



# EATWEEK

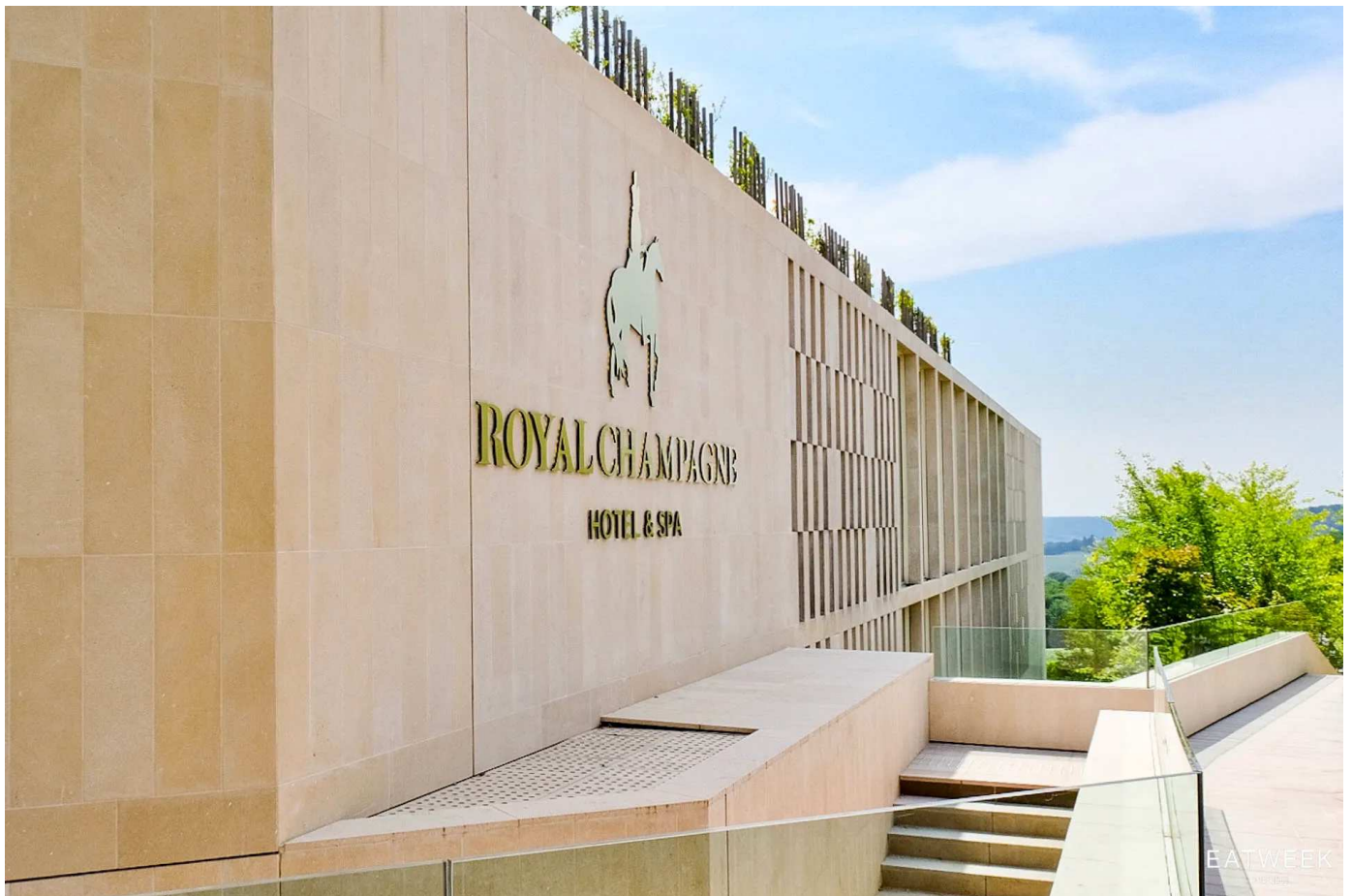
## GUIDE



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## ROYAL CHAMPAGNE HOTEL & SPA: IN THE HEART OF VINEYARDS



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The exquisite five-star **ROYAL CHAMPAGNE Hotel & Spa**, located in the heart of rural France with its charming views of the small villages of Champillon and Hautvilliers can be called a shrine of the Champagne region: the perfection of

