

**Welcome to the universe of Jean-Denis Rieubland
Meilleur Ouvrier de France and meet his passionate team**

Preamble

Roasted Dublin Bay prawns with Espelette chili pepper crispy calf's head with rocket leaves	53€
Crab, flavored with kaffir lime caviar « Sturia » mango and citrus fruit	58€
Duck foie gras lightly cooked with savory jelly and pan-fried with strawberry and homemade brioche	48€
Frog's thigh with pesto sauce, green asparagus from Malemort perfect quail egg and pine nuts	42€

Ocean side

Turbot with seaweed butter, artichokes and baby carrots solferino of seasonal vegetables and French parsley	78€
Grilled John Dory, wild asparagus, morel broth and jade mountain black tea	72€
Sea bass fillet, champagne sauce, cilantro bean and carrots with lemon zest	80€

Net prices in euros and service included

Terroir

Veal sweetbread stuffed with chorizo, fricassee of girolles
caramelised pearl onions, Xérès jus 75€

Milk fed lamb from the Pyrénées with wild garlic creamy peas
lemon thyme juice 76€

Aubrac beef fillet cooked with nori leaves and white Port sauce
caviar osciètra, tartare and puffed potatoes 80€

Miéral squab with baked beef tongue perfumed with vine shoots
seasonal vegetables with lemon zest and tangy juice 72€

All our meats are of French origin-

Matured cheese selection 22€

Sweets from our pastry chef Cédric Servela 22€

Poached pineapple with « Sancho » berries « vanille bleue » ice cream

Dark Chocolate Emulsion Ecuador 66% Grand Cru black garlic « Rose du Tarn »
cocoa sorbet

Lemon baba, rosé champagne, strawberry sorbet and Sanbitter

Raspberries perfumed with Sichuan Pepper, milky ganache, oatmeal crumble and
sunflower seeds

The list of allergens is available at the reception

Net prices in euros and service included



LE ROYAL

ETAPE GASTRONOMIQUE

Discover Menu

Entrust the choice of your menu to the Chef, an invitation to discover his inspirations of the moment :

4 dishes selected by the Chef, without beverages

125 €

Complement your culinary experience with wine selected by our sommelier :

Discover combination for 60 €

Net prices in euros and service included

Signature menu

Crab, flavored with kaffir lime
caviar « Sturia » mango and citrus fruit

Blanc de Blancs

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Roasted Dublin Bay prawns with Espelette chili pepper
crispy calf's head with rocket leaves

Brut Millésimé 2006

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Turbot with seaweed butter, artichokes and baby carrots
solferino of seasonal vegetables and French parsley

Brut Réserve

**

Veal sweetbreads stuffed with chorizo, fricassee of girolles
caramelised pearl onions, Xérès jus

Brut Rosé 2005

**

Matured cheese selection *

Blanc des Millénaires 2004

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Lemon baba, rosé champagne
strawberry sorbet and Sanbitter

Brut Rosé

180€

Each month, our chef sommelier takes you to the heart of a world-class champagne house
by pairing each dish with one of their « cuvées »

In May, we invite maison *Charles Heidsieck*, founded in 1851

120€

*As supplement 60€

Net prices in euros and service included