



WELCOME

TO THE

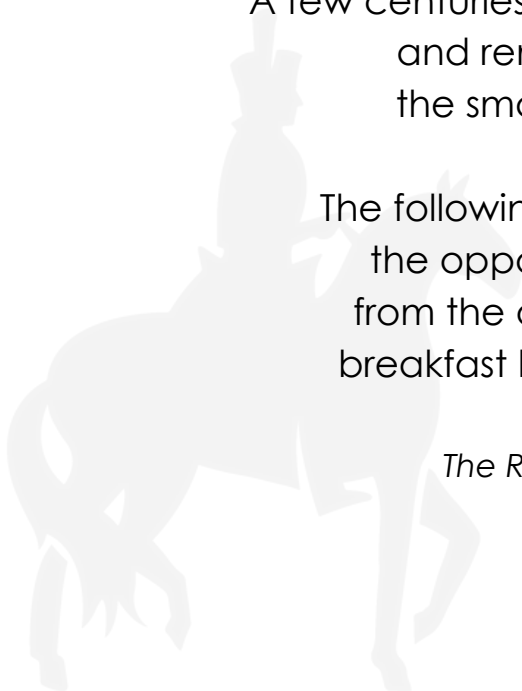
ROYAL CHAMPAGNE HOTEL & SPA !

Formerly a postal relay on the road to Reims, sacred city for the Kings of France since Clovis, the Royal Champagne hotel was one of the favorite stops of Napoleon and his generals.

A few centuries later, the place has lost none of its charm and remains the ideal base for exploring the small and large Champagne Houses.

The following pages of this directory will allow you the opportunity to learn about our property, from the opening times of the swimming pool, breakfast hours and all the services we provide.

The Royal Champagne Hotel & Spa Team



FOR SMALL
AND LARGES **APPETITES**

BON APPÉTIT !



3RD FLOOR

OPENING TIMES

Breakfast: 7:30 - 10:30

Lunch: 12:00 - 13:15

Dinner: 19:00 - 21:00

Le Bellevue is open every day.



3RD FLOOR

OPENING TIMES

Dinner: 19:00 - 21:00

*Le Royal is open from Tuesday to
Saturday included.*

Le Bellevue, our bistro chic restaurant,
offers an authentic menu
inspired by seasonal products.

The restaurant faces the terrace and
its superb views of the Champagne
vineyards.

The Abysse Bar welcomes you every
day from 12pm to 00:30am.

The Abysse Bar and summer terrace
offer a large selection
of champagne and cocktails as well
as a snacking menu.

Le Royal, a gastronomic experience
orchestrated in the Royal Champagne
Hotel & Spa.

The restaurant revisits the Champagne
terroir by highlighting regional products
while keeping his sunny signature.



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

ROOM SERVICE

Your Royal breakfast

7:30am - 12:00pm

Hot beverage of your choice
Dairy-free milk selection (almond, soy, oat)
VEGAN

Freshly squeezed juice selection
VEGAN - GLUTEN

Breads and Danish pastries selection from our baker
Gluten-free pastries and bread available
GLUTEN FREE

Homemade cake and sweet delicacies of the day

Eggs prepared to your liking
Your choice of two side dishes (extra side dish 3€)
GLUTEN FREE

Cold cuts selection, smoked salmon, matured cheese
veal sausages, bacon

Sauteed mushrooms, sauteed seasonal vegetables
LACTOSE FREE / GLUTEN FREE

Cereals & granolas, seasonal fruits, chia pudding
VEGAN

Strained yogurt and Bordier yoghurt

Chef's bircher muesli

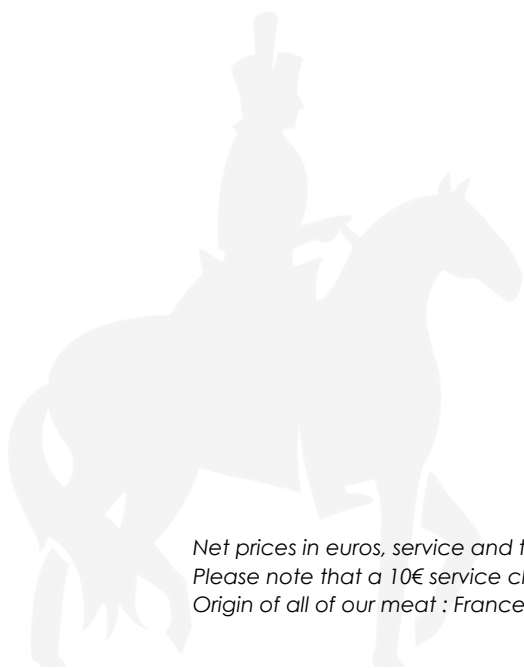
DO NOT DISTURB,
I AM **NOT READY** TO GO OUT...