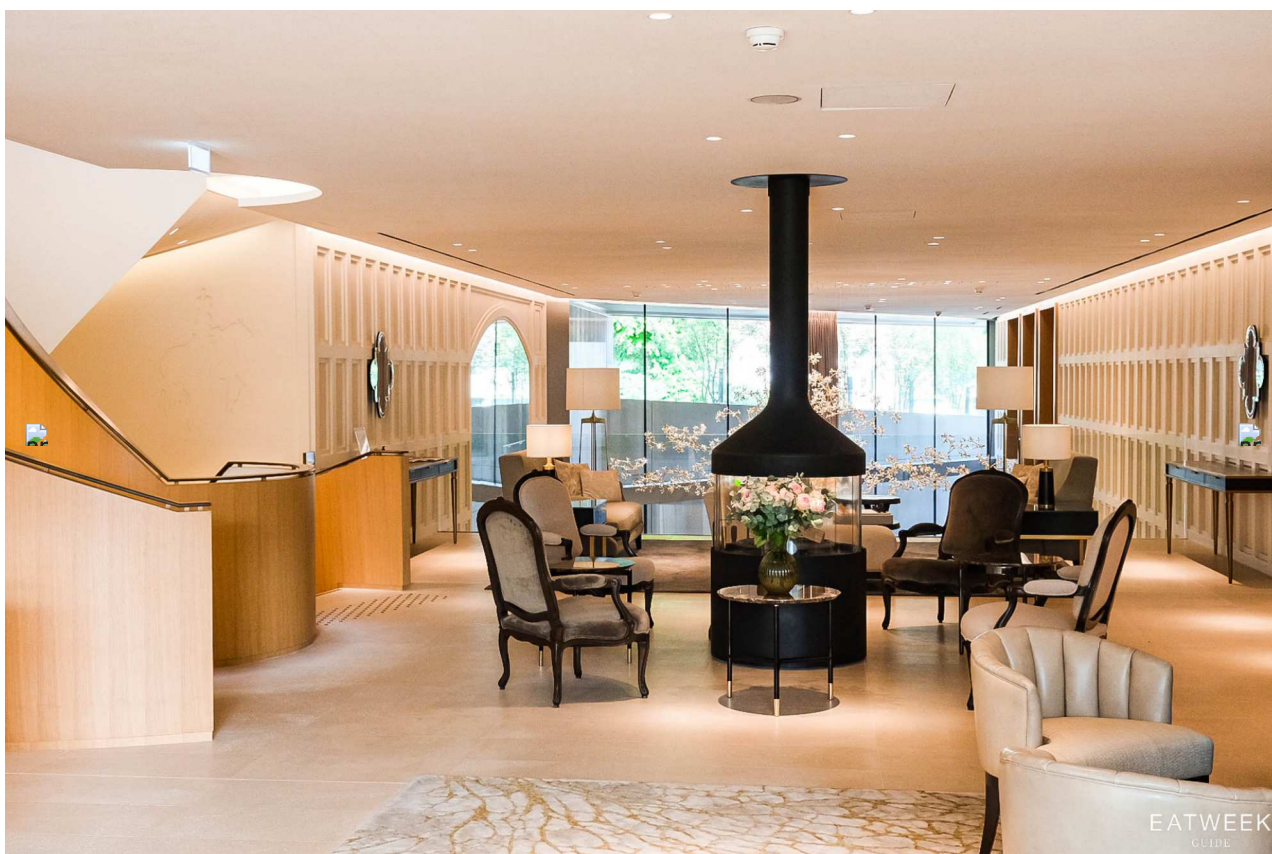
royal style is present in everything from the interior to gastronomic creations.

**ROYAL CHAMPAGNE Hotel & Spa** is located in the picturesque hills of Champagne, a UNESCO heritage site.

## ROYAL SPIRIT



Following winding roads through villages nestled among the historic vineyards of Hautvillers, cradle of the great French Champagne houses, one arrives at the elegant **ROYAL CHAMPAGNE Hotel & Spa**, which offers breathtaking views of the Marne Valley.

