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 !

THURSDAY, 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
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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.