

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 UPON REQUEST

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

Local and Italian Cold cuts selection, smoked salmon,
matured cheese, veal sausages, bacon

Sauteed mushrooms, sauteed seasonal vegetables
LACTOSE FREE / GLUTEN FREE

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

Strained yogurt and Bordier yoghurts

Pastry Chef's bircher muesli

The list of allergens is available upon request.

Please be aware that a 10€ service charge will be applied for in-room breakfast orders.

All of our meat is sourced from France and Italia.

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A la carte

EGGS

Benedict eggs	18€
Poached eggs with ham and Hollandaise sauce on toast	18€
Royal eggs	15€
Poached eggs with smoked salmon and Hollandaise sauce on toast additional Petrossian Ossetra caviar (7gr)	25€
Imperial eggs	
Eggs to your liking served with Petrossian Ossetra caviar scrambled eggs, omelet, poached eggs, soft-boiled eggs	

SWEET DELIGHTS

Homemade pancakes with maple syrup	18€
Milk Porridge (selection of non-diary milk available)	16€
Water Porridge	16€
Red berries bowl	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

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Beverages

FRUIT JUICES (25CL)

Freshly squeezed juices
Orange, Lemon, Grapefruit

Hand-crafted fruits and nectars (25cl)
Pineapple, Grape, Peach, Apple, Tomato, Strawberry, Cranberry, Apricot

TEA & HERBAL TEA SELECTION (50 CL)

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 Chai (classic or latte) *

HERBAL TEA

Chamomile
Verbena
Organic Bourbon Rooibos *
Fesh mint *

LOMI ORGANIC 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,
Double espresso (12 cl)

Cappuccino (24cl)
Latte (27 cl)
Gourmet hot chocolate (24 cl)

- Organic coffee and tea



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

ROOM SERVICE

Breakfast to go

Place your order with our Room Service team the day before your departure

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 UPON REQUEST

Dairy of your choice: Bordier yoghurt

(plain, vanilla, strawberry, green lemon)

Seasonal fruits



FOR SMALL
AND LARGE **APPETITES**

ROOM SERVICE

Lunch & Dinner

From 12pm to 10pm

STARTERS

Green pea gazpacho GLUTEN FREE / VEGGIE	22€
basil ice cream tangy wild strawberry	
Burrata, marinated cherry tomatoes, baby greens, pesto and pistachio GLUTEN FREE	26€
Reims cooked ham, mixed greens and pickles	24€
Brittany Blue lobster Cesar salad (sustainable fishing)	52€

CAVIAR & SALMON

Royal Ossetra caviar from Petrossian 30gr / 50gr	155€ / 240€
Organic hand-sliced smoked salmon from Petrossian	42€
horseradish cream and blinis	
Additional Royal Ossetra caviar from Petrossian (7gr)	15€

TAPAS

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

MAINS

Fish & Chips, local catch of the day	35€
Royal Cheeseburger, French fries	39€
Club sandwich with chicken from Champagne PGI, French fries	38€
Rigatoni al pomodoro, stracciatella and basil VEGGIE	38€
Recommendation of the day	Price according to the market

Sides:

Baby greens salad, seasonal vegetables, French fries, mashed potatoes	10€
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DESSERTS

Crunchy dark chocolate 66% tartlet	18€
Brazilian organic coffee ice cream, cocoa and coffee caramelized nibs	
Blueberry and blackcurrant éclair, smoothy lemon cream	17€
Peach and apricot - fresh fruits and sorbets GLUTEN FREE / VEGAN	18€
Sliced fruits platter GLUTEN FREE / VEGAN	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 orders above 12€.
Origin of all of our meat : France

A little bite at night?

From 10pm to 7:30am

Sandwich with chicken from Champagne PGI	17€
Smoked salmon sandwich	19€
Matured cheese selection	16€
Bigorre French pork PDO cold cuts selection	18€
Raspberry from Champagne and basil tartlet	18€
Blueberry and blackcurrant éclair, smoothy lemon cream	17€

For the children

A set menu created by our Chef

STARTERS

Parma ham and melon, ricotta and basil oil

ou

Cherry tomatoes and mozzarella

MAINS

Chicken nuggets

ou

Beef steak

Side dish: French fries, potato purée, sauteed vegetables

