



Le Royal.
Une évidence.

leroyal.lu

Festive Menus



125 € /pers.
(Excluding beverage)

Le Royal.
Une évidence.

Christmas Eve

PRELUDE

Langoustine carpaccio
carrot vinaigrette, shaved black truffle



WINTER'S DELIGHT

Foie gras and smoked duck breast mille-feuille
nashi pear jelly, celeriac and walnuts



TREASURES OF THE DEEP

John Dory fillet
brown shrimp, passion fruit shellfish jus, baby spinach



BOUNTY OF THE FOREST

Venison medallion
kumquats, king oyster mushrooms, potato terrine, cranberry jus



FINALE

Christmas sphere
mango and matcha

Thursday the 24th of December 2026



125 € /pers.
(Excluding beverage)

Christmas Brunch

BREAKFAST CORNER & DELICATESSES

VERRINES & SALADS

Butternut squash velouté, coconut milk & mild curry

Trout rillettes, Granny Smith apple & crumble

Roasted cauliflower, green lentils & fresh herbs

Baby potatoes, green beans, shallots & hard-boiled egg

APPETIZERS

Guinea fowl and truffle terrine • Game and foie gras pâté en croûte

Seafood platter (crab claws, whelks, brown shrimp)

Normandy oysters No. 3 • Sushi & maki

SHOW COOKING

Scampi with truffle hollandaise sauce • Scrambled eggs with truffle

Scallop casserole • Butternut squash velouté & foie gras



SERVED AT THE TABLE

Sea bass

Truffle baby potatoes, seasonal vegetables & beurre blanc

Or

Venison loin

Kumquats, king oyster mushrooms, layered potato terrine & lingonberry jus



CHEESE SELECTION



ASSORTMENTS OF SWEETS

Le Royal.
Une évidence.

Friday the 25th and Saturday the 26th of December



185 € /pers.
(Excluding beverage)

Le Royal.
Une évidence.

New Year's Eve

PRELUDE

Royal langoustine carpaccio
kalamansi, sour cream



WINTER'S DELIGHT

Foie gras and smoked duck breast mille-feuille
nashi pear jelly, celeriac and walnuts

INTERLUDE

Hand-dived scallops
endive, Sturia Oscietra caviar, lemon beurre blanc



TREASURES OF THE DEEP

Kombu-steamed Turbot
celeriace mousseline, squid-ink beurre blanc, baby vegetables



BOUNTY OF THE FOREST

Venison medallion
sweet potato veil, cinnamon-roasted figs, port and star anise jus



FINALE

Sesame
passion fruit and sudachi entremet

Thursday the 31st of December 2026

Thursday the 31st of December 2026 from 8.30 pm

AN EXCEPTIONAL NEW YEAR'S EVE CELEBRATION

An experience by Paul Fourrier

La Pomme Cannelle

GRADE 5A WAGYU TARTARE

rice tuile, Osetra Caviar

DUCK FOIE GRAS

poached pear, toasted gingerbread, reduced pear jus with sea salt

ROASTED BRITTANY LOBSTER

celeriac mousseline, lobster and passion fruit bisque, lobster and citrus oil

ROASTED JOHN DORY FILLET

baby spinach, champagne beurre blanc, smoked eel

PAN-FRIED VENISON MEDALLION IN JUNIPER BERRIES

textures of parsnip, wild mushrooms and cranberries-infused pepper sauce

OVEN-BAKED BRIE DE MEAUX

black truffle, walnuts

GRAND CRU CHOCOLATE SPHERE

Madagascan Vanilla, praliné fondant, vanilla ice cream, warm chocolate sauce

€420 per person

Food & Ruinart Champagne Pairing

Limited availability – reservations only • Evening attire recommended





125 € /pers.
(Excluding beverage)

Le Royal.
Une évidence.

New Year's Day

BREAKFAST CORNER & DELICATESSES

VERRINES SALADS

Parsnip cream, poached pear & walnut kernels
Trout rillettes, Granny Smith apple & crumble
Spelt salad, roasted squash, cranberries & parsley
Rainbow beetroot, apple, fresh goat's cheese & walnuts

APPETIZERS

Guinea fowl and truffle terrine • Game and foie gras pâté en croûte
Venison roast beef • Gravlax salmon • Normandy oysters No. 3 • Ceviche

SHOW COOKING

Herb-crusted leg of lamb • Scampi skewers
Traditional French onion soup • Salmon and leek quiche



SERVED AT THE TABLE

Venison medallions
sweet potato purée, cinnamon-roasted figs, port and star anise jus

Or

Steamed turbot fillet with seaweed-infused steam
celeriac mousseline, cuttlefish ink beurre blanc & baby vegetables



CHEESE SELECTION



ASSORTMENT OF NEW YEAR'S SWEETS

Friday the 1st of January 2027
Welcoming from 12.30 pm



ROYAL LOUNGE

**Friday the 31st
of December**

From 6 to 9 p.m

DJ SET

&

from 11 pm to 2 am

DJ SET



**Le Royal.
Une évidence.**

leroyal.lu

Extend the experience and stay overnight with us at
exclusive rates !

Our reservations team is here to assist you :
+352 24 16 16 716



R
ROYAL LOUNGE



A
AMELYS
LE ROYAL RESTAURANT

A drink under the stars... inside your own bubble

Set in the heart of a magical setting, our bubbles offer a truly unique and intimate experience : enjoy a drink beneath the open sky while staying warm and cosy inside.

Through their transparent walls, Christmas lights, pine trees and illuminated deer create a picture-perfect scene straight out of a Christmas movie.

An Alpine chalet in the heart of the capital

This winter, Amélys restaurant unveils an entirely new experience : a pop-up Alpine chalet. Inspired by traditional Alpine retreats, its warm wood panelling, cosy textures and refined details create an exclusive mountain-inspired atmosphere. On the menu, Swiss cheese specialities complete this unique winter escape.

From both the chalet and the bubbles,
the view overlooks the enchanted forest,
designed as the centrepiece of this year's Christmas setting