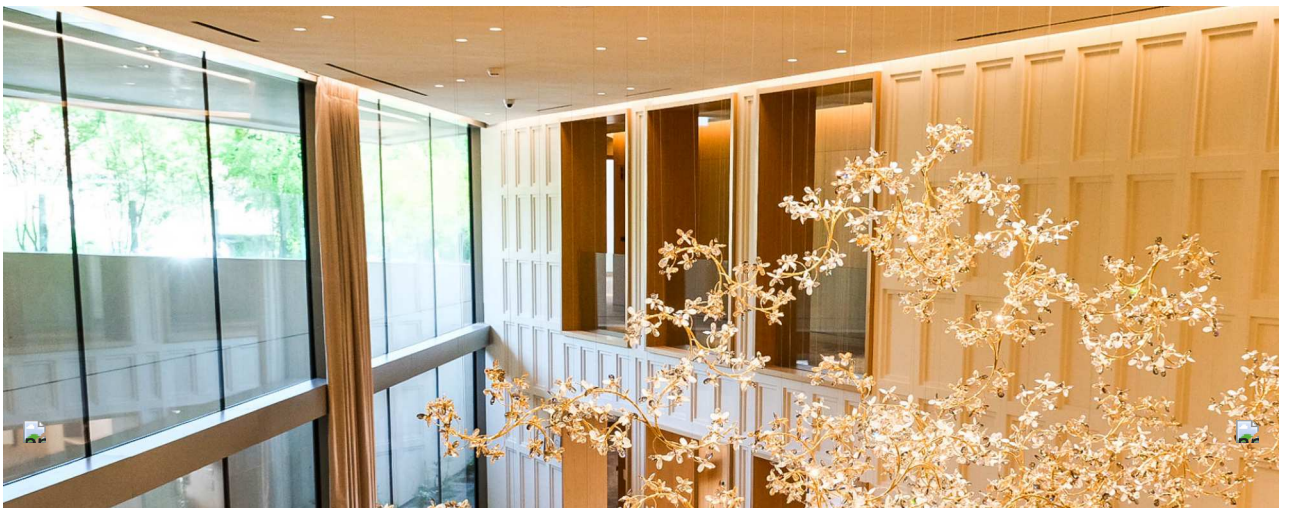


A new Hotel & Spa complex complements the historical part of the building, which used to serve as an inn where the kings of France stayed on their way to the coronation. As the well-known french proverb says: *"Where Napoleon passed several times, a new building appeared there."*





The architecture of **ROYAL CHAMPAGNE** is inspired by landscapes and local culture. Symbiosis with the environment also justifies the choice of materials: light woods, stone, glass.



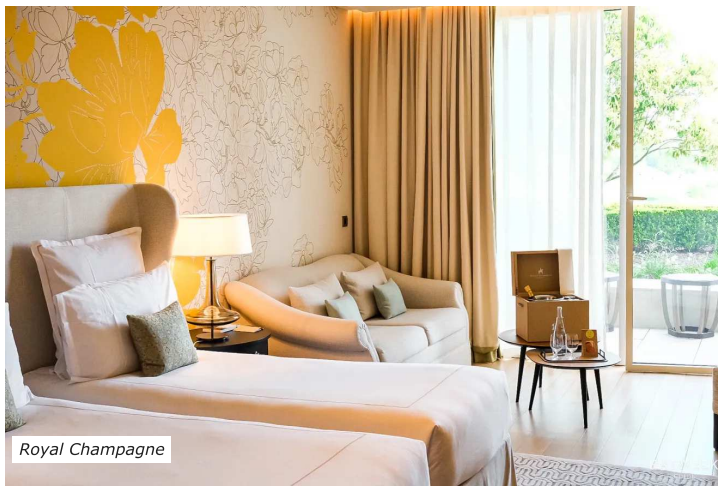


The tone of champagne, its slight hiss, sparkling light and transparency are present in many decorative elements of **ROYAL CHAMPAGNE**.



Light, soft and soothing décor greets guests in the lobby of the hotel, creating a cozy and welcoming atmosphere. A chic crystal chandelier, sparkling with multi-colored reflections, emphasizes the presence of royal style.

