

### 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 inpired by traditionnal 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





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 maltaise 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

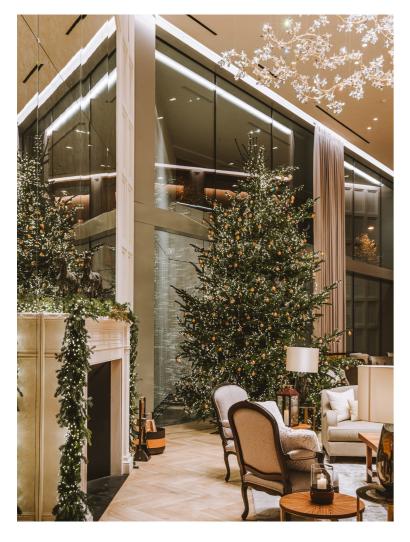
SOLE FROM THE FRENCH COAST BAKED IN A BREAD CRUST Champagne sauce

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

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





### Hellébore

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



