Weekly changing Business Lunch

10. - 13.11.2026 / 12:00 – 4:00 pm

Truffled Celery Cream Soup

with fresh winter truffles and spicy cashews

or

Baked Comté Cheese Praline

with port wine-fig mustard cream and marinated wild herb salad

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Dry-Aged Entrecôte – Germany

with harissa pumpkin purée and grilled carrots

or

Potato gnocchi stuffed with chetsnuts

with braised Swiss chard and ricotta

32 €

2-Course-Menu including drink (Wine(0,1l), Soft (0,2l), Water (0,2l))


LE PETIT
ROYAL
FRANKFURT

ENTRÉES

Beef tatar du Chef 25
with organic egg yolk from the head chef's farm

Shrimp cocktail 22
with orange fillets, green pepper, cognac, leaf salad and in red port wine marinated orange zest

Wagyu Gyoza 22
with kimchi and ponzu sauce

Mozzarella from the Hessian Water Buffalo 18
with grilled cauliflower and homemade pesto

Whole Artichoke – *vegan* – 18
with shallot vinaigrette and chipotle dip

Gillardeau N° 3 - Spécial de Claires *per piece* 6
Bourcefranc-le-Chapus, France
served with pumpernickel-butter-bread, lemon, red wine shallot vinaigrette

Le Petit Royal Frankfurt Caviar Selection Blue Label *30g* 59
Aquaculture, Italy *50g* *98*

Flavors: strong, iodine | Texture: soft -shelled, melting | Color: dark brown to black
Aged: 6 years

ETAGÈRE

All platters are served with classic accompaniments.

Seafood Platter – Le Petit 55
6 Gillardeau N° 3, Shrimp Cocktail

Seafood Platter – Le Petit Royal 129
6 Gillardeau N° 3, 2 Sylter Royal, 30 g Le Petit Royal Frankfurt Selection Blue Label, Shrimp Cocktail

All prices in EURO including taxes

GRILL

Striploin – *Ireland* –
Hereford Prime Beef, dry-aged 4 weeks
250 g 34

Chateaubriand – *Germany* –
Schwarzbuntes Fleckvieh Beef
500 g 99
1000 g 199

Wagyu Entrecôte – *Australia* –
Fullblood Wagyu; Grain-fed, BMS 7+
300 g 89
500 g 129

Dry Aged Côte de Boeuf – *Belgium, West Flemish Red Cattle, Butcher Dierendonck* –
Bone-in entrecote,
dry-aged 6 weeks, grass-fed
850 g 179

At the Belgian butcher Dierendonck, a passion for meat is combined with the highest quality standards. The focus is on species-appropriate animal husbandry and the preservation of the rare West Flemish Red Cattle breed. The meat has a strong flavor and intense marbling. *Includes a sauce of your choice.*

Kobe Beef

In a tradition spanning centuries, Tajima cattle are traditionally raised on small farms around the Japanese provincial capital of Kobe; the result is an incomparable tenderness and a juicy, almost buttery flavor. We exclusively use officially certified filet from the Kobe Beef Association, in the highest quality grade A5. *Served with fresh wasabi, soy sauce with yuzu juice, and pickled ginger.*

Filet
from 100g 159

ACCOMPAGNEMENT & SAUCES

Whole Lettuce 14
with vinaigrette and chives

Homemade French Fries 7
with fresh winter truffle and Parmesan *add* 10

Spinach 8

Truffle Risotto – *Carnaroli Acquerello Rice* – 16
with fresh winter truffle

Le Petit Royal Caesar Salad 10
with croutons and Parmesan

Truffle Mayonnaise 6,5
with fresh winter truffle

Béarnaise Sauce 5

Aioli, Chili Sour Cream or Chipotle Dip 3,5

All prices in EURO including taxes

LES PLATS PRINCIPAUX

Steak Frites, *Fillet Mignon – Germany –* 44
with homemade French fries and a side salad

Tatar Frites 32
with homemade French fries and a side salad

Fillet of White Halibut – *wild-caught, Atlantic –* 39
with chive risotto, sautéed spinach, and grilled lemon

500 g Roasted Red Shrimps, – *wild-caught, Argentine –* 39
with aioli

Truffle Tagliolini – *vegetarian –* 29
with fresh winter truffles
- with 6 grilled red prawns *add* 19

Le Petit Royal Caesar Salad 26
with 6 roasted red shrimps, croutons and Parmesan

Chive Risotto – *vegetarian –* 19
with parsley pesto
Also available as a vegan option

DESSERT

All our desserts are homemade.

Mousse au Chocolat 8

Crème Brûlée 8

Ice Cream & Sorbets *per scoop* 4,5
Organic vanilla ice cream, banana ice cream or passion fruit sorbet

Artisan Pralines *per piece* 3,5

All prices in EURO including taxes