

MAISON RUGGIERI PALAIS ROYAL

Poems for the Table

Gastronomy should be to cooking what dance is to walking.
Maison Ruggieri conceives its dishes as poetry served at the table.

La Saison Nécessaire

WAKE-UP

Cucumber, sambuca granita and crisp green leaves

SPRINGS UNDER THE SNOW

Beetroot, kiwi and cocoa

STORM

Foie gras, sea urchin and burnt grapefruit

DISORIENTATION

Radicchio, mandarin and kumquat

ACCROCHE

Almond, mozzarella water and mushroom

LONG WAVE

Udon noodles and juniper-flavoured pan bao

SHOCK

Red mullet and turnip greens

VERTIGE

Beef, potatoes and capers

ÉGAREMENT

Meringue and shiso leaf

TART DRIFT

Kiwi and Isigny cream

LOW HEAT

Whisky, mushroom soufflé and cardamom

SOLID EARTH

Brioche with pears, citrus fruits and sabayon

Poems and Pairings

La Saison Nécessaire

300

Food and Wine Pairings

150

Prestige Food and Wine Pairings

220

La Petite Saison Nécessaire

200

Food and Wine Pairings

80

Prestige Food and Wine Pairings

150

Les Strophes

Les Strophes to Start With

Langoustine

There is a precise moment when the sea ceases to be water and becomes flesh.
The langoustine arrives barely blanched, still firm, sweet and salty.
The lovage mayonnaise is green and tangy, like freshly cut grass.
The peas burst with sweetness.
Then the sabayon: warm, enveloping.
You dip the tip into it, and everything takes on depth.
Radicchio and orange bring it all together: a blend of bitterness and brightness.

65

Udon

Here, the pleasure builds.
The udon noodles are creamy and slippery. Beneath them, the bitterness holds firm.
Grilled orecchiette holds its own, changing the rhythm.
Turnip greens are crisp, the sauce and citrus lift the dish.
The butter binds it all together.
Then all that remains is the broth.
The pan bao arrives, and it's no longer about elegance, it's a necessity.

45

Les Strophes to Continue

Turbot

The turbot is cooked in seaweed and retains the flavour of the sea. Compact, elegant.
The mayonnaise accompanies it, the seafood brings freshness.
The olive oil purée is creamy.
Chervil and celeriac add a touch of lightness.
It is a dish that comes into its own.

95

Veal Sweetbreads

Veal sweetbreads are deceptive.
Crispy on the outside, tender on the inside.
It melts in the mouth.
Seaweed mayonnaise adds a hint of the sea.
The turnips provide crunch.
Oyster leaf adds a touch of elegance.
It captivates with precision.

90

Les Strophes

Les Strophes to Extend

Fromages d'exceptions

Salad and Pansy flowers

35

Les Strophes to Conclude

Soufflé

Warm, vibrant.

Mushrooms and chocolate: earth and depth.

The whisky ice cream cuts through, opens up.

Hot and cold meet.

The palate wavers.

18

Tagliolini Suzette

The crêpe doesn't arrive.

The tagliolini arrives.

With the eggs, it holds back.

The Grand Marnier and orange blossom unfold.

The honey softens.

It is a detour that lingers.

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