

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

SAND CARROT

Candied corn slivers, pumpkin seeds and vegetal notes, smoked pike roe 49.

DIVE-CAUGHT ABALONE

Artichoke, Petrossian royal ossetra caviar 69.

BRITTANY COAST LIVE CRAB

Smoked trout roe, roasted almond milk silky veil, Granny Smith apple 70.

Fish

ICELANDIC LANGOUSTINE

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

RED MULLET

Shellfish and crustaceans, dried caviar bottarga 89.

BRITTANY BLUE LOBSTER RAVIOLI

In a delicate consommé, Aveyron foie gras, tarragon 84.

Meat

FRENCH BEEF FILLET

Boston-style, dauphines potatoes with seaweed 91.

SEGALA VEAL FILLET

Marinated maitake mushroom 84.

FRENCH PARTRIDGE

Juniper berry jus 145.

for two people

Cheese

SELECTION OF FIVE CHEESES

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

Desserts

SOLLIÈS FIG

Roasted in its juice, banon ice cream and fresh hazelnut crisp 27.

'INTUITION' CHOCOLATE

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

WILLIAMS PEAR

Millefeuille, ice cream with honey from our hives, rich pear pomace 27.

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Signature Menu

BRITTANY COAST LIVE CRAB

DIVE-CAUGHT ABALONE

ICELANDIC LANGOUSTINE

RED MULLET

FRENCH BEEF FILLET

WILLIAMS PEAR

'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.

SAND CARROT

Nicolas Maillart, 'Les Ronsures', Grand Cru Bouzy, Pinot Noir, 2020
Mystères de Champagne

BRITTANY BLUE LOBSTER RAVIOLI

Nicolas Maillart, 'Les Ronsures', Grand Cru Bouzy, Chardonnay, 2020
Mystères de Champagne

ICELANDIC LANGOUSTINE

Laherte Frères 'Les Beaudiers', Rosé de Saignée

SEGALA VEAL FILLET

Françoise Bedel, 'L'âme de la Terre', 2010

OSSAU-IRATY

Etienne Calsac, 'Les Rocheforts', 1er Cru Bisseuil, Blanc de Blancs

*'For this menu, Phillippe 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

Champagne excluded - 210.

To be enjoyed by the whole table

Champagne pairing at the rate of 175.