

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.

CARABINEROS

Fresh Bachès cédrat, green radish 69.

FRENCH DIVE-CAUGHT SCALLOPS

Poached in Aldudes broth, watercress, Onyx caviar 80.

Fish

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 Tournedos

Rossini-style 120.

VEAL FILLET

Marinated maitake mushroom 84.

FRENCH QUAIL

Stuffed and cooked in a bladder, truffled vegetables 145.
for two people

Cheese

SELECTION OF FIVE CHEESES

Matured by Vincent Philippe, World's Best Cheesemaker 2023 26.

Desserts

PINK GRAPEFRUIT

Poached in its juice, milky froth and herbal notes 28.

WILLIAMS PEAR

Refreshing citron notes, sorbet and meringue 32.
Puff pastry brioche, Reunion Island blue vanilla ice cream and confit pear

'INTUITION' CHOCOLATE

Soufflé, caramelised peanut and cocoa sorbet 28.
To sip, chocolate and Cognac, milky froth

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Signature Menu

FRENCH DIVE-CAUGHT SCALLOPS

CARABINEROS

LANGOUSTINE

RED MULLET

BEEF Tournedos

PINK GRAPEFRUIT

'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 our region
by proposing a pairing from Champagne with each dish.

SAND CARROT

Eric Taillet 'Bansionensi 19', Blanc de Meunier

BRITTANY BLUE LOBSTER RAVIOLI

André Jacquart 'Mesnil Expérience', Blanc de Blancs, Grand Cru

LANGOUSTINE

Domaine La Borderie 'Douce Folie', Pinot Noir, Rosé de Saignée

VEAL FILLET

Henri Giraud, 'MV 18,' Aÿ, Grand Cru

ADOUR KIWI

Caramelised, buckwheat and sheep curd ice cream

Jean Vesselle, 'D'Lys', Doux'

Champagne excluded - 210.

To be enjoyed by the whole table

Champagne pairing at the rate of 175.

