

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, lemon	85.
LANGOUSTINE <i>When sea meets beef</i> , with a refined consommé	100.
WHITE ASPARAGUS FROM THE MARNE Saffron, tagetes, licorice	75.
BRITTANY COAST CRAB Kohlrabi, Granny Smith apple, ratafia, Ossetra Gourmet House caviar	90.

Fish

BLUE LOBSTER <i>Cooked over vine cuttings</i> , bergamot, shiso condiment, beurre blanc with grilled nori	98.
RED MULLET Cockles from the Bay of Biscay, sea urchin juice	85.
WILD TURBOT FROM VENDÉE Gnocchetti, guanciaie sabayon, Sarawak pepper essence	95.

Meat

SALERS BEEF With koji, spring onion, black garlic, agretti	90.
BRESSE POULTRY FROM MAISON DEGLUAIRE Yeast marinade, wild garlic, sauce financière, cubeb pepper	80.
BELAUN LAMB <i>Grilled yakitori-style</i> , turnip, green curry, reduced jus	85.

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

GRAND CRU CHOCOLATE FROM ECUADOR

In textures, Champagne marc and cacao mucilage

WILLIAMS PEAR

Layered leaves, white miso and Buddha's hand citrus

~

Signature Menu

WHITE ASPARAGUS FROM THE MARNE

LANGOUSTINE

RED MULLET

BRITTANY LOBSTER

BELAUN LAMB

KIWI

GRAND CRU CHOCOLATE FROM ECUADOR

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 FROM VENDÉE

Le Gall 'Le Canon des Le Gall', Meunier, 2019

BRESSE POULTRY FROM MAISON DEGLUAIRE

Hervé Jestin 2007, Brut nature

KIWI

Philipponnat 'Sublime Réserve' 2016, Demi-sec

Champagne excluded - 230.

To be enjoyed by the whole table

Champagne pairing at the rate of 195.

