

LE ROYAL

ETAPE GASTRONOMIQUE

*Welcome to the culinary world of Chef Christophe Raoux, Meilleur Ouvrier de France 2015.
He has envisioned this delightful journey for you alongside Pastry Chef Claire Santos Lopes.
In the dining room, a ballet orchestrated by Grégory Charlier, and your glassware charmed by the
finest bottles of Philippe Marques, Head Sommelier.*

Starters

CARABINERO Soft and crunchy beetroot, pickles, pink berry aroma, saffron from the Marne	85.
FRENCH DIVE-CAUGHT SCALLOPS <i>Burned in front of you</i> , pumpkin broth with sage	80.
CREEL-CAUGHT LANGOUSTINE Around Breton cauliflower, Onyx Petrossian caviar	104.
BRITTANY COAST CRAB Kohlrabi, Granny Smith apple, ratafia, Ossetra Gourmet House caviar	84.

Fish

BRITTANY LOBSTER <i>On the barbecue</i> , fennel, smoked bisque	98.
RED MULLET Clam, sea urchin juice, grated pressed caviar	89.
WILD TURBOT Grilled nori, shellfish with a rouille flavor	95.

Meat

NORMANDY BEEF FILLET <i>Umami-style</i> , koji, confit Jerusalem artichoke, salty jus	90.
BRESSE POULTRY FROM MAISON DEGLUAIRE Corsican mandarin variation	85.
BELAUN LAMB <i>Grilled over vine cuttings</i> , shiso, green curry, reduced jus	89.

Cheese

SELECTION OF FIVE CHEESES

Matured by Vincent Philippe, World's Best Cheesemaker 2023 27.

Desserts

29.

MADAGASCAR VANILLA

Genmaicha tea, corn and whisky

KIWI

Poached in a tequila infusion, sage sorbet, lime condiment

'INTUITION' CHOCOLATE

Soufflé, caramelised peanut and cocoa sorbet

To sip, chocolate and Cognac, milky froth

WILLIAMS PEAR

Layered leaves, white miso and Buddha's hand citrus

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Signature Menu

FRENCH DIVE-CAUGHT SCALLOPS

LANGOUSTINE

RED MULLET

BRITTANY LOBSTER

BELAUN LAMB

KIWI

MADAGASCAR VANILLA

315.

To be enjoyed by the whole table

Enhance your culinary experience with seven suggested wine pairings.

170.

 Vegetarian and vegan menus are available upon request.

The list of allergens is available at the reception. Origin of our meats: France.
All wines by the glass are served in 12 cl and in 8 cl for dessert wines.
Net prices in euros, service included. Bank cheques not accepted.

Discovery Menu

Entrust the Chef to guide your menu selection,
An invitation to explore his current inspirations.

165.

To be enjoyed by the whole table

Enhance your culinary experience with four suggested wine pairings.

80.

Effervescence Menu

Each month, our Head Sommelier takes you to the heart of our region
by proposing a pairing from Champagne with each dish.

BRITTANY COAST CRAB

Péhu-Simonet, 'Les Crayères de la Voie de Reims' 2015, Pinot Noir, Verzenay Grand Cru

CARABINERO

La Borderie 'Douce Folie', Rosé de Saignée

WILD TURBOT

Leclerc Briant 'Blanc de Blancs' 2019, Extra Brut

BRESSE POULTRY FROM MAISON DEGLUAIRE

Dehours 'Genevreaux', Réserve Perpetuelle, Vieilles Vignes de Meunier

KIWI

Philipponnat 'Sublime Réserve' 2009, Demi-sec

Champagne excluded - 230.

To be enjoyed by the whole table

Champagne pairing at the rate of 195.

