

# 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*

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

### *Fish*

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

### *Meat*

<b>SALERS BEEF</b> With koji, spring onion, black garlic, agretti	90.
<b>BRESSE POULTRY FROM MAISON DEGLUAIRE</b> Yeast marinade, wild garlic, sauce financière, cubeb pepper	80.
<b>BELAUN LAMB</b> <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

### **STRAWBERRY FROM CHAMPAGNE**

*Fresh & in sorbet*, santolina, silky pink berries cream

### **GRAND CRU CHOCOLATE FROM ECUADOR**

*In textures*, Champagne marc and cacao mucilage

### **RASPBERRY**

Rose geranium, cereals, milky freshness

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## *Signature Menu*

### **WHITE ASPARAGUS FROM THE MARNE**

### **LANGOUSTINE**

### **RED MULLET**

### **BRITTANY LOBSTER**

### **BELAUN LAMB**

### **STRAWBERRY FROM CHAMPAGNE**

### **GRAND CRU CHOCOLATE FROM ECUADOR**

315.

*To be enjoyed by the whole table*

*Last order at 9pm*

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

Christian Gosset 'Rosé A04', Grand Cru Extra Brut

### WILD TURBOT FROM VENDÉE

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

### BRESSE POULTRY FROM MAISON DEGLUAIRE

Hervé Jestin 2007, Brut Nature

### RASPBERRY

Jean Vesselle 'Friandise', Demi-sec Rosé

*Champagne excluded - 230.*

*To be enjoyed by the whole table*

Champagne pairing at the rate of 195.

