LE ROYAL

Brasserie depuis 1952

STARTERS

Homemade terrine, foie gras pieces & toasted bread	12 €
Fish soup, rouille, Emmental & bread crisps	9 €
Smoked salmon, Isigny butter & toasted bread slices	13 €
Soft-boiled eggs, truffle jus, pan-fried mushrooms & croutons	10 €
Semi-cured foie gras, apple and fig chutney	16 €
Small roasted Camembert, honey & thyme	10 €
Marrowbone, Guérande fleur de sel	11 €
Burgundy snails in garlic butter: 6 or 12 pieces	10 € – 19 €

SALADS

Crispy chicken, Caesar-style	15 €
Scallop and prawn duo, crisp vegetables and walnuts	19 €
Smoked salmon, crisp vegetables & citrus fruits	16 €
Creamy croque-monsieur, ham & Emmental	14 €

VEGETARIAN

Potato gnocchi, mushrooms, Parmesan and croutons	19 €

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MEAT

Farm-raised pork chop in cider, baby potatoes	23 €
Chicken breast, morel cream & mashed potato	20 €
Beef burger, Comté cheese, bacon, fried onions & fresh chips	19 €
Veal sweetbreads, mashed potato, mushrooms & foie gras cream	31 €
Cut of beef, pepper sauce, fresh chips	24 €
Duck Parmentier, truffle jus and green salad	20 €
Beef tartare, salad & fresh chips	20 €
Caen-style tripe & fresh chips	20 €
Chicken and sweetbread vol-au-vent, foie gras cream and green salad	26 €
Beef Rossini-style, mashed potato & truffle jus	28 €

FISH

Scallops, risotto with baby vegetables & shellfish cream	26 €
Cod fillet, mashed potato, pan-fried mushrooms & beurre blanc	23 €
Sea bream fillet, baby potatoes & saffron sauce	22 €
Fresh catch, risotto, seasonal vegetables & cream sauce	25 €
Skate wing, caper cream, croutons & mashed potato	21 €
Roasted salmon, vegetables and saffron sauce	21 €

SIDE DISH SUPPLEMENT

Fresh chips, seasonal vegetables, mashed potato, risotto or green salad	4 €

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NORMANDY MENU - 29 €

Homemade terrine, foie gras pieces & toasted bread
Fish soup, rouille, Emmental and bread crisps
Soft-boiled eggs, truffle jus, pan-fried mushrooms & croutons

Chicken breast, morel cream, mashed potato
Roasted salmon, with seasonal vegetables and saffron sauce
Caen-style tripe, fresh chips

Chocolate mousse and crispy tuile
Vanilla crème brûlée
Cottage cheese, red berry coulis

ROYAL MENU - 39 €

Semi-cured foie gras with apple and fig chutney
6 Burgundy snails with garlic butter
Smoked salmon, Isigny butter and toasted bread

Cut of beef, pepper sauce, fresh chips
Cod fillet, mashed potato, pan-fried mushrooms & beurre blanc
Scallops, risotto with baby vegetables & shellfish cream

Choice of dessert
Gourmet Coffee + *€2 extra*
Gourmet Champagne + *€5 extra*

CHILDREN'S MENU - 12 €

(Up to 12 years old)

Crispy chicken
Fresh chips

Chocolate mousse

LUNCH SPECIAL – 12 €

Monday to Friday,
excluding public holidays

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CHEESES

Small roasted Camembert, honey and thyme	10 €
Cheese platter & green salad	10 €

DESSERTS

Chocolate mousse & crispy tuile	9 €
'Paris-Brest'-style choux pastries	11 €
Profiteroles, vanilla ice cream, chocolate sauce & whipped cream	11 €
Lemon meringue tart	10 €
Vanilla crème brûlée	9 €
Cottage cheese with red berry coulis	8 €
Tarte Tatin, caramel & vanilla ice cream	10 €
Ile flottante & custard	9 €
Gourmet Coffee or **tea**	11 €
Gourmet champagne	15 €

ICE CREAM SUCCESSIONS

Liège-style chocolate, chocolate ice cream, chocolate sauce & whipped cream	9 €
Liège-style coffee, coffee ice cream, coffee sauce & whipped cream	9 €
Dame blanche, vanilla ice cream, chocolate sauce & whipped cream	9 €
Apple sorbet with Calvados	9 €

OPEN every day for LUNCH & DINNER

Allergen information available at reception