

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

CARABINERO

Soft and crunchy beetroot, pickles, pink berry aroma, saffron from the Marne 85.

FRENCH DIVE-CAUGHT SCALLOPS

Burned in front of you, pumpkin broth with sage 80.

CREEL-CAUGHT LANGOUSTINE

Around Breton cauliflower, Onyx Petrossian caviar 104.

BRITTANY COAST CRAB

Kohlrabi, Granny Smith apple, ratafia, Ossetra Gourmet House caviar 84.

Fish

BRITTANY LOBSTER

On the barbecue, fennel, smoked bisque 98.

RED MULLET

Clam, sea urchin juice, grated pressed caviar 89.

LINE-CAUGHT SEA BASS AIGUILLETTE

Roasted parsnip, fresh ginger 96.

WILD TURBOT

Grilled nori, shellfish with a rouille flavor 95.

Meat

NORMANDY BEEF FILLET

Umami-style, koji, confit Jerusalem artichoke, salty jus 90.

BRESSE CHICKEN FROM MAISON DEGLUAIRE

Corsican mandarin variation 85.

BELAUN LAMB

Grilled over vine cuttings, shiso, green curry, reduced jus 89.

PARTRIDGE

Cooked in a grape-must crust, condiment as enjoyed in Piedmont 92.

Cheese

SELECTION OF FIVE CHEESES

Matured by Vincent Philippe, World's Best Cheesemaker 2023

27.

Desserts

29.

MADAGASCAR VANILLA

Genmaicha tea, corn and whisky

KIWI

Poached in a tequila infusion, sage sorbet, lime condiment

'INTUITION' CHOCOLATE

Soufflé, caramelised peanut and cocoa sorbet

To sip, chocolate and Cognac, milky froth

WILLIAMS PEAR

Layered leaves, white miso and Buddha's hand citrus

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Signature Menu

FRENCH DIVE-CAUGHT SCALLOPS

LANGOUSTINE

SEA BASS AIGUILLETTE

BRITTANY LOBSTER

BELAUN LAMB

KIWI

MADAGASCAR VANILLA

315.

To be enjoyed by the whole table

Enhance your culinary experience with seven 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.

BRITTANY COAST CRAB

Péhu-Simonet, 'Les Crayères de la Voie de Reims' 2015, Pinot Noir, Verzenay Grand Cru

CARABINERO

La Borderie 'Douce Folie', Rosé de Saignée

WILD TURBOT

Leclerc Briant 'Blanc de Blancs' 2019, Extra Brut

PARTRIDGE

Dehours 'Genevreaux', Réserve Perpetuelle, Vieilles Vignes de Meunier

KIWI

Philipponnat 'Sublime Réserve' 2009, Demi-sec

Champagne excluded - 230.

To be enjoyed by the whole table

Champagne pairing at the rate of 195.