

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

CARABINEROS

French pea, sorrel, pollen from our beehives 79.

SPIDER CRAB FROM THE FRENCH COAST

Rhubarb, lemon balm, seaweed confit 80.

LANGOUSTINE

Basil, ginger, lemon, melon condiment 90.

TOMATO

Osciètre caviar, sea herbs, elderflower 72.

Fish

BRITTANY LOBSTER

On the barbecue, fennel, smoked bisque 98.

RED MULLET

Clam, sea urchin juice, grated pressed caviar 89.

JOHN DORY

Chanterelle, fresh almond, peach, verjuice juice 96.

WILD TURBOT

Zucchini flower delice 94.

Meat

BEEF FILLET

Cantabrian anchovy, fried artichoke, nasturtium 90.

SWEETBREAD

Cooked in blackcurrant leaf, green bean and butter, blackcurrant sauce 89.

BRESSE POULTRY

Potato and French apricot duo, corn, sauce caline 85.

PIGEON

Cooked on the breast and stuffed under the skin, raw and cooked summer leaf, beetroot full-bodied juice 92.

Cheese

SELECTION OF FIVE CHEESES

Matured by Vincent Philippe, World's Best Cheesemaker 2023

26.

Desserts

28.

MADAGASCAR VANILLA

Genmaicha tea, corn and whisky

RHUBARB FROM THE BAY OF THE SOMME

Poached and in a sugar crust, verbena, buttermilk and brioche

'INTUITION' CHOCOLATE

Soufflé, caramelised peanut and cocoa sorbet

To sip, chocolate and Cognac, milky froth

STRAWBERRY FROM CHAMPAGNE

Parsley condiment

Tahitian vanilla clotted cream, puff bread

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Signature Menu

SPIDER CRAB FROM THE FRENCH COAST

CARABINEROS

JOHN DORY

BRITTANY LOBSTER

PIGEON

STRAWBERRY FROM CHAMPAGNE

'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.

Efferescence Menu

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

TOMATO

Coustheur-Bonnard 'En Osmose', vendange 2020, Blanc de Blancs, Brut Nature

LANGOUSTINE

André Robert 'Les Jardins du Mesnil' Grand Cru, Blanc de Blancs

WILD TURBOT

Laurent-Perrier, Ultra Brut

CALF SWEETBREAD

Coessens 'Largillier', Pinot Noir 2018

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.

