



Festive menus 2024



Le ROYAL

HOTELS & RESORTS - LUXEMBOURG

Tuesday the 24th
of December

Welcoming from 7:00 pm

125€ / pers.

(Excluding beverages)

Free parking
during your meal

Christmas
Eve



Bomlo salmon tartare

Crispy rice leaf, avocado cream



Roasted foie gras served cold

Apple with vanilla, beetroot coulis, toasted garlic bread



Monkfish tournedos

Coconut cream and green curry, red meat radish



Supreme of guinea fowl

Aromatic herbs stuffing,

Roasted pine nuts chickenjuice,
mousseline of squash with brawn butter



Brie panna cotta with truffle

Butter croutons



Christmas bable

Chocolate, Batak berry insert,
Brazilian blueberry confit

Wednesday the 25th
of December

Welcoming from 12:30 pm

125€ / pers.

(Excluding beverages)

Free parking
during your meal

Christmas
Brunch



AMELYS
LE ROYAL RESTAURANT

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'œuvre

- Galantine of duck with morello · Pâté in a pastry crust by Claudine
- Small cake & Royal-style foie gras · Hind carpaccio · Norway smoked salmon
- Duo of marinated salmon Gravelax · Traditional salmon Bellevue style
- Shellfish platter · Oysters N°3 · Fish terrine · Eggs mimosa, avruga caviar
- Dried ham « Lisanto » · Truffled ham · Beetroot panna cotta
- Velvety of coco beans soup · Mixed salad assortments

Raw bar

Beef tartar · Sushi & maki · Little tuna as a sashimi · Sea bream ceviche

Show cooking

Beetroot soup, black truffle
Sautéed scampis with cointreau, lobster cream
Scrambled eggs, mushroom espuma
Lamb shoulder on the spit with honey and thyme juice

Served at the table

Roast halibut filet, white butter sauce with salmon roe,
leek fondue with mild curry

Or

Veal mignon, carrot mousseline with citrus fruits and coriander seeds,
carrot juice with star anise

Selection of matured cheeses, from
« Les frères Marchand »

Assortment of sweets

Thursday the 26th
of December

Welcoming from 12.00 pm

82€ / pers.
(Excluding beverages)

Free parking
during your meal

*St-Etienne
Lunch*



AMELYS
LE ROYAL RESTAURANT

Vegetable minestrone

Braised poultry



Apple tart with duck

Metted foie gras

Or

Tuna tataki with pistachio

Sweet soy, spring onion, egg yolk cream



Grapefruit & Campari sorbet



Pluma Iberico

Parsnip roasted with honey and rosemary,
potatoes, shallot sauce

Or

Sea bream fillet

Butternut, grilled almonds, rice risotto, Syrah sauce



Gourmet log

Brownie, pecan, dulcey chocolate

Tuesday the 31st
of December

Welcoming from 8:00 pm

Fabrice Ach
Tribute Band

178€ / pers.
(Excluding beverages)

Free parking
during your meal

*New Year's
Eve*



AMELYS
LE ROYAL RESTAURANT

Mushroom crème brûlée

Petals of smoked duck breast



Roast goose liver served cold

Apple with vanilla, beetroot coulis, toasted garlic bread



Monkfish tournedos

Seafood broth, green vegetables, prawns



Grapefruit and Campari sorbet



Medallions of venison

Endive confit, sweet potatoes, pepper sauce



Light bubbles of Granny Smith apple

Ginger, Kayambe chocolate

CHAMPAGNE TO CELEBRATE THE STROKE OF MIDNIGHT

Wednesday the 1st
of January

Welcoming from 12:30 pm

91€ / pers.

(Excluding beverages)

Free parking
during your meal



AMELYS

LE ROYAL RESTAURANT

Breakfast

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

Délicatesses

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

Hors-d'œuvre

Pâté by Claudine • Ballotine of guinea fowl • Terrine of duck foie gras
• Assortment of cured meat from Steffen • Variety of Mimosa eggs
• Smoked salmon • Shrimps cocktail • Dried ham « Lisanto » •
• Duo of gravelax salmon • Salmon Bellevue style • Shellfish platter
• Oysters • Cream of sweet potato soup
• Panna cotta of gorgonzola & figs • Mixed salad assortments

Raw bar

Veal tartar • Sushi & maki • Fish tartar

Show cooking

French onion soup • Sautéed scampis • Scrambled eggs with truffle
• Tartlet as a vol au vent

Served at the table

Roast halibut filet

White butter with salmon roe, leek fondue with mild curry

Or

Supreme of guinea fowl, fine stuffing with aromatic herbs
Chicken juice with roasted pine nuts, squash mousseline with nut-brown butter

Selection of matured cheeses, from « Les frères Marchand »

Assortment of sweets

New Year's
Day



Celebrations
and
Banquets

The success of your x-mas Party !

Let us organise
the success of your x-max 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 13th December 2024 at 8pm

Christmas concert by Karin and Albena

Tuesday 31st December 2024

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

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

From 305 €(*) in a traditional Room

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

Reservations department | reservation-lux@leroyal.com | T +352 24 16 16-716