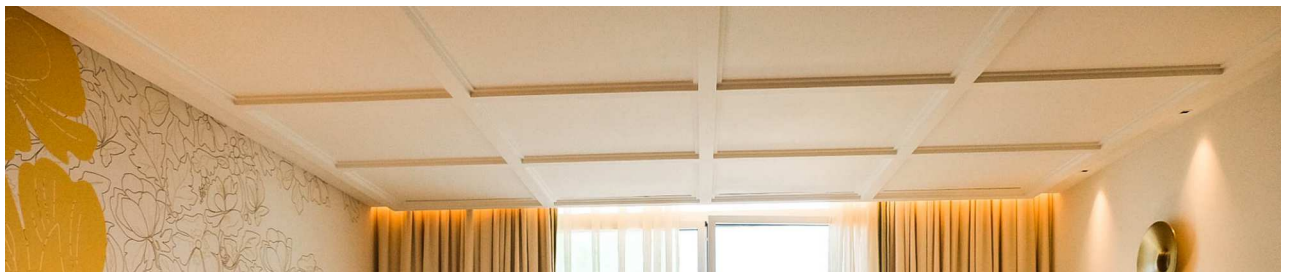
## ROOMS & CHAMPAGNE SUITES

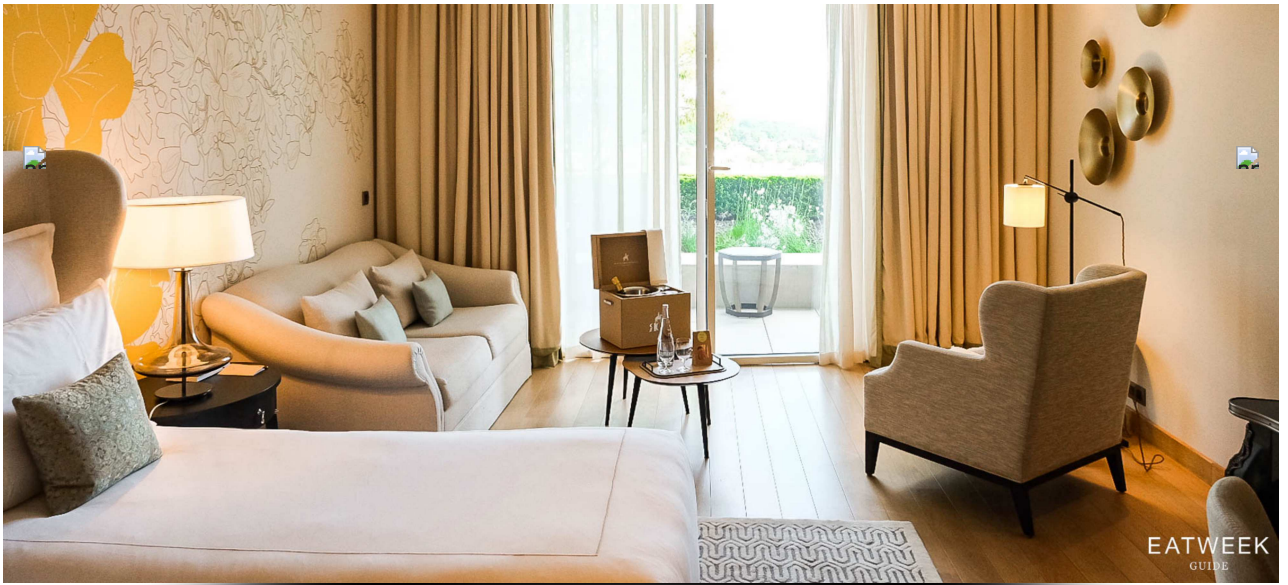


This “modern amphitheater” features 47 spacious rooms and suites, with terraces overlooking postcard-like landscapes.



Interior designer *Sibylle de Margerie* has created vegetal motifs – the branches and flowers of the vine invite into every room, changing color like a vineyard. Colors change depending on the floor: pink, yellow and its beige-gold variations, lilac-blue.





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Inspired by the natural and cultural heritage of the region, Sibille de Margerie favors natural materials such as light oak and stone. Pastel tones mix with acid tones and classic touches.





Comfortable, flooded with natural light, *CHAMPAGNE JUNIOR SUITE* is a room with an updated classic French design. There is a spacious seating area, a work area with a desk, a large double bed, a dressing room. The bathroom is equipped with a bathtub and a shower, all necessary bath accessories and *Dyptique Paris* premium perfumes.



