

**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 « Prestige » mango and citrus fruit	58€
Foie gras-mi cuit with glazed soy sauce marmelade with kiwi jelly and homemade brioche	48€
Endive tips and truffle, Beaufort cheese with Port sauce bouquet of cress	42€

Ocean side

Turbot with seaweed butter, artichokes and baby carrots solferino of seasonal vegetables and French parsley	78€
Roasted blue lobster with shell, wipes stew tempura of crowbar, potato mousse of parsnip and salsify	82€
Fillet of sole with truffle, leeks and vitelote chips broth of haddock smoked potatoes	70€

Net prices in euros and service included

Terroir

Veal sweetbread stuffed with chorizo, fricassee of girolles
caramelised pearl onions, Xérès jus 72€

Aubrac beef fillet cooked with nori leaves and white Port sauce
caviar osciètra, tartare and puffed potatoes 78€

Miéral squab with baked beef tongue perfumed with vine shoots
seasonal vegetables with lemon zest and tangy juice 82€

All our meats are of French origin

Matured cheese selection 22€

Sweets from our pastry chef

22€

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

70% Guanaja's chocolate swirls with espelette pepper
cacao sorbet and Maldon salt

Blood orange baba, lemon zest with cream
rosé champagne and black lemon from Iran

Milk chocolate and Earl Grey tea like an opera
sorbet with fresh bergamot

Our vegetables are mostly from our own vegetable garden. Arthur, young market gardener from the neighboring village and passionate about our terroir, works daily and exclusively for our establishment in a 100% organic approach.

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 « Prestige » mango and citrus fruit

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

**

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

**

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

**

Blood orange baba, lemon zest with cream
rosé champagne and black lemon from Iran

180€

Complement your culinary experience with wine selected by our sommelier :

Signature combination for 90 €

Net prices in euros and service included