

**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€
Semi-cooked duck foie gras, homemade brioche fine cherry jelly with fresh thyme from our herb garden	48€
Heirloom tomatoes, burrata with virgin olive oil, condiments and basil sorbet	40€

Ocean side

Turbot with seaweed butter, artichokes and baby carrots solferino of seasonal vegetables and French parsley	78€
Blue lobster cooked in the shell, quinoa with avocado flat peach consommé perfumed with verbena	88€
Seared line-caught bar with its tartare and champagne sauce spinach and yellow zucchini gnocchi	80€
John Dory grilled with vine shoots, virgin of soups and samphire eggplant cannelloni with Taggiasca olives	145€

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, eggplant and black Krim tomato
roasted spelt beef juice 78€

"Miéral" pigeon cooked with black ham of Bigorre
Paimpol coconut casserole with sage, tomato juice confit 72€

All our meats are of French origin-

Matured cheese selection 22€

The delicacies of our pastry chef Cédric SERVELA 22€

Poached peach with yuzu juice
light cream with cottage cheese and rose tea sorbet

Creamy Caribbean 66% and crunchy chocolate, sorbet milk with fresh mint

Baba with lemon and rosé champagne, Sanbitter sorbet with strawberry

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

Millésime 2012

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

Millésime rosé 2012

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

Millésime 2002

**

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

Millésime 1999

**

Matured cheese selection *

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Lemon baba, rosé champagne
strawberry sorbet and Sanbitter

Nectar Impérial

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 August, we invite maison Moët & Chandon, founded in 1743

150€

*As supplement 22€

Net prices in euros and service included