



AMELYS

LE ROYAL RESTAURANT



12, Boulevard Royal | L-2449 Luxembourg  
**Contact:** T +352 24 16 16-778 | [restauration-lux@leroyal.com](mailto:restauration-lux@leroyal.com)  
**Reservations:** [www.amelys.lu](http://www.amelys.lu)



Friday the 24<sup>th</sup> of December 2021

Welcoming from 7:00pm

## CHRISTMAS EVE

Scallops' ceviche  
pomegranate, lime, tiger's milk



Duck foie gras cooked in a cloth  
gingerbread, Sarawak' black pepper jelly, toasted brioche



Fillet of John Dory  
Pekin's duck broth, smoked ell, butternut squash & enoki mushrooms



Freshness of mulled wine



Stuffed breast of Guinea fowl  
glazed chestnuts, celeriac creamy purée, reduced poultry juice with cranberry



X-mas ball  
Dark chocolate mousse,  
preserved banana marmalade acidulated with Kalamansi lime



Delicacies

110 € /PERS.  
(excluding beverages)



Saturday the 25<sup>th</sup> of December 2021

Welcoming from 12:30pm



## CHRISTMAS BRUNCH

Breakfast

Basket of pastries • Brown & white toasts • Cereals • Toasted Brioche • Luxembourgish jam  
Yogurt • Assortment of butter & chocolate paste

Appetizers

House-made pâté & farmhouse terrine • Assortment of local cured meat from "Maison Steffen"  
Terrine of duck foie gras "Le Royal" • Truffled poultry ballotine • Luxembourgish roast beef  
Smoked & marinated salmon • Shellfish platter • Marennes d'Oléron Oyster N°4  
Traditional salmon Bellevue style • Fish & lobster terrine • Eggs mimosa • 12 months dried ham « Lisanto »  
Green lentils salad • Curly salad • Endives salad • Waldorf salad • Rucola leaves • mixed salad & Coleslaw

Raw bar

Beef tartar seasoned with truffle oil • Sushi & Maki • Ceviche of bass with citrus fruits • Octopus carpaccio

Show cooking

Cappuccino of lobster bisque & cognac • Flamed scampi's, sweet & sour sauce  
Slowly baked piglet • Scrambled eggs with truffle



Served at the table

Fillet of John Dory  
Pekin's duck broth, smoked ell, butternut squash & enoki mushrooms  
Or  
Veal medallion  
fennel cream, roasted celeriac & fresh spinach with sweet garlic



Cheese platter from «Frères Marchand»



Selection of sweets  
& delicacies

98 € /PERS.  
(excluding beverages)





Sunday the 26<sup>th</sup> of December 2021

Welcoming from 12:00pm

# SAINT-ETIENNE LUNCH

Bonbon of duck foie gras

Rolled in Speculos crumbs



Scallops tartar

Fresh salad & celery, celeriac & leeks, lime dressing



Freshness lime & vodka



Fillet of sander cooked on its skin

Sauerkraut, reduced poultry juice, smoked bacon & rosemary



Christmas log cake

Tarragon & Granny Smith apple

68 € /PERS.

(excluding beverages)



Friday the 31<sup>st</sup> of December 2021

Welcoming from 8:00pm

# NEW YEAR'S EVE

Beef tartar & its smoky jelly

Truffle & foie gras



Royal Norway crayfish tail

oak lentins, roasted baby lettuce heart, shellfish reduction with passion fruits



Fillet of turbot

Roasted cauliflower, apple slowly cooked in Champagne & butter, avruga caviar



Refreshing cup of Lillet & ginger



Veal medallion stuffed with dried fruits

Parsnips cream, strong jus flavoured with Tonka beans, chasselas grapes



WAITING FOR MIDNIGHT....

Pink Champagne Sabayon

grapefruit refreshing & preserved



Delicacies

129 € /PERS.

(excluding beverages)



Live music  
with  
"Ach Tribute Band"





Saturday the 1<sup>st</sup> of January 2022

Welcoming from 12:30pm

# NEW YEAR'S DAY

## Breakfast

Basket of pastries • Brown & white toasts • Cereals • Toasted Brioche • Yogurt  
Assortment of butter & chocolate paste

## Délicatesses

Bread & butter pudding • Fresh fruit salad • Skewer of exotic fruits • Waffles with chantilly

## Appetizers

Farm-house style pistachio terrine • Assortment of local cured meat from "Maison Steffen"  
Galantine of duck & orange • Terrine of duck foie gras & fruits chutney  
Pressed of poultry, hazelnuts & tartufata • Duo of smoked & marinated salmon • Salmon Bellevue style  
Mimosa eggs & tomato stuffed with shrimps • Kromesky of fresh goat cheese & dry fruits  
Seafood Royal pudding, Espelette pepper • 12 months dried ham « Lisanto » • Green lentils salad  
Potatoes salad • Waldorf salad • Rucola leaves • Green beans salad • Mixed salad & coleslaw

## Raw Bar

Salmon tartar • Sushi & Maki • Beef tataki • Shellfish platter • Marennes d'Oléron Oyster N°4

## Show cooking

Gratinated Onions' soup • Scrambled eggs with truffle • Sautéed scampis in pepper & algee butter

## Served at the table

Stuffed breast of Guinea fowl  
glazed chestnuts, celeriac creamy purée, reduced poultry juice with cranberry  
Or

Fillet of sander cooked on its skin  
sauerkraut, reduced poultry juice, smoked bacon & rosemary

Cheese platter from «Frères Marchand»

Assortments of sweets

78€ /PERS.  
(excluding beverages)



Celebrations  
and  
Banquets

## THE SUCCESS OF YOUR X-MAS PARTY !

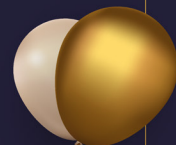
Let us organise  
the success of your x-mas Party !

- Multi option offer
- Personalized & careful service
- Ideal location

Our event planners  
are at your service to make your project,  
The one !

Service Events | T +352 24 16 16-735  
catering-lux@leroyal.com





# PIANOBAR

LE ROYAL LOUNGE

Friday the 31<sup>st</sup> of December

START OR EXTEND YOUR EVENING  
TO THE BEAT SHAKER  
& AMBIENT MUSIC FROM DJ NICK-B  
AND JULIEN HORNBERGER



Please, feel free to enjoy  
our special accommodation offer.

From 220 €(\*) in a traditional Room

\*This rate is taxes, service and breakfast included.

Reservations department | [reservation-lux@leroyal.com](mailto:reservation-lux@leroyal.com) | T +352 24 16 16-756