Royal Champagne

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There is a “smart panel” that allows you to control lighting in the entrance hall, TV channels, air conditioning, room service available at any time of the day or night, as well as a tea and coffee station.

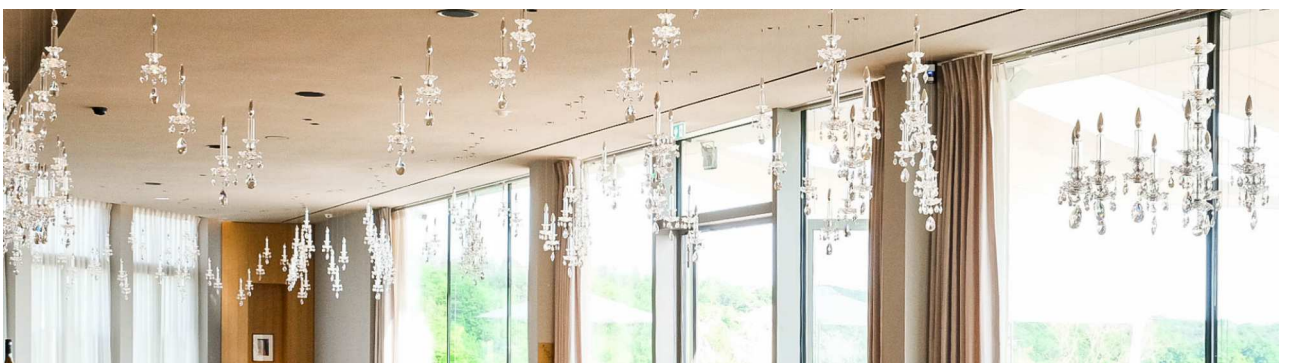
## LE BELLEVUE Panoramic Restaurant

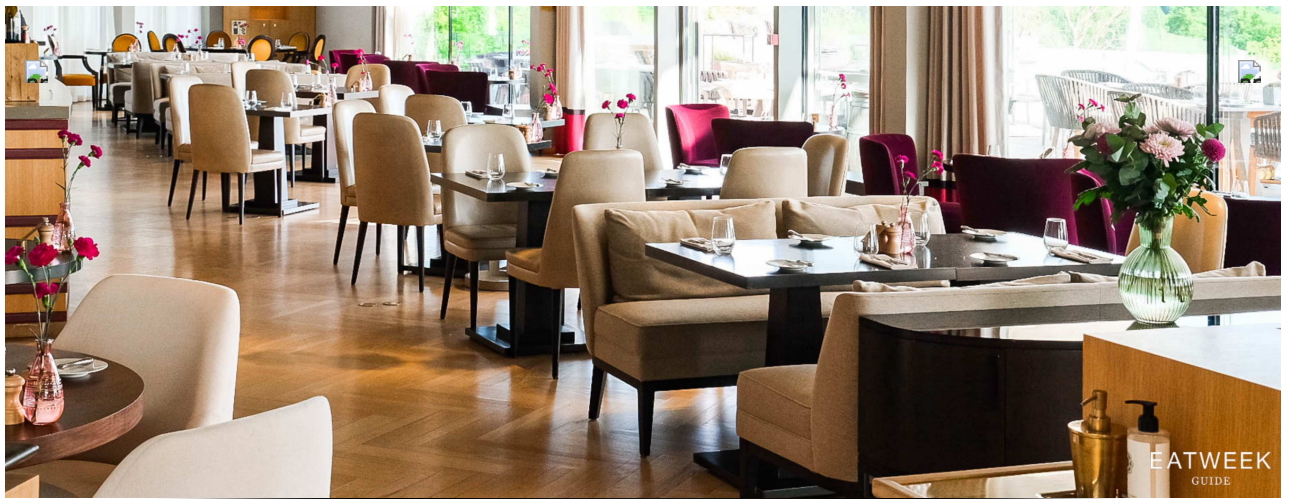


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**Le Bellevue Restaurant**, which proudly bears its name, features a magnificent panoramic terrace overlooking the Marne valley and the setting sun.

