



ROYAL CHAMPAGNE

HOTEL & SPA

Season's Greetings



NOVEMBER 2026 - JANUARY 2027

Merry Christmas

THURSDAY, DECEMBER 24
CHRISTMAS EVE DINNER

AT LE BELLEVUE RESTAURANT

OBSIBLUE SHRIMP

smoked with vine shoots, grape freshness

AVEYRON FOIE GRAS MILLE-FEUILLE

with Champagne marc

PORT-EN-BESSIN SCALLOP

saffron-poached, blood orange

WILD SEA BASS

nori seaweed flambéed, marinated tofu, caviar butter

MAISON DEGLUAIRE BRESSE CAPON

Anna potatoes with aged Comté and truffle

CHESTNUT CROUSTILLANT

confit pear

250 euros per person, excluding beverages

An evening punctuated by live music to celebrate Christmas Eve!

AT LE ROYAL RESTAURANT ❁

CEP MUSHROOM BAVAROIS

Melanosporum truffle, fir oil

PORT-EN-BESSIN SCALLOP

coral veil, Ossetra caviar from Maison Gourmet House

POACHED FOIE GRAS

Corsican clementine, Barolo Chinato, Timut pepper brioche

RED MULLET WITH GUANCIALE

confit Jerusalem artichoke, sea urchin broth

MAISON DEGLUAIRE BRESSE POULARDE

truffle soufflé potatoes, Vin Jaune sabayon

A CELEBRATION OF WINTER CITRUS FRUITS

vanilla and Buddha's hand

380 euros per person, excluding beverages



Happy New Year!

WEDNESDAY DECEMBER 31
NEW YEAR'S EVE DINNER

AT LE BELLEVUE RESTAURANT

LANGOUSTINE CONSOMMÉ
vegetable oxalis

HOUSE-MADE POULTRY GALANTINE
foie gras and Melanosporum truffle

BRITTANY LOBSTER
beetroot and black radish

WILD JOHN DORY FILLET
seaweed-steamed, blood orange gremolata,
fondant potato with aged vinegar

VENISON FILLET, GRAND VENEUR STYLE
celeriac and redcurrant gratin

CONFIT LEMON & POMELO
pomegranate freshness

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

DIVER-CAUGHT ABALONE
Maison Gourmet House caviar, Champagne minerality

POT-CAUGHT LANGOUSTINE
Corsican citron, Marne saffron

BLUE BRITTANY LOBSTER
Landes foie gras, Vin Jaune emulsion

VENDÉE SOLE, BONNE FEMME STYLE
Melanosporum truffle

A5 WAGYU BEEF FILLET
koji-marinated, parsnip, black garlic,
Alba white truffle

CORSICAN MANDARIN SORBET
Maison Henri Giraud ratafia, spiced bread

TAHITIAN VANILLA DELIGHT
70% Guanaja dark chocolate

500 euros per person, excluding beverages





RESERVATION

+33 3 26 52 87 11 | reservation@royalchampagne.com

www.royalchampagne.com

Menus are created by Executive Chef Christophe Raoux, Meilleur Ouvrier de France,
and his passionate brigade.

Net prices in euros, taxes and service included.

