



Winter Tea Time

TEA TIME EVERY SATURDAY FROM
NOVEMBER 22, 2025 TO JANUARY 10, 2026*
FROM 4PM TO 5:30PM

Immerse yourself in winter's magic with a Tea Time
inspired by traditional Christmas flavours.
Between comforting treats and unexpected discoveries,
our Pastry Chef Claire Santos Lopes revisits
the classics of the season.

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Enjoy a comforting and indulgent afternoon and
savor a selection of savory bites, pastries and cakes
by the fireside.

65 euros per adult including hot beverages
85 euros including hot beverages and glass of Champagne

35 euros per child

**including December 25, 2025*
Booking required in advance



Merry Christmas

WEDNESDAY DECEMBER 24
CHRISTMAS EVE DINNER

AT LE BELLEVUE RESTAURANT

LANGOUSTINE RAVIOLI
delicate blood orange consommé

PAN-SEARED FRENCH DUCK FOIE GRAS
Corsican citron condiment, tonka bean, flaky brioche

FINE OBSIBLUE PRAWN
poached in fresh ginger jus

LOBSTER & SCALLOP «BOUDIN BLANC»
with Tuber Melanosporum truffle

BRESSE CAPON
Darphin potatoes with truffle, reduced jus with 50-year-aged vinegar

AROUND THE CHESTNUT
Madagascar vanilla and procini mushrooms

250 euros per person, excluding beverages

An evening punctuated by live music to celebrate Christmas Eve!

AT LE ROYAL RESTAURANT

TRUFFLE AND PORCINI IN HARMONY
buckwheat crisp with walnut oil

PORT-EN-BESSIN SCALLOP
buttery crisp with Petrossian Ossetra caviar

BANKA TROUT
shaved caviar, watercress ravioli with Piedmont hazelnut

JOHN DORY STEAMED WITH WALNUTS
sauce maitaise with saffron from the Marne

BRESSE POULARDE FROM MAISON DEGLUAIRE
cardoon, black truffle and Parmesan cheese

CITRUS NAGE
sorbet with mandarine liqueur

PEAR BAKED IN A MILD SPICE CRUST
Piedmont hazelnuts, brioche and rich jus

360 euros per person, excluding beverages



Happy New Year!

WEDNESDAY DECEMBER 31
NEW YEAR'S EVE DINNER

AT LE BELLEVUE RESTAURANT

SMOKED SCOTTISH SALMON HEART FILLET
Petrossian Ossetra caviar

TERRINE OF FRENCH FOIE GRAS
buckwheat crisp, Coriscan mandarin condiment

OBSIBLUE PRAWN
fresh pomegranate, baby spinach, date condiment

DELICATE VENDÉE TURBOT QUENELLE
Brittany lobster, tarragon-scented jus

BRESSE POULTRY FROM MAISON DEGLUAIRE
black truffle, quince, walnut and chestnut

IN THE SPIRIT OF A BERGAMOT VACHERIN
citrus sorbet, light Fontainebleau mousse and caviar lime

370 euros per person, excluding beverages

*An evening with live music
to get the New Year off to a sparkling start!*

AT LE ROYAL RESTAURANT

LINE-CAUGHT LANGOUSTINE
cooked over vine wood embers

BLUE LOBSTER BENEATH ITS DOME
rich trembling jelly

HAND-DIVED SCALLOP
truffle gnochetti, bard jus

SOLE FROM THE FRENCH COAST BAKED
IN A BREAD CRUST
Champagne sauce

VENISON FILLET
smoked celeriac millefeuille, truffled jus infused
with preserved summer raspberries

CHAMPAGNE PEAR
pine tree ice cream

AROUND THE COCOA BEAN
Mucilage and Champagne marc ice cream
warm foam and sauce like a hot chocolate

500 euros per person, excluding beverages





Hellébre

BY CLAIRE SANTOS LOPES

This year, Chef Claire Santos Lopes' traditional Christmas log cake takes the shape of a rare and delicate flower: the Christmas rose. A symbol of elegance and purity, it unfolds into a dessert with five white petals, reminiscent of sparkling winter snow.

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At its heart, savor a creamy mousse made with honey from our hives, a tangy Menton lemon confit, a soft Genoa bread biscuit with almonds and pollen, and a delicately crispy fleur de sel shortbread.

Limited edition - 120 euros

For 6 people

Order from November 24 to December 30

Pick-up from December 22 to 31



The golden echo of the Rose

In January, Chef Claire extends the enchantment of the Christmas Rose with an exquisitely delicate galette des rois. Its golden, finely layered pastry evokes the petals of a flower, while the raised center reveals a sunburst of stamens.

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Enjoy a crispy galette revealing a melting almond cream, Menton lemon confit and a delicate honey glaze from our hives.



*65 euros
For 6 to 8 people*

*Order from November 24 to January 9
Pick-up from January 3 to 10*



RESERVATION

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www.royalchampagne.com

Menus are created by Executive Chef Christophe Raoux,
Meilleur Ouvrier de France,
Pastry Chef Claire Santos Lopes and their passionate brigade.

Net prices in euros and service included.

