

EXECUTIVE CHEF:
JEFF SEIZER

ROYALE

200 EAST MARTIN STREET
RALEIGH, NC 27601

Small Plates

BOULTED BAGUETTE, COMPOUND BUTTER.....	4
BABY BEET, TARRAGON, CHERVIL HOUSE MADE CRÈME FRAÎCHE.....	10
ORANGES, HAZELNUTS, FETA, MINT.....	10
FRISÉE AUX LARDONS 63° EGG.....	10
CHARRED RADICCHIO, ENDIVE, GOAT CHEESE.....	11
POTATO CROQUETTES.....	7
GARLIC SOUP BRÛLÉE.....	9
sourdough croutons	



PASTA

IRANIAN SAFFRON RISOTTO
14

PASTA OF THE DAY
daily

SHELLFISH

OYSTERS half or dozen 18/36
BAKED CLAMS 12
MOULES FRITES 15
PRAWNS A LA PLANCHA 10

CHARCUTERIE

8
CHICKEN SAUSAGE
LAMB SAUSAGE
PORK GARLIC SAUSAGE
CAPICOLA
CHICKEN LIVER MOUSSE

Entrees

THE ROYALE BURGER.....	16
gruyere cheese, sauce au poivre or béarnaise sauce	
DUCK A L'ORANGE.....	25
HALF ROASTED CHICKEN.....	23
whole roasted shallots, chicken sauce	
STEAK FRITES AU POIVRE.....	28
SAFFRON BOUILLABAISSE.....	29
SPECKLED SEA TROUT ALMONDINE.....	25
roasted pepper ragu	
VEGETABLE POT PIE.....	18

Potatoes 6

STEAK FRIES//POMME PURÉE//SWEET POTATO MASH//DUCK FAT CONFIT YUKON POTATOES //POTATO PIE

Desserts

PEANUT BUTTER CHOCOLATE TART.....	8
SALTED CARAMEL APPLE PIE, for two.....	12
BANANA SPLIT.....	11
MILK AND COOKIES.....	8
HOMEMADE ICE CREAM, three flavors.....	8

ASK ABOUT OUR

*Vegetable of
the day*
7

Plats du Jour



TUESDAY

GREEN BUTTON FARMS
PORK CHOPS

roasted apples, parsnips,
whole grain mustard jus

28

WEDNESDAY

SALT BAKED
WHOLE FISH

duck fat roasted potatoes,
fennel herb salad

MP

THURSDAY

LAMB SHANK

gremolata,
stewed white beans

27

FRIDAY

LOBSTER NEWBERG

MP

SATURDAY

IMPERIAL WAGYU
RIBEYE FOR TWO

charred green onion,
béarnaise or au poivre sauce

MP