ROOM SERVICE

A la carte

Poached eggs with ham and Hollandaise sauce on toast	18€
Poached eggs with smoked salmon and Hollandaise sauce on toast	18€
additional Petrossian Ossetra caviar (7gr)	15€
Eggs to your liking served with Petrossian Ossetra caviar	25€
Homemade pancakes with maple syrup	18€

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



FOR EARLY BIRDS...

ROOM SERVICE

Breakfast to go

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

Hot beverage of your choice

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

VEGAN

**

Bread and Danish pastries selection from our baker

Gluten-free pastries and bread available

GLUTEN FREE

**

Dairy of your choice : Bordier yoghurt
(coconut, vanilla, strawberry, lemon)

**

Fruits



LUNCH AND DINNER

From noon to 10pm

STARTERS

Green pea gazpacho, basil ice cream	GLUTEN FREE- VEGGIE OR VEGAN	22€
tangy wild strawberry		
Burrata, marinated cherry tomatoes, baby greens, pesto and pistachio	GLUTEN FREE	24€
Reims cooked ham, mixed greens and pickles		24€
Chicken Caesar salad		32€

CAVIAR AND SALMON

Royal Ossetra caviar from Petrossian 30gr / 50gr		
Organic hand-sliced smoked salmon from Petrossian		155€ / 240€
horseradish cream and blinis		42€

TAPAS

Mixed board: Noir de Bigorre cold cuts and matured cheese selection	28€
Noir de Bigorre pork cold cuts	26€
Matured cheese board	24€

PLATS

Fish & Chips	35€
Royal Cheeseburger, French fries	39€
Chicken club sandwich, French fries	38€
Rigatoni al pomodoro, stracciatella and basil	VEGGIE OR VEGAN 38€

Recommendation of the day

Price according to
the market

Sides :

10€

Baby greens salad, seasonal vegetables, French fries, mashed potatoes

DESSERTS

Caraiïbe chocolate 66% entremets, creamy and crunchy chocolate caramelized cocoa nibs	18€
Rhubarb tartlet from the Baie de Somme, madeleine sponge cake green aniseed and rhubarb sorbet	17€
Spring strawberries in syrup, aromatic herbs sorbet	GLUTEN FREE / VEGAN 18€
lychee jelly	
Sliced fruits platter	GLUTEN FREE / VEGAN 18€

FOR SMALL
AND LARGE **APPETITES**

ROOM SERVICE

A LITTLE BITE AT NIGHT?

From 10pm to 7:30am

Chicken sandwich	17€
Smoked salmon sandwich	19€
Matured cheese selection	16€
Bigorre pork cold cuts selection	18€
Caraiïbe chocolate 66% entremets, caramelized cocoa nibs	18€
Dessert of the day	17€



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

FOR THE CHILDREN...
A SET MENU CREATED BY OUR CHEF

ROOM SERVICE

STARTERS

Parma ham and melon, ricotta and basil oil
or
Cherry tomatoes and mozzarella

MAIN COURSES

Chicken nuggets
or
Beef steak

Side dish: French fries, potato purée, sauteed vegetables

or
Pasta, tomato sauce

DESSERTS

Fruit plate
or
Ice cream and sorbet
or
Cookie and vanilla ice cream

Menu at the rate of 35€

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

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

Origin of all of our meat : France

We are happy to welcome your furry guests, large or small!
To offer them a tasty meal, we have prepared a specific dog menu.

WOOF WOOF MENU

From 7:30 am to 10pm

Beef or chicken served with seasonal vegetables and rice 15€

Medium adult dog dry food 8€

Dry food for medium breed dogs over 12 months old

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

DRINKS (SOFTS)**WATER 75CL**

Velleminfroy, still water(1l)	10€
Velleminfroy, still water(50cl)	5€
Velleminfroy, sparkling water(1l)	10€
Velleminfroy, sparkling water (50cl)	5€
Badoit (75cl)	9€
Chateldon (75cl)	10€

SOFTS

Coca Cola, Coca Cola Zero 33cl, Orangina 25cl	8€
Double Dutch tonic 20cl	
Double Dutch Ginger ale 20cl	
Double Dutch Ginger beer 20cl	
Double Dutch double lemon 20cl	
Double Dutch Tonic cucumber and watermelon 20cl	
Perrier 33 cl	

