

LE ROYAL

ETAPE GASTRONOMIQUE

*Welcome to the culinary world of Chef Christophe Raoux, Meilleur Ouvrier de France 2015.
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

MARMANDE TOMATO

*In delicate aspic, honey from our beehives, sweet and sour beetroot
rhubarb, Petrossian Royal Ossetra caviar* 49.

BLUE LOBSTER

Yuzu miso, Cantabrian anchovy dashi broth 70.

BRITTANY COAST LIVE CRAB

Petrossian Royal Ossetra caviar, roasted almond milk silky veil, Granny Smith apple 68.

Fish

ICELANDIC LANGOUSTINE

Thermidor-style, Béarnaise sauce with Pedro Ximénez Gran Reserva aged Jerez vinegar 104.

ATLANTIC OCEAN JOHN DORY

Steamed with vine wood scents, seashells salsa verde 88.

LINE-CAUGHT SEA BASS

Poached in sea water, Champagne sauce with Petrossian Onyx caviar 92.

Meat

NORMANDY DRY-AGED BEEF FILLET

Vineyard peach, Flavor King prune, Sichuan pepper jus, pickled beetroot croissant 88.

CRISPY SWEETBREADS

Stuffed zucchini flower, ratafia gel, caramelised onion purée, pearlescent veal jus 78.

FRENCH PIGEON

Crispy offal ravioli, Kampot red peppercorn jus 145.
for two people

Cheese

SELECTION OF FIVE CHEESES

Matured by Claire Griffon, our Master cheesemaker from Champagne 25.

Desserts

STRAWBERRY FROM CHAMPAGNE

Parsley condiment
Tahitian vanilla clotted cream, puff bread 27.

'INTUITION' CHOCOLATE

Soufflé, caramelised peanut and cocoa sorbet
To sip, chocolate and Cognac, milky froth 27.

RHUBARB

Poached and scented with green tea, meringue and granita
Warm brioche tart, buttermilk ice cream 60.
for two people

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Signature Menu

CRÉANCES CARROT AND OYSTER TARTAR

MARMANDE TOMATO

ICELANDIC LANGOUSTINE

BLUE LOBSTER

LINE-CAUGHT SEA BASS

NORMANDY DRY-AGED BEEF FILLET

STRAWBERRY FROM CHAMPAGNE

'INTUITION' CHOCOLATE

290.

To be enjoyed by the whole table

Enhance your culinary experience with six suggested wine pairings. 170.

 Vegetarian and vegan menus are available upon request.

The list of allergens is available at the reception. Origin of our meats: France.

All wines by the glass are served in 12 cl and in 8 cl for dessert wines.

Net prices in euros, service included. Bank cheques not accepted.

Discovery Menu

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

150.

To be enjoyed by the whole table

Enhance your culinary experience with four suggested wine pairings.

80.

Effervescence Menu

Each month, our Head Sommelier takes you to the heart of Champagne region
by proposing a Champagne pairing with each dish.

CRÉANCES CARROT AND OYSTER TARTAR

BRITTANY COAST LIVE CRAB

Hatt et Söner 'Les Chétillons', Grand Cru Le Mesnil sur Oger, 2018

ATLANTIC OCEAN JOHN DORY

Eric Rodez 'Les Crayères', Grand Cru Ambonnay

ICELANDIC LANGOUSTINE

Famille Moussé 'Eugène', Réserve Perpétuelle 2003/2021

CRIPSY SWEETBREADS

Rupper Leroy 'Fosse Grelt' 2017

BRILLAT-SAVARIN

Lacourte Godbillon 'Terroirs Épanouis', Dégorgement Tardif

*'For this menu, Philippe Marques suggests pairing the last cuvée with cheese,
convinced that today's champagnes cannot be matched with the sweetness of desserts.'*

SWEET DELICACIES

from Chef Claire Santos Lopes

210.

To be enjoyed by the whole table

Champagne pairing at the rate of 175.

