 2018, Extra Brut**

## **MATURED CHEESE SELECTION**

*Extra-charge - 25.*

## **SOLLIÈS FIG**

*Roasted in its juice, banon ice cream  
crunchy with fresh hazelnuts*

**Cuvée Divine en Solera, Demi Sec**

190.

*To be enjoyed by the whole table*

Each month, our Head Sommelier takes you to the heart of a Champagne house or winegrower by pairing each signature dish with one of their « cuvées ».

In September, discover Champagne Leclerc Briant, created in 1872 in Epernay.

160.