

# 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*

#### **WHITE ASPARAGUS FROM CHAMPAGNE**

Tuna belly, Petrossian Oscietra caviar 59.

#### **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.

#### **WILD TURBOT**

Celery, Champagne minerality 94.

#### **BRITTANY LOBSTER**

*On the barbecue*, fennel, smoked bisque 92.

### *Meat*

#### **FRENCH BEEF FILLET**

Cantabrian anchovy, fried artichoke 90.

#### **SWEETBREAD**

Potato millefeuille, morel, cocoa, 'vin jaune' 89.

#### **BELAUN LAMB**

Pertuis green asparagus, wild garlic 85.

## 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

### WILD TURBOT

### FRENCH BEEF FILLET

### 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.

### WHITE ASPARAGUS FROM CHAMPAGNE

A.R Lenoble, 'Mag 18', Brut Nature

### BRITTANY LOBSTER

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

### LANGOUSTINE

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

### SWEETBREAD

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.

