



D25-48

Dining à la Royale: A Taste of French Grandeur

French luxury dining at La Table Krug.

Dining at one of only four Krug restaurants worldwide promises an experience of unparalleled elegance. Nestled within The Ritz-Carlton, Bahrain, La Table Krug is a French fine dining haven steeped in history. The décor transports you to the Victorian era, with red velvet chairs framed in dark wood and tufted sofas in muted gold, adding a touch of classic sophistication. Rich tones of deep red and gold envelop the space, creating an atmosphere that is both cosy and luxuriously indulgent.

La Table Krug has a new standard menu designed by Krug Ambassador Chef Alexis Knecht. He says, “Cook like you’re cooking for the one you love.” Adding passion to French culinary mastery is genius! Chef Knecht emphasises that dining at the restaurant is a true culinary experience. He focuses on using the finest ingredients with a menu that evolves each quarter to

highlight seasonal produce and innovative recipes. His dishes can be customised for private gatherings, and his signature beef Wellington, layered with foie gras, showcases his dedication to flavour and creativity. Chef Knecht draws inspiration from his guests, believing that cooking with love is the key to culinary success.

The menu is



concise, exclusive, and exquisite. Be it the corn-fed chicken breast with foie gras, the black cod with caviar, or the scallops carpaccio, each dish has a story to tell—a story of technique, artistry, and masterfully combined flavours. The harmonious combination of textures and flavours defines each plate. I was invited to taste the special four-hands, three-day autumn menu featuring ingredients that complement the season.

An amuse-bouche of roasted beetroot and salmon gravlax with passion fruit sauce and salmon caviar was served alongside freshly baked bread with Chantilly cream and basil pesto. This was followed by two crisp and delicate tart shells—one filled with creamy homemade ricotta with a light scent of lime zest, and the other filled with smoked salmon, caviar, and cucumber.

I was intrigued to see ravioli on the special menu, given its Italian origins, but Chef Alexis explained that the French have their own version, called Raviole. To elevate the dish, he gently spooned velvety brown butter foam over the ravioli, imparting a delicate, nutty note that perfectly complemented the filling.

There is something about ravioli—those soft and supple pillowy pockets of sunshine, fill the heart with gladness. The filling made from smooth and creamy roasted pumpkin, brown butter, and nutmeg

is classic and a comforting hug. The yuzu sauce added a citrusy touch, complemented by a creamy, cheesy sauce. And the finishing touches included red pickled onion and sunflower seeds. I hope they add this dish to the standard menu, as it was so enjoyable!

The next course was the highly anticipated Westholme’s Wagyu Tenderloin 9+, a must



Chef Alexis Knecht



and sweet umami flavour. The dollop of caviar adds a welcoming saltiness while broccolini adds a layer of crunch and freshness.

Oh là là! The dessert was a true masterpiece—a creation of World Pastry Champion, Chef Alexis Beaufils. Visiting The Ritz-Carlton, Bahrain from France, he crafts a selection of unique pastries and desserts for the Ritz Gourmet Lounge.

Inspired by his travels, Chef Beaufils blends classical French techniques with modern twists, often sharing his creations with his food-loving son, who serves as his taste tester. Among his exquisite offerings, the standout is the chocolate soufflé tart—a distinctive dessert he originally developed at a 3-Michelin-Star restaurant earlier in his career.

His dessert—the LTK Chocolate Tart Soufflé, is another dish I hope they will add to the standard menu. It was exceptional in every way: presentation, flavour, and texture. As a fan of desserts containing hazelnut praline, this one was a delight. The soufflé is presented in a chocolate sable tart, offering a nutty undertone alongside the rich dark chocolate. The sable features a delicate layer of hazelnut praline, topped with a dark chocolate soufflé served piping hot. Tahitian vanilla ice cream, shaped in the form of The Ritz-Carlton logo, adorned the dessert. The plate was finished with fine chocolate shavings over a swirl of caramel sauce, and a touch of gold leaf, making it truly exquisite.

La Table Krug is an exquisitely intimate restaurant, perfect for a romantic dinner or to celebrate a special occasion—whether it is a birthday or an anniversary. The hospitality is impeccable, ensuring every detail is meticulously attended to, so you can relax and savour a truly unforgettable evening.

La Table Krug is open from Tuesday to Saturday from 7 pm to 11 pm.

Call 17586499 for bookings.



Chef Alexis Beaufils

for any meat lover. The “9+” denotes the marbling grade—the higher the marbling, the more tender and juicier the steak. And this did not disappoint. The tenderloin was cooked to perfection, while the ridges and pits of the morels absorbed the rich, savoury bone marrow jus, releasing an intense burst of mushroom flavour. The glossy, melt-in-the-mouth morsels of bone marrow added a luxurious depth, and when paired with the silky celeriac purée, the dish came together as a harmonious and truly impressive creation.

The black cod with Krystal caviar is available on the standard menu. The fish is marinated in miso and cooked sous vide until done. This retains the white colour of the fish while maintaining a tender texture. The miso adds a mild

