

DO NOT DISTURB,
I AM **NOT READY** TO GO OUT...

ROOM SERVICE

Your Royal Breakfast

From 7:30am to 12pm

Hot beverage of your choice

Dairy-free milk selection (almond, soy, oat)

VEGAN

Freshly squeezed juice selection

VEGAN / GLUTEN FREE

Breads and Danish pastries from our Epernay baker

GLUTEN FREE AVAILABLE

Homemade cake and sweet delicacies of the day

Eggs prepared to your liking

GLUTEN FREE

Basque Charcuterie Selection by Pierre Oteiza, smoked salmon,
matured cheese, veal sausages, bacon

Sauteed mushrooms and seasonal vegetables

LACTOSE FREE / GLUTEN FREE

Cereals & muesli, Pastry Chef's chocolate granola,
seasonal fruits, chia pudding

VEGAN

Strained yogurt, Bordier yoghurts,
Dairy-free soy milk yogurt with vanilla

Pastry Chef's bircher muesli

The list of allergens is available upon request.

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ROOM SERVICE

To elevate your Royal Breakfast...

Benedict eggs

Poached eggs with ham and Hollandaise sauce on toast

Royal eggs

Poached eggs with smoked salmon and Hollandaise sauce on toast

Imperial eggs

Eggs to your liking served with Petrossian Ossetra caviar
scrambled eggs, omelet, poached eggs, soft-boiled eggs

Extra 25€

Avocado toast, poached egg, guacamole

sesame, pomegranate and red onion brunoise

Outside designated breakfast hours (from 12pm to 10pm),
dishes are subject to a 20€ charge, with the exception of the Imperial Eggs at 45€

Net prices in euros, service and taxes included.
The list of allergens is available upon demand.



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ROOM SERVICE

Beverages

JUICES 25cl

Freshly squeezed juices
Orange, Lemon, Grapefruit

Hand-crafted fruit juices
Pineapple, Grape, Tomato, Apple

Hand-crafted fruit nectars
Strawberry, Apricot, Peach

TEA & HERBAL TEA 50cl

Discover our selection from Palais des Thés, a tea house committed to environment, sustainability and fair trade.

WHITE TEA
Bai Mu Dan, China

GREEN TEA
Long Jing, China
Sencha Yama, Japan *
Genmaicha Yama, Japan
Grand Jasmin Imperial, China *
Green Tea with Mint *

OOLONG TEA
Tie Guan Yin, China
Bao Zhong Imperial, Taiwan

BLACK TEA
English Breakfast *
Darjeeling, Gran Himalaya
Pu Er Imperial, China
Earl Grey, Queen Blend *
Masala Chaï (classic or latte) *

HERBAL TEA
Chamomile
Verbena
Organic Bourbon Rooibos *
Fresh mint *
Red berries and goji

LOMI COFFEE *

*Our coffee blend « J'ai deux amours » is smooth and balanced with a hint of chocolate and hazelnut.
This organic blend has been created specifically for espresso machines.*

Espresso 6cl
American coffee / Decaffeinated 12cl
Double espresso 12cl

Cappuccino 24cl
Latte 27cl
Gourmet hot chocolate 24cl



* Organic coffee and tea

Net prices in euros, service and taxes included. The list of allergens is available upon demand.

FOR EARLY BIRDS...

ROOM SERVICE

Breakfast to go

Hot beverage of your choice

Dairy-free milk selection available (almond, soy, oat)

VEGAN

Freshly squeezed juice selection

VEGAN / GLUTEN FREE

Bread and Danish pastries selection from our baker from Epernay

GLUTEN FREE AVAILABLE

Dairy of your choice: Bordier yoghurt

(plain, vanilla, strawberry, green lemon)

Seasonal fruits

Order the day before your departure with our Room Service team.



The list of allergens is available upon demand.

FOR SMALL
AND LARGE **APPETITES**

ROOM SERVICE

To share

From 12pm to 3am

Crispy French Obsiblu King Prawns, wasabi mayonnaise	44€
Pâté en croûte with foie gras and pistachio	39€
vegetable pickles with wild "Mack Khen" berries	
Sardines rillettes with capers	28€
Mini Ham Croque-Monsieur, aged Comté cheese - 8 pieces	22€
Mini Chicken Croque-Monsieur, aged Comté cheese - 8 pieces	22€
Petrossian Royal Ossetra caviar 30gr / 50gr	160€ / 250€
Gourmet house Royal Ossetra caviar	430€
Selection of cold cuts from the Basque country by Pierre Oteiza	41€
Red Tuna Tataki, Wakame, Sesame	38€
Trio of Cheeseburger, beef from Jabled farm – homemade french fries	38€
Seasonal cheese selection from our producers	27€

Please note that a 10€ service charge will be applied for orders above 12€.
Net prices in euros, service and taxes included. The list of allergens is available upon demand.
Origin of all of our meat: France

