

**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, asparagus from Champagne 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, fricassée of girolles  
caramelised pearl onions, Xérès jus 75€

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

### ***Vintage 2008 Extra Brut***

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

### ***Cuvée Nicolas François 2006***

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

### ***Cuvée Louis Salmon 2006 Blanc de Blancs***

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

### ***Brut Sous Bois***

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Matured cheese selection \*

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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 June, we invite maison *Billecart Salmon*, founded in 1818

150€

\*As supplement 22€

**Net prices in euros and service included**