



AMELYS
LE ROYAL RESTAURANT



*Festive
menus
2023*

12, Boulevard Royal | L-2449 Luxembourg
Information : T +352 24 16 16-778 | restauration-lux@leroyal.com
Réservations : www.amelys.lu

Sunday the 24th
of December 2023

Welcoming from 7:00 pm

Christmas Eve

Musical entertainment
with Jo Perri on piano



119 € /pers.
(Excluding beverages)

Amuse-bouche

Velvety cauliflower soup
truffle oil, avruga caviar

Starter

Ballotine of duck foie gras cooked in a cloth
cinnamon & pear chutney, toasted gingerbread, mulled wine jelly

Fish course

Fillet of young turbot roasted with seaweed
parsnips cream, withe butter sauce

Freshness Mojito

Lime & mint sorbet
white rum

Main course

Aiguillette of Holstein beef
black Sarawak pepper sauce
Beetroots, gold turnips & chef's potatoes

Dessert

Black Forest cream cake as a Christmas ball

Delicacies

Monday the 25th
of December 2023

Welcoming from 12:30 pm

Christmas Brunch



Breakfast Corner

Basket of pastries • Brown & white toasts • Cereals • Toasted brioche • Yogurt • Butter
Jam & chocolate paste

Sweet corner

Bread & butter pudding • Pancakes • French toast • Crepes Suzette

Hors d'oeuvres

Galantine of duck with morello cherries • Pâté of game & chestnuts in a pastry crust
Duck liver balls, hazelnuts & cacao powder • Beef tongue & foie gras "Lucullus"
terrine • Marinated salmon Gravelax • Norway smoked salmon
Traditional salmon Bellevue style • Shellfish platter • Oysters • Fish terrine • Grey
shrimps • Eggs mimosa • 12 months dried ham "Lisanto", slices directly
Falafels & roasted winter vegetable pot • Velvety of coco beans soup
Verrine of foie gras • Mixed salad assortments • Herbal tabouleh • Gizzards' poultry

Raw bar

Classical beef tartar • Sushi & maki • Sashimi of white tuna
Lean fish ceviche as a mojito

Show cooking

Mushroom cappuccino with truffle foam • Scrambled eggs with salmon eggs
Jumbo shrimps on skewer, champagne sabayon • Local ham braised on the spit
Crust of snails with parsley butter & lemon

Served at the table

Roasted back of pike-perch, herbal oil
glazed baby carrots, almonds crumble, sweet garlic cream
Or

Breast fillet of farmhouse guinea fowl stuffed with chestnut mousseline
butternut cream, reduced poultry juice enriched with brown butter,
pan sautéed squash

— — —
Selection of matured cheeses, from
« Les frères Marchand »

— — —
Selection of sweets + delicacies

115 € /pers.
(Excluding beverages)

Tuesday the 26th
of December 2023

Welcoming from 12.30 pm

St-Etienne Lunch



Amuse-bouche

Celeriac velvety
smoked trout, Avruga caviar

Starter

Ballotine of duck foie gras cooked in a cloth
cinnamon & pear chutney, toasted gingerbread, mulled wine jelly

Or

« Shrimps roll »

toasted Mauricette, shrimps, lobster mayonnaise & celery

Freshness of Lillet + ginger sorbet

Main course

Back of Scottish salmon

black risotto, seaweed tartar, preserved Chinese cabbage

Or

Veal medallion with Perigueux sauce
baked Anna potatoes & wild mushrooms

Dessert

Gift box

Chai tea cream, Caramelia chocolate bavaoise & bitter orange jelly

Delicacies

75 €/pers.
(Excluding beverages)

Sunday the 31st
of December 2023
Welcoming from 8:00 pm

New Year's Eve

Amuse-Bouche

Shrimps corn tempura
sweet-and-sour sauce

Cold starter

Pressed veal terrine with foie gras on toasted farm bread
homemade truffle mayonnaise

Fish course

Roasted back of pikeperch
herbal oil, glazed baby carrots, almonds crumble, sweet garlic cream

Refreshing of ginger + Lillet

Main course

Doe steak
poivrade sauce with chocolate & red berries
Beetroots, golf turnips & chef's potatoes

Dessert

Variation of coconut dacquoise
Victoria pineapple marmalade
lime mousse & guava condiment

Delicacies

Musical
entertainment
Fabrice Ach
Tribute Band

CHAMPAGNE TO CELEBRATE THE STROKE OF MIDNIGHT

159 € /pers.
(Excluding beverages)

Monday the 1st
of January 2024

Welcoming from 12:30 pm

New Year's Day

Breakfast Corner

Basket of pastries • Brown and white toasts • Cereals
Toasted brioche • Yogurt • Butter • Jam & chocolate paste

Delicatesses

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

Appetizers

Pâté of wild duck, foie gras & hazelnut in a pastry crust • Ballotine of guinea fowl with mushrooms • Terrine of duck foie gras with gingerbread • Fried cannelloni, chorizo foam & sweet pepper sauce • Assortment of cured meat from local Butchery Steffen
Variety of Mimosa eggs • Smoked salmon, fresh goat cheese & nuts rolls
Shrimps cocktail • 12 months dried ham "Lisanto", slices directly • Duo of smoked & marinated salmon • Salmon Bellevue style • Shellfish platter • Oysters • Cream of carrots soup • Sautéed mushrooms with chestnuts fragments verrine • Panna cotta of gorgonzola & walnuts • Mixed salad assortments

Raw bar

Veal tartar, peanuts dressing • Sushi & maki • Fish tartar Italian

Show cooking

French onion soup

Sautéed scampis with lemon parsley butter & lobster cream
Scrambled eggs with truffle • Crayfish & spinach vol au vent, Nantua sauce

Served at the table

Fillet of young turbot roasted with seaweed
parsnips cream, white butter sauce with crayfish

Or

Fillet of farmhouse guinea fowl stuffed with chestnut mousseline
butternut cream reduced poultry juice with brown butter, roasted squash

Selection of matured cheeses, from

« Les frères Marchand »

Assortments of sweets

89 € /pers.

(Excluding beverages)



Celebrations
and
Banquets

The success of your x-mas Party !

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

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- **Personalized & careful service**
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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 15th December 2023 at 8pm

Karin, Xmas Songs

Sunday 31st December 2023

*New Year's Eve party
with DJ Nick-B*



**Please, feel free to enjoy
our special accommodation offer**

From 275 €^(*) in a traditional Room

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

Reservations department | reservation-lux@leroyal.com | T +352 24 16 16-756