FOR SMALL
AND LARGE **APPETITES**

ROOM SERVICE

Lunch & Dinner

From 12pm to 3am

STARTER

Norwegian smoked salmon heart, sweet-and-sour cream, black radish julienne	38€
Ceasar Salad with chicken from our region, Parmesan and croutons	39€
Seasonal soup	24€

MAIN

Cheeseburger, beef from Jabled Farm, French fries	42€
Ham Croque-Monsieur, aged comté cheese, French fries, salad	32€
Chicken Croque-Monsieur, aged comté cheese, French fries, salad	32€
Cod Fish & Chips, tartar sauce, French fries ○	33€
Risotto with saffron from the Marne Valley, candied lemon	34€
Lobster linguine, dried tomato pesto, parmesan emulsion	79€
French beef tartare, French fries	39€

SIDES

Green salad, seasonal vegetables, french fries, potato purée	10€
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VEGGIE OR VEGAN

DESSERT

Rice pudding, Mexican vanilla, crisp tuile	19€
Seasonal fruits plate	15€
Selection of ice cream and sorbets	1 scoop - 8€

Net prices in euros, service and taxes included. The list of allergens is available upon demand.

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Origin of all of our meat : France

○ Sustainable and local fishing

For the young epicurians

STARTERS

Little Caesar salad

or

Handsliced Norwegian smoked salmon, sweet and sour cream

or

Small platter of Basque cold cuts by Pierre Oteiza

MAINS

○ Seared cod fillet, beurre blanc sauce

or

Chicken in cream sauce

or

Linguine with tomato, tomato sauce

Side dish: French homemade fries, mashed potato, sauteed vegetables

DESSERTS

Fruit plate

or

Ice cream - sorbet

or

Cookie and vanilla ice cream

40€

Net prices in euros, service and taxes included. The list of allergens is available upon demand.

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Origin of all of our meat : France

○ *Sustainable and local fishing*

FOR SMALL
AND LARGE **APPETITES**

ROOM SERVICE

A little bite at night?

From 3am to 7am

Seasonal cheese plate from our producers	19€
Selection of cold cuts from the Basque country by Pierre Oteiza	31€
Handsliced Norwegian smoked salmon, sweet and sour cream	38€
Rice pudding, Mexican vanilla, crisp tuile	19€
Seasonal fruits plate	18€

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Origin of all of our meat : France



We are delighted to welcome your furry guests, whether large or small!
To ensure they have a delightful dining experience,
we have thoughtfully prepared a special dog menu just for them.

Woof Woof Menu

From 7:30 am to 3am

Beef or chicken, seasonal vegetables and rice	15€
Medium adult dog dry food	8€
Dry food for medium breed dogs over 12 months old	
Whole food	

Net prices in euros, inclusive of service and taxes. The list of allergens is available upon request.

Please be advised that a 10€ service charge will be applied for orders above 12€.

Origin of the meat of the Woof Woof menu : Europe

FRESH DRINKS**WATER****STILL WATER**

Velleminfroy, (1l), Burgundy

Velleminfroy, (50cl), Burgundy 10€

Thonon (75cl), Auvergne 6€

9€

SPARKLING WATER

Velleminfroy, (1l), Burgundy

Velleminfroy, (50cl), Burgundy 10€

Chateldon (75cl), Auvergne 6€

10€

SOFTS

Coca Cola, Coca Cola Zero 33cl, Orangina (25cl)

The London Essence tonic (20cl) 8€

The London Essence Ginger ale (20cl)

The London Essence Ginger beer (20cl)

The London Essence grapefruit lemonade (20cl)

The London Essence jasmin & peach soda (20cl)

Perrier (33cl)

HAND-CRAFTED JUICES & NECTARS

Pineapple, grape, apple or tomato (25cl)

Strawberry, apricot, or peach (25cl) 9€

LOMI COFFEE *

Our coffee blend « J'ai deux amours » is smooth and balanced with a hint of chocolate and hazelnut. This organic blend has been created specifically for espresso machines.

Espresso (6 cl), American coffee or Decaffeinated (12 cl)

Double espresso (12 cl) , Cappuccino (24cl) or Latte (27 cl) 7€

Gourmet hot chocolate (24 cl) 9€

*selection of non-diary milk available 16€



*Sustainably sourced and biodegradable

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TEA & HERBAL TEA 50cl

Discover our selection from Palais des Thés, a tea house committed to environment, sustainability and fair trade.