FRUIT JUICES FROM MONSIEUR FONT 25CL

Pineapple, grape, peach, apple, tomato, strawberry, cranberry	9€
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COFFEE FROM MAISON LOMI

Espresso, American coffee or Decaffeinated	7€
Double espresso, Cappuccino, Latte	9€
Gourmet hot chocolate	16€

*Selection of non-diary milk (almond, soy, oat)

**Sustainably sourced and biodegradable*

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

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

OUR TEA SELECTION 20CL**WHITE TEA**

Bai Mu Dan, China	10€
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GREEN TEA

Long Jing, China	12€
Sencha Yama, Japan*	12€
Genmaicha Yama, Japan	12€
Grand Jasmin Imperial, China*	13€
Green tea with mint*	12€

OOLANG TEA

Wu Long 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, China	13€
Masala Chai (classic or latte)*	12€

HERBAL TEA SELECTION

Chamomile	10€
Verbena	10€
Organic Rooibos Bourbon*	12€
Fresh Mint*	10€



*Organic tea selection

Sustainably sourced and biodegradableNet prices in euros, service and taxes included. The list of allergens is available upon demand.**Please note that a 10€ service charge will be applied for orders above 12€.*

AT THE ABYSSE BAR

12:00pm to 00:30am

Signature Cocktails

25€

OLD SPRITZER – 12cl

Brut Champagne, Chambord, Angostura Bitter, Rum

BE CAREFUL - 14cl

Brut Champagne, Cachaça, Green Chartreuse,
Lime juice, Simple syrup

22€

TEMPTATION – 10CL

Tequila, Yellow Chartreuse, St Germain liquor, Lemon juice, Angostura Bitter

FIZZ AND STORMY – 15cl

Italicus, Pimm's, Jasmin syrup, Lemon juice, Tonic

FROZEN APEROL – 20cl

Apérol, Grand Marnier, Lemon juice, Lavender syrup

Mocktails

14 €

FLOWER TOUCH – 15CL

Jasmin syrup, Lemon juice, Lemonade

HEY DAAAARLING ! – 15CL

Lavender syrup, Lemon juice, Ginger Ale



CHAMPAGNE / WINE BY THE GLASS 12CL

CHAMPAGNE

Let yourself be tempted by one of the five cuvées of the moment, hand picked by our sommelier. Amazing bubbles from the well known champagne houses or great finds from smaller « grower champagnes ». Brut, extra brut, rosé, blanc de blancs, prestige cuvées and more are available by the glass.

Prices by the glass vary between 19 and 54 euros depending on the champagne.

Our team will be delighted to help you make the right choice.

WHITE WINE, ROSE, RED

Our sommelier also curated a small selection of white, red and rosé wines by the glass for you to enjoy. Be it an old time favourite or a new discovery, these wines will be ideal to accompany a meal or just to enjoy on your private terrace overlooking the vineyards.

Should you care for more than one glass and wish to explore our winelist, please do ask us.

Cheers!

For any demand, you can press down the « Champagne Please! » button on your phone.

CHAMPAGNE 75CL

Leclerc Briant Brut Réserve, Brut (37,5 cl)	55€
Billecart-Salmon Rosé, Extra Brut (37,5 cl)	85€
Krug Grande Cuvée, Extra Brut (37,5 cl)	326€
Leclerc Briant Extra Brut vintage 2016	125€
Henri Giraud Esprit Nature, Brut	135€
Billecart-Salmon Rosé, Extra Brut	162€
Henriot Rosé, Brut	126€
Ruinart Blanc de Blancs, Brut	204€
Dom Pérignon 2013, Brut	585€

WINE 75CL**WHITE WINE**

Bourgogne Côtes d'Auxerre, "Court Vit" 2018	63€
Sancerre, Domaine Vacheron 2021	70€
Vacqueyras, "Sang Blanc", Domaine Le Sang des Cailloux 2021	87€
Anjou, "Les Gâts", Patrick Baudouin 2014	102€
Saint-Joseph, Grippa 2017 (37.5cl)	45€

ROSE WINE

Vin de France "Rosé Rouge", Domaine Uma 2021	67€
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RED WINE

Chinon, "Clos de la Roche", Wilfrid Rousse 2018	68€
Marsannay "Les Longeroies", Domaine B. Coillot 2019	90€
Chassagne-Montrachet, "Vieilles Vignes", Lucien Muzard 2020	120€
Châteauneuf-du-Pape, "Etienne Gonnet", Famille Gonnet 2019	129€
Sancerre Vacheron 2017 (37,5 cl)	40€

Net prices in euros, service and taxes included.

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