

# 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

62.

#### **CARABINEROS**

French pea, sorrel, pollen from our beehives

75.

#### **SPIDER CRAB FROM THE FRENCH COAST**

Rhubarb, lemon balm, seaweed confit

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

### SPIDER CRAB FROM THE FRENCH COAST

#### CARABINEROS

#### BRITTANY LOBSTER

#### RED MULLET

#### BELAUN LAMB

#### PINK GRAPEFRUIT

#### 'INTUITION' CHOCOLATE

315.

*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.

165.

*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

### LANGOUSTINE

Fleur de Miraval, 'ER 4', Rosé

### WILD TURBOT

Larmandier-Bernier 'Latitude', Blanc de Blancs, Vertus 1er Cru

### SWEETBREAD

Gounel Lassalle, 'Les Agneaux,' Blanc de Meunier, 1er Cru

### STRAWBERRY FROM CHAMPAGNE

Jean Vesselle, 'Friandise', Rosé de Saignée, Demi-sec

*Champagne excluded - 230.*

*To be enjoyed by the whole table*

Champagne pairing at the rate of 175.