WHITE TEA

Bai Mu Dan, Chine* 10€

GREEN TEA

Long Jing, Chine 12€

Sencha Yama, Japon* 12€

Genmaicha Yama, Japon 12€

Grand Jasmin Imperial, Chine* 13€

Thé vert à la menthe* 12€

OOLANG TEA

Oolong Tie Guan Yin, Chine 10€

Bao Zhong Imperial, Taiwan 12€

BLACK TEA

English Breakfast* 12€

Darjeeling, Gran Himalaya 12€

Earl Grey, Queen Blend* 13€

Pu Er Imperial, Chine 13€

Masala Chai (classique ou latte)* 12€

HERBAL TEA

Camomille* 10€

Verveine* 10€

Rooibos des Vahinés* 12€

Menthe fraîche* 10€

Fruits rouges et baies de goji 12€



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Bar Alysse

From 12pm to 11:30pm

COCKTAILS SIGNATURE

23€

TEQUI TEQUI RUMBA – 12cl

Tequila, Aperol, Cointreau, Lemon juice, Homemade sugar syrup

MAPPLE TWIST – 10cl

Gin, Pimm's, Italicus, Maple syrup, Lime juice

BERRY BONKERS – 16cl

Vodka, Cointreau, Blueberry purée, Strawberry juice, Lemon juice, Egg white

PASSION VIBES – 14cl

Rum, St Germain, Passion fruit juice, Lime juice, Orgeat syrup

APPLE RODEO – 16cl

Bourbon, Calvados, Apple juice, Lime juice, Ginger ale

SIGNATURE CHAMPAGNE

26€

FRENCH CHERRY – 18cl

Champagne, Cachaça, Cherry liqueur, Lemon juice,
Lemon syrup, Cherry bitters

WINTER CHAMPAGNE – 18cl

Champagne, Bitter Orange, Antica Formula, Cranberry juice, Cinnamon syrup



CHEERS !

ROOM SERVICE

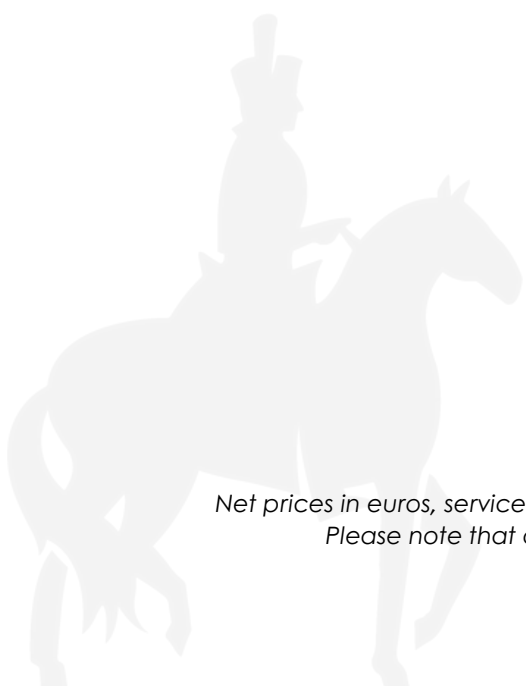
Bar Alysse

From 12pm to 11:30pm

MOCKTAILS

SHIRLEY TEMPLE – 16cl Pomegranate syrup, Lemon juice, Ginger Ale	14€
PINEAPPLE FIZZ – 18cl 'Maison Limette' lemonade, Pineapple juice, Lime juice, Elderflower syrup	14€
COOLCUMBER – 15cl Bold Bonvalet, Lemon juice, Cucumber syrup Tonic, Sichuan pepper	18€
FRENCH'MOUSSE – 18cl French Bloom, Bold Bonvalet, Grapefruit juice Sparkling water, Raspberry syrup	18€

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WINE BY THE GLASS

CHAMPAGNE		12cl	75cl
	Paul Gosset, « Des Jours et des Muids », Extra Brut	18€	87€
2015	Deutz, « Brut », Brut 2015	34€	170€
2006	Bertrand Delespierre, « L'Âme de 2006 », Extra Brut	42€	210€
2018	Palmer & Co, « Blanc de Blancs », Brut	25€	123€
2017	Guiborat, « De Caurès à Mont Aigu », Blanc de Blancs, Extra Brut	39€	199€
2014	Leclerc-Briant, « Château d'Avize », Blanc de Blancs, Grand Cru	59€	410€
	Pierre Gerbais, « Grains de Celles » Extra Brut - Rosé	24€	116€
2014	Rare - Rosé	67€	792€
WHITE WINE			
2023	Saint-Péray, « Harmonie » Domaine Alain Voge	15€	75€
2022	Chablis, « Le Bas de Chapelot », Domaine Vocoret	24€	120€
2021	Meursault, « Les Narvaux » Domaine Diconne	34€	170€
2020	Côtes du Jura, « En Lya » Domaine des Carlines	19€	91€
RED WINE			
2023	Côte de Brouilly, « Les Sept Vignes », Château Thivin	14€	69€
2022	Saint-Joseph, Domaine Bernard Gripa	21€	103€
2020	Pauillac, Château Dompierre	44€	216€
2022	Mercurey 1 ^{er} Cru, « Clos l'Evêque », Domaine Belleville	27€	135€
2021	Chambolle-Musigny, « Vieilles Vignes » Domaine Felettig	38€	190€
SWEET WINE		8cl	
	Ratafia, « Rancio », Domaine Geoffroy	34€	
2018	Riesling Auslese, « Juffer Sonnenuhr », Domaine Fritz Haag	25€	

Our wines are PDO (Protected Designation of Origin) otherwise specified.

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