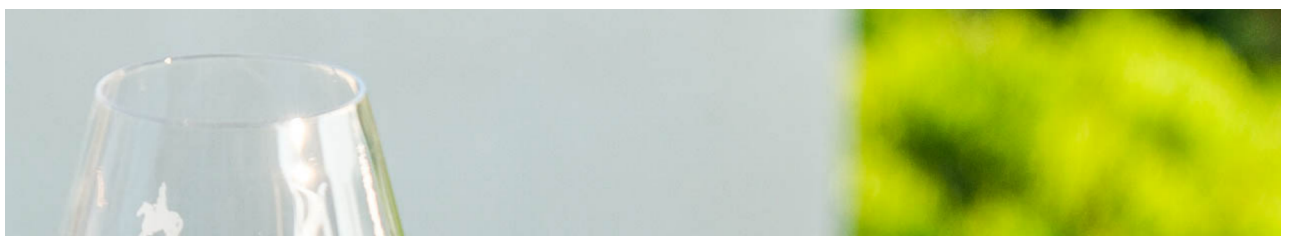




The interior of the restaurant pays tribute to the history of the country on its walls. A fresco signed by the artist *Cécile Gono*, a tribute to the Royal Regiment of Champagne, a regiment of the royal armies under the Ancien Régime.



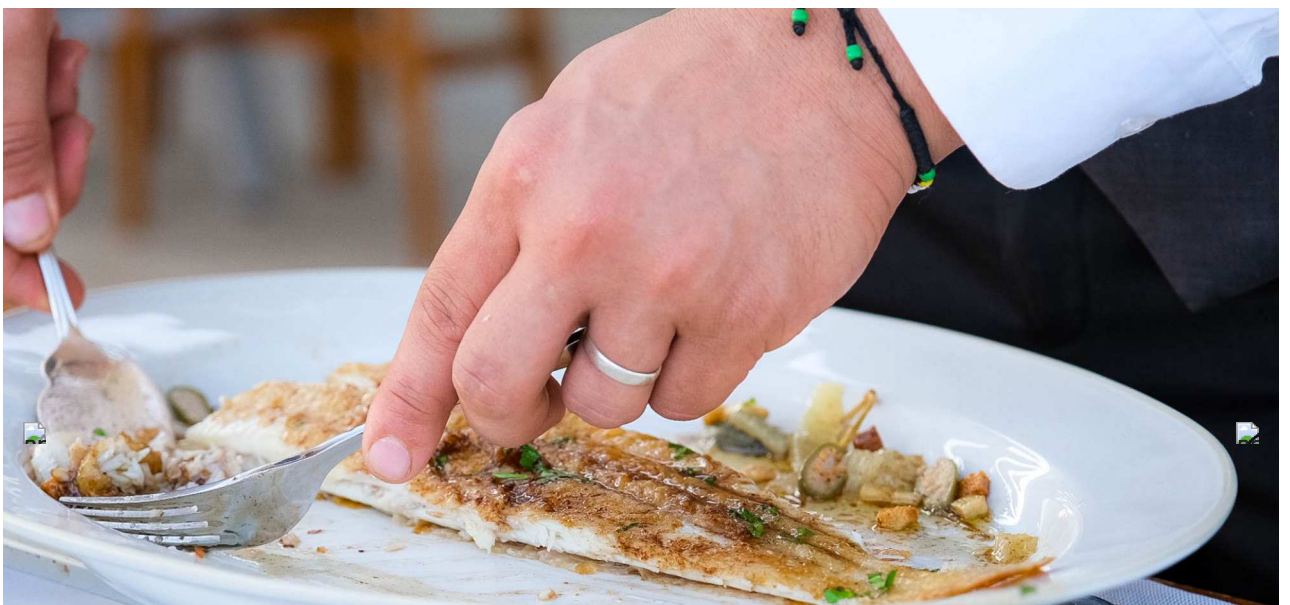
Ceiling with more than a thousand crystal pendants reflecting the sun rays, black lacquered tables, cozy armchairs — the decor combines softness and sparkle.







With an *À la carte Menu* that changes with the seasons, Le Bellevue gives you an idea of the richness of the region.





