

Snacks

OYSTERS

Rockefeller *Oysters gratinated with spinach & Parmesan*

Nam Jim *Oysters with lime, chili & cilantro*

Naturel *Served with lemon & mignonette*

3 pcs 175



Yellowfin Tuna *Grilled bread, tuna aioli & lemon* 75

Caviar *Rossini Black Label served with Japanese milkbread, chives & crème fraîche* 595

Pata Negra *Cured Iberico ham & crushed pepper* 145

Crustade *With handpeeled prawns & dill* 75

Pipe Bone *Roasted bone marrow pipe with lemon, garlic & parsley* 125

Formule du Jour

Saumon Fumé

Smoked salmon served with mustard sauce, salted yoghurt, horseradish & herbs

Confit de Canard

Confit duck leg with glazed beets, cherries, winter chicory, & aromatic pepper sauce

Tarte au Citron

Tart with lemon curd & brûléed meringue

450

Hors d'Oeuvres

Steak Tartare	145
<i>Raw beef mixed with cognac, egg yolk, tomato, tarragon, cornichons & mustard.</i>	
Carpaccio	185
<i>Beef tenderloin, served with arugula, Parmesan, pine nuts & truffle.</i>	
Salade Chevre Chaud	135
<i>Salad with goats cheese, croûton, walnuts & pickled pears</i>	
Saumon Fumé	155
<i>Smoked salmon served with mustard sauce, salted yoghurt, horseradish & cress</i>	
Escargot Royal	145
<i>Snails sautéed in garlic butter with tomato, almonds, spinach & breadcrumbs</i>	
Ahi Tuna	175
<i>Raw tuna with pickled ginger, trout roe, ponzu & yuzu</i>	



GARNITURE

Pommes Puré	65
<i>Potato purée with butter & sea salt</i>	
Green Salad	45
<i>With mustard vinaigrette</i>	
Pommes Frites	55
<i>With sea salt</i>	
Truffle Pommes Frites	75
<i>With truffle butter</i>	
Garlic Shokupan	95
<i>Japanese milkbread with garlic & parsley</i>	
Haricot Verts	55
<i>Steamed green beans with lemon</i>	
Sauce Béarnaise	45
Pepper Sauce	45

Plats Principaux

Steak au Poivre	395
<i>250 g. fried beef tournedos Served with haricot verts, pepper sauce & pommes frites</i>	
Steak Frites	350
<i>275 g. fried rib eye steak. Served with green salad, pommes frites & sauce béarnaise</i>	
Confit de Canard	250
<i>Confit duck leg with glazed beets, cherries, winter chicory, & aromatic pepper sauce</i>	
Steak Tartare	245
<i>Raw beef mixed with cognac, egg yolk, tomato, tarragon, cornichons & mustard. Served with pommes frites & horseradish ketchup</i>	
Poussin Vin Jaune	295
<i>Whole fried young chicken served with morels, morel sauce & sauce Vin Jaune</i>	
Lemon Sole – 2 pers.	695
<i>Whole steamed lemon sole served with blue mussels, trout roe, parsley & sauce beurre blanc</i>	
Cod en Croûte	275
<i>Cod seared on bread with a soufflé of cod & lemon. Served with julienned herbs & nage sauce with trout roe & chives</i>	
Truffle Risotto	275
<i>Arborio rice served with Piedmont hazelnuts, sage, pickled mushrooms & freshly shaved black truffle</i>	



DESSERT & FROMAGE

Crêpe Suzette	135
<i>Fluffy pancakes with Grand Marnier, orange, almonds & vanilla ice cream</i>	
Profiteroles	145
<i>Profiteroles with vanilla ice cream & warm chocolate sauce</i>	
Crèmeux au Chocolat	125
<i>Creamy chocolate ganache served with caramel crème anglaise</i>	
Tarte au Citron	95
<i>Tart with lemon curd & brûléed meringue</i>	
European Cheese	40/pcs
<i>Ask your waiter about today's selection</i>	

BISTRO ROYAL

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