

A close-up photograph of a metal tray containing a meal. In the foreground, there is a serving of white rice topped with a piece of white fish, garnished with fresh green herbs. A whole carrot is placed vertically on the left side of the rice. To the right, there is a small portion of quinoa or a similar grain, also garnished with herbs. In the background, a round, spiral-shaped dessert, possibly a chocolate cake or a similar treat, sits on a dark base. The tray is set against a blurred background of green foliage, suggesting an outdoor setting. The text "Bring me food Royal Box*" is overlaid in the center of the image.

Bring me food
Royal Box*

*Royal Box

Royal Box Package / Forfait Royal Box

BUSINESS MENU OF AMELYS RESTAURANT

- Starter
- Main course
- Dessert

Choice to be made between two starters, 2 main courses & 2 desserts

36€ pp

MENU DÉJEUNER DU RESTAURANT AMÉLYS

- Entrée
- Plat
- Dessert

Choix entre 2 entrées, 2 plats & 2 desserts

36€ pp

Terms and conditions for this new package:

Delivery included • Order delivered within 24 hours
10 people minimum

Conditions de vente pour ces nouveaux packages :

Livraison incluse • Commande traitée sous 24h
10 personnes minimum

Service Events | +352 24 16 16 735 | catering-lux@leroyal.com



Bring me food
Grand*

*Grandiose

Grand Package / Forfait Grandiose

1 cold seasonal soup, 2 salads, 3 sandwiches, 3 sweet pieces (choice to be made from our chef's selection)

SOUP OF THE MOMENT

ASSORTMENT OF SALADS

- **Rainbow**

Multi-coloured tomatoes, fresh basilic, mozzarella and flowers

- **Nicoise**

Lettuce, tomatoes, peppers, green bean, potatoes, onions, olive, Hard boiled eggs, tuna, and anchovy

- **Asparagus**

Filet of smoked halibut, endive, cherry tomatoes

- **Thai**

Leaf of lettuce, tofu, beansprout, red pepper, courgette, carrot, basilic Thai, coriander, fresh mint, ginger, lime, grated coconut, and cashew nut

- **Fruits of water**

Melon & watermelon, ham crisps, and tarragon

ASSORTMENT OF SANDWICHES

- **Smoked ham of Meyer's salting**

National home brand

Baguette bread with butter, smoked ham, pickle & onions pickles, parmesan crisp

- **Smoked salmon club**

Soft bread, fresh goat cheese, honey, and cucumber

- **Le Vegan**

Rustic bread, houmous, tofu, chips of vegetables, green pesto

- **American tartare**

In snack, tomatoes, onions, caper, and mesclun

SWEET PIECES - FINGER FOOD STYLE

- **Homemade Twix**

- **Banana macaron, caramelised confit**

- **Grand Cru chocolate piece, cherry**

BASKET OF FRESH FRUITS

45€ pp

Terms and conditions for this new package:

Delivery included • Order delivered within 24 hours
10 people minimum

1 soupe froide de saison, 2 salades, 3 sandwiches, 3 pièces sucrées (choix à faire parmi la sélection du Chef)

LA SOUPE DU JOUR

LES SALADES

- **Arc-en-ciel**

Tomates multi couleurs, basilic frais, mozzarella & fleurs

- **Niçoise**

Laitue, tomate, poivron, haricots verts, pomme de terre, olives, œuf dur, thon & anchois oignons,

- **Asperges**

Filet de flétan fumé, salade chicorée d'été, tomates cerises

- **Thai**

Feuilles de laitue sucrine, tofu, pousses de soja, poivrons rouge, courgette, carotte, basilic thai, coriandre, menthe fraiche, gingembre, citron vert, noix de coco râpée & noix de cajou

- **Fruits d'eau**

Melon & pastèque, chips de jambon, estragon

LES SANDWICHES

- **Jambon fumé des salaisons Meyer**

Marque Nationale Maison

Pain baguette beurré, jambon fumé, cornichons & oignons pickles, copeaux de parmesan

- **Club saumon fumé**

Pain moelleux, fromage de chèvre frais, miel & concombre

- **Le Végan**

Pain rustique, houmous, tofu, copeaux de légumes, pesto vert

- **Tartare américain**

En casse-croûte, tomates, oignons, câpres & mesclun

LES DESSERTS

- **Twix à notre façon**

- **Macaron banane, confit caramélisé**

- **Carré chocolat Grand Cru, cerise**

SALADE DE FRUITS FRAIS

45 € pp

Conditions de vente pour ces nouveaux packages :

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10 personnes minimum



Bring me food
Majestic*

*Majestueux

Majestic Package / Forfait Majestueux

1 seasonal salted tartlet, 1 salad, 1 main dish, selection of cold meats and cheeses, 3 sweet pieces (choice to be made from our chef's selection)

SALTED TART OF THE MOMENT

ASSORTMENT OF SALADS

- **Smoked filet of duck breast**

Chickpea, broad beans coriander, and roasted peanuts

- **Beef**

In carpaccio, chips of parmesan, roasted lemons mash, rocket, and Et buckwheat

- **Feta**

Cucumber, black olives, and tarragon

ASSORTMENT OF COLD MEATS AND CHEESES

HOT DISHES

- **Supreme of roasted farmer chicken,**

Corn, baby new potato with thyme, and barbecue sauce

- **Back of steamed salmon**

Paella rice, piquillo's pepper jus

SWEET PIECES - FINGER FOOD STYLE

- **Grand Cru Le Royal 72% chocolate mousse**

- **Raspberry tartlet**

- **Sphere of ricotta and lime**

BASKET OF FRESH FRUITS

51€ pp

1 tarte salée de saison, 1 salade, 1 plat chaud, assortiment de charcuterie et fromages, 3 pièces sucrées

TARTE SALÉE DU MOMENT

LES SALADES

- **Magret de canard fumé**

Pois chiches, fèves, coriandre Et cacahuètes torréfiées

- **Bœuf**

En carpaccio, copeaux de parmesan, purée de citrons rôtis, feuilles de roquette Et sarrasin

- **Feta**

Concombre, olives noires Et estragon

ASSORTIMENT DE CHARCUTERIE ET FROMAGES

LES PLATS

- **Suprême de volaille fermière rôti**

Mais, pommes de terre grenailles au thym, sauce barbecue

- **Dos de saumon vapeur**

Riz façon paella, jus de pequillos pepper

LES DESSERTS

- **Mousse au chocolat Grand Cru Le Royal 72%**

- **Tartelette framboises**

- **Sphère ricotta et citron vert**

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