*OLD 'RELAIS DE POSTE': THE ROYAL CHAMPAGNE ALWAYS OFFERED TO RIDERS AN ENJOYABLE AND CONVIVIAL STAGE WHERE THEY COULD REST AND CHANGE HORSES BEFORE TAKING TO THE ROAD. AGAIN.*

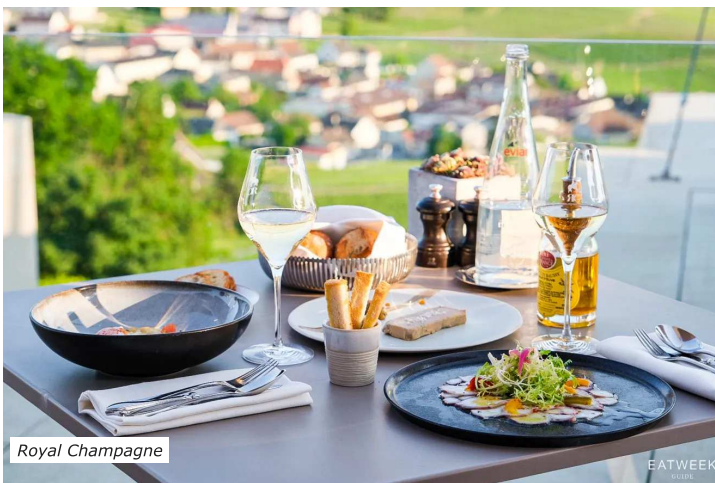


No dinner without champagne: "royal drink" is presented here in a large variety, from classic to vintage.





**In the Photo:** *Catch of the day — Sole Meunière, baked tomatoes and puréed potato with herbs*



Besides dinners, *Le Bellevue* serves breakfast in the mornings and lunches in the afternoon.

## LE ROYAL — Tribute to Napoleon





The gastronomic world of Chef **Jean-Denis Rieubland** opens up in the historic part of the hotel.





Under a golden patinated ceiling enhanced by the lustre of 36 blown and amber glass spheres, this royal salon pays tribute to the women who played an important role in the life of Napoleon, whose sculpture is placed in the center of the room — Joséphine, of course, Marie-Louise of Austria, his second wife, Countess Maria Walewska, his mistress, and Désirée Clary, his first love.



Working in many famous restaurants in France, **Jean-Denis** received the prestigious title of Meilleur Ouvrier de France in 2007, in 2008 he received his first star, and five years later, in 2012, received his second Michelin star.



Seduced by the atypical challenge of a new five-star hotel in the middle of the vineyards and the richness of the Champagne region, the Chef adapts his cuisine with local produce. After six months at the restaurant, **Jean-Denis** received the first star in the 2019 Michelin Guide for *Le Royal*.



Royal Champagne

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*"To elevate royal champagne to the highest gastronomic level, to preserve French know-how with a modern twist, and to pay tribute to the noblest products forever" is Chef Jean-Denis Rieubland's ambition.*



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From Halles Saint-Thibault in Epernay to the region's small producers, the Chef selects the very best from local produce: exceptional meats from Maison Lesage, lamb from the Pyrenees, fish from Brittany fishermen.

### *MENU SIGNATURE*





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- *Chef's Mise en bouche*



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**Champagne recommendation:** *Les 7 - Solera de 2005 à 2018*



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***Champagne House: Laherte Frères À CHAVOT***

*\* Each month Le Royal chef sommelier takes the guests to the heart of a world-class champagne house by pairing each dish with one of their "cuvées"*





- Crab, flavored with kaffir lime, caviar "Sturia", mango and citrus fruit



- Roasted Dublin Bay prawns with Espelette chili pepper, calf's head croquesquis with rocket leaves



**Champagne recommendation:** Rosé de Saignée Les Beaudiers 2018



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GOLDEN

- *Turbot with seaweed butter, artichokes and baby carrots, solferino of seasonal vegetables and French parsley*



**Champagne recommendation:** *Les Grandes Crayères Blanc de Blancs 2017*



- *Veal sweetbreads stuffed with chorizo, Jerez jus, caramelised onions and fondant potatoes*



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**Champagne recommendation:** *Ultradition Extra-Brut*



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- *Gin baba, lemon zest, vanilla whipped cream and spearmint*



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**Champagne recommendation:** *Petit Meslier Extra-Brut*



