Season's Greetings
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

Royal Champagne unveils a well-being and antioxidant 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 Finau

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

60 euros per adult including hot beverage
80 euros including hot beverage and glass of Champagne
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
Smoochy 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 smoothly 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.

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

Net prices in euros and service included.