



Easter BRUNCH

Sunday April 5th | From 12:45 to 14:15

La Brasserie du Royal Restaurant

A glass of champagne (15cl) to welcome you

Assortments of seafood

Cancale oysters / langoustines / whelks / Madagascar organic prawns
rye bread, shallot vinegar, lemon and mayonnaise

Starters

Home-smoked salmon, Isigny cream / sea urchin rarama, focaccia / crab meat, sucrine
lettuce and tomato confit / vitello tonnaro / thinly sliced aged beef / tuna tartare,
pomegranate, condiments and citrus gel / artisanal charcuterie from here and abroad /
white asparagus, herb yogurt / stracciatella / salmon "Belle Vue" / hummus, focaccia / pâte
en croûte

Hot dishes

Champagne-poached cod, fish roe, seasonal vegetables and pilaf rice
Leg of lamb with aromatic herbs, potato gratin and green vegetables
Scrambled eggs and smoked bacon

Cheeses

Selection of Cheeses by Pascal Beillevaire
freshly baked bread from Maison Airaud

Desserts buffer

Floating island with Tahitian vanilla custard / chocolate mousse / Paris-Brest with
homemade praline / french custard flans / assorted tartlets (strawberry, blueberry, lemon-
mint, chocolate-peanut, caramel rice pudding) / strawberry, raspberry, and mango cakes /
chocolate fountain with fresh fruit skewers

€95 per adult | €47 per child | exluding drinks

Informations & reservations:

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HOTEL BARRIÈRE
LE ROYAL
LA BAULE

