

Grill Royal

31 December 2025

Amuse Bouche

Beechwood-smoked trout with caviar crème fraîche,
tarragon emulsion,
and warm freshly baked buckwheat blinis

Carpaccio of South African langoustine
with shellfish foam, myoga, and finger limes
or
Oxtail consommé double with tortelloni
and aged sherry

Crèpinette of veal fillet with winter mushrooms,
potato-chive mousseline,
and Périgord truffle jus

Caramelised crema Catalana with vanilla,
mandarin, and fleur de sel

Mignardises

Vegetarian menu

Amuse Bouche

Beechwood-smoked winter vegetables with tonburi, crème fraîche,
tarragon emulsion and
warm freshly baked buckwheat blinis

Wild mushroom consommé Célestine
with aged sherry

Stuffed artichoke bottom with winter spinach,
potato-chive mousseline and Périgord truffle jus

Caramelised Crema Catalana with vanilla,
mandarin and fleur de sel

Mignardise