Royal Champagne

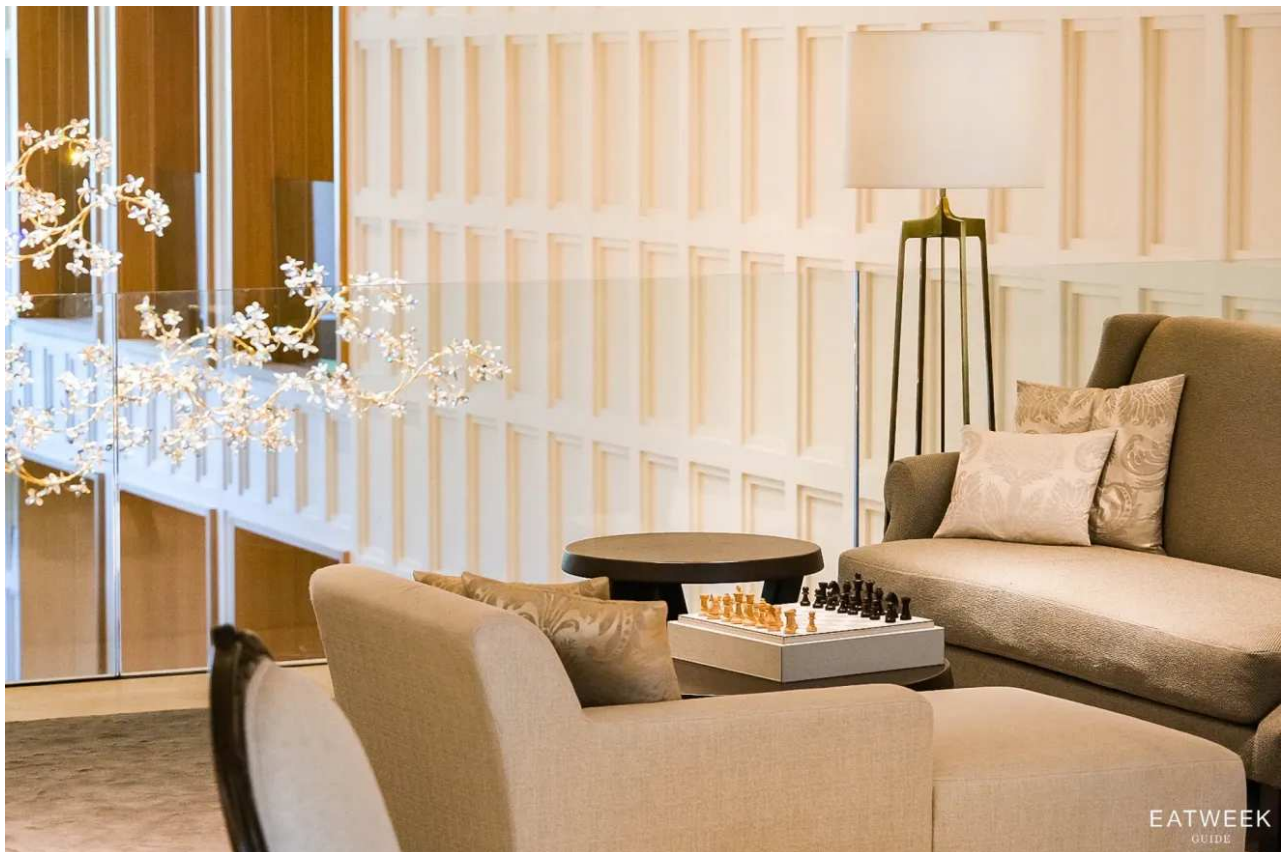
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- *Delicacies*



*Menu Signature — 190€*  
*Signature combination of Champagne — 160€*

## ROYAL CHAMPAGNE HOTEL & SPA



[www.royalchampagne.com](http://www.royalchampagne.com)

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**Instagram:** @royalchampagne

Text: **Marina Timo**  
Photo courtesy: **EATWEEKGUIDE**

TAGS: BELLEVUE RESTAURAN ROYAL CHAMPAGNE . BEST 5-STAR HOTELS IN CHAMPAGNE . BEST LUXURY HOTELS IN CHAMPAGNE . CHEF JEAN-DENIS RIEUBLAND . LE ROYAL RESTAURANT CHAMPAGNE . LE ROYAL RESTAURANT MICHELIN . MICHELIN GUIDE CHAMPAGNE . ROYAL CHAMPAGNE HOTEL & SPA . ROYAL CHAMPAGNE HOTEL & SPA

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