



LA
TABLE DE
LUMIÈRE



THE ROYAL MENU

€ 120

To accompany your meal, may we suggest some champagne (3 x 10 cl)
from our selection € 60

TO START



Seasonal vegetable medley, Puy green lentils
with Espelette chilli peppers Orléans mustard

or

Mushroom velouté, peppered Isigny cream, sourdough bread croutons
and toasted hazelnut chips

or

Freshly cooked langoustines, shellfish coulis, cauliflower purée and lemon caviar

or

European lobster with white cabbage remoulade

or

Red Label Œufs de Loué fried egg, potatoes, baby spinach and Comté AOP cream

Taittinger - Prestige rosé - brut (10 cl)

or Louis Roederer - Collection 244 - brut (10 cl)

TO CONTINUE



Quinoa with broad beans and morels, red pepper sauce and pomegranate seeds

or

Seared fillet of sole, yoghurt and saffron emulsion,
Mediterranean vegetable leaf and creamy celery sauce

or

Seared sea bass, fennel compote with black truffle and rocket coulis

or

Roast Montbéliarde beef, potato ribbons, sweet onion cream and Merlot jus

or

Quercy farm herb-cruste roast lamb, artichoke ravioli and black truffle milk foam

or

Farm chicken cooked two ways and confit potato,
herby roast chicken breast and poached chicken leg with supreme sauce

Taittinger - Folies de la Marquetterie - brut (10 cl)

or Moët & Chandon - Grand Vintage - extra brut (10 cl)

or Pierre Mignon - Blanc de noirs - brut (10 cl)

FOR YOUR PLEASURE

Faisselle cheese with fresh herbs and pink shallots, crunchy tuile and pumpkin oil

or



Coconut aloe vera emulsion, fresh mango, mango granita and chocolate puffed rice

or

Enchanted Ball Cake:

White chocolate ganache, vanilla pear insert and Dacquoise biscuit

or

Royal Indulgence:

Creamy chocolate with basil, thin sheets of dark chocolate and caramelised almonds

or

Seasonal sorbets and fruit

Moët & Chandon - Ice Impérial Rosé - semi dry (10 cl)

or Champagne Ratafia (10 cl)

BIRTHDAY
DESSERT*

€ 35

Celebrate your Birthday with us.

Don't forget to order your birthday dessert before your meal!

Dessert for up to 8 people

** Defrosted Product*

A list of the allergens present in our dishes is available upon request with any of our Cast Members; please make a Cast Member aware of any allergies you may have

Tax included





LUMIÈRE'S LITTLE GUESTS MENU



LUMIÈRE TABLE DE LA

For 3 to 11-year-olds

Vittel® (33 cl) or Minute Maid Orange, Apple (25 cl) or Milk (20 cl).
Other cold drinks (25 cl) available upon request to replace the products on offer

€ 60

TO START

Cream of potato velouté, seasonal vegetables and Isigny cream

or Confit prawns in olive oil, avocado cream and parmesan crumble

or Princely Puff Pie: Comté AOP puff pastry with julienne vegetables

or Stuffed eggs, parsley purée, green apple and cider vinegar

TO CONTINUE

Organic Ile-de-France region pasta au gratin with Emmental cheese and ham

or Roasted sea bass, creamy carrot and orange sauce with Isigny butter

or Pan-fried French beef, rich gravy, potato and vegetables

or Beef casserole with confit carrot

or Corn-fed chicken, tender vegetables and confit potato

FOR YOUR PLEASURE

Cogsworth's Swiss Roll:
Vanilla white chocolate and strawberry roll

or Milk chocolate mousse, almond tuile

or Apple confit, whipped cream and Breton biscuit

or Ice cream with fruit of the day

or The Enchanted Rose:
Vanilla bavaois, red berry mousse and almond biscuit*

*Defrosted product

For a guide on allergens in our dishes, please do not hesitate to ask one of our Cast Members.

Tax included



NAME



AGE

