



ROYAL CHAMPAGNE

HOTEL & SPA

Season's Greetings



NOVEMBER 2023 - JANUARY 2024



Royal Tea Time

EVERY SATURDAY FROM
NOVEMBER 11, 2023 TO JANUARY 7, 2024*
FROM 4pm TO 5:30pm

Truffle croque-monsieur, walnut bread, aged comté cheese

Straciatella, romane lettuce and basil-pistachio pesto

Lemon marinated chicken club sandwich
hazelnut oil mayonnaise

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Almond tartlet
Brazilian coffee praliné and caramelised coffee nibs

Macadamia nut and Caribbean chocolate 66% millefeuille

Pecan nut and cinnamon puff pastry

Chestnut and tangerine entremets
fresh chestnut

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Chocolate waffle
cocoa nibs and black cardamom sauce

Brazilian nut cake
Champagne pear confit and lime

Lemon and Piedmont hazelnut praliné madeleine
caramelised nibs

Sicilian pistachio scone
fresh vanilla clotted cream and jam

*60 euros per adult including hot beverage
80 euros including hot beverage and glass of Champagne*

*Royal Champagne unveils a well-being and
antioxydant afternoon tea with a selection of
savoury bites, pastries and travel cakes, highlighting
the benefits of cocoa and dried fruits.*

*A collaboration signed by
Claire Santos X Victoire Finaz*

FOR THE YOUNG GOURMETS

Dried fruits discovery with 3 pralinés
and chocolate waffle

Chocolate and Piedmont hazelnut madeleine

Macadamia nut and chocolate millefeuille

Mini cookies

Gourmet hot cocoa with whipped cream and crispy pearls

35 euros per child

**including December 24 and 25, 2023
Booking required in advance*

Merry Christmas

SUNDAY DECEMBER 24
CHRISTMAS EVE DINNER BY PAOLO BOSCARO

SEAFOOD PLATTER

Oysters, sea scallops, Brittany blue lobster, warty venus
tarragon mayonnaise, seaweed condiment
vinegar veil and horseradish granita

FOIE GRAS

Roasted, Melanosporum truffle
consommé scented with cereals

BRITTANY SEA BASS

Smoked and confit, Beluga lentils
butter sauce with Petrossian Royal Ossetra caviar

CAPON

Breast contised with black truffle
chestnut, heirloom vegetables and Albufera sauce

LIME & PARSLEY SORBET

Vodka froth, crispy meringue

PEAR FROM THE CHAMPAGNE REGION

Smoothy cream, lemon confit
chestnut ice cream and crispy tuile

Sweet delicacies

260 euros per person, excluding beverages





Happy New Year!

SUNDAY DECEMBER 31
NEW YEAR'S EVE DINNER BY PAOLO BOSCARO

*A most festive atmosphere with a live band
to start the new year in a... bubbly way!*

AT LE BELLEVUE RESTAURANT

SEA SCALLOP CEVICHE
Lovage ice cream, caramelised mantle sauce

GNOCCHI
Light and fluffy, parmesan, black truffle veal sauce
coffee froth

BRITTANY BLUE LOBSTER
Roasted, squash and confit citrus, Maltese sauce

BRITTANY JOHN DORY
Confit, baby leak and broccoli
seaweed butter sauce

BRESSE CHICKEN
saffron carrot, fondant potato and Albufera sauce

DESSERT TRIO
Black truffle puff pastry, dark chocolate 70%
Chestnut Mont Blanc, pear from the Champagne region
Citrus tartlet from the Pyrenean orchard Vessieres
caviar lime

360 euros per person, excluding beverages

AT LE ROYAL RESTAURANT

GILLARDEAU OYSTERS & NITROGEN
Natural, fresh herbs oil and tangy pearls

GNOCCHI & ALBA WHITE TRUFFLE
Light and fluffy, saffron and pecorino
sage cream

SCOTTISH BAY PRAWN & CITRUS
Seared, Romaine and avocado
prawn stock steeped with bergamot

LINE-CAUGHT SEA BASS & PETROSSIAN ROYAL CAVIAR
Confit in cereal oil
Champagne zabaione

GALICIAN BEEF & BLACK TRUFFLE
Dry-aged in cocoa shell
celeriac and Jerusalem artichoke ravioli, truffled meat reduction

MARC DE CHAMPAGNE SORBET
Candied citrus, caviar lime

MEXICAN DARK CHOCOLATE 70%
Intense and smoothy cream and caramel
black truffle ice cream and shavings

500 euros per person, excluding beverages

Eden Christmas Log

BY CLAIRE SANTOS LOPES

The Pastry Chef draws her inspiration from the magnificent chandelier in Salon Fines Bulles, which captivates you as soon as you step into the hotel. Just like a precious jewel nestled in its case, the Christmas log has been designed as a fine piece of craftsmanship, with precision and meticulous attention to detail.

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Embark on a journey of flavours with a chestnut and pear pastry and indulge in two exquisite gourmet entremets.

One is a delightful blend of chestnut cream and candied chestnut, while the other one features pear confit and Champagne pear chunks, lime and Mexican vanilla.

*150 euros
Limited edition
for 6 persons*

*Order from November 1 to December 18
Pick-up from December 23 to 25*



*The log will be served at Le Bellevue restaurant
the weekends of December 9 and December 16.*

Christmas Gingerbread

Indulge in our Pastry Chef's delicious gingerbread, infused with sweet flavours of honey that will perfectly accompany your winter breakfasts and snacks.



*28 euros
6 to 8 persons*

*Order from November 1 to December 15
24 hours in advance*



RESERVATION

+33 3 26 52 87 11 | reservation@royalchampagne.com

www.royalchampagne.com

Menus are elaborated by Chef Paolo Boscaro,
Pastry Chef Claire Santos Lopes
and their passionate team.

Net prices in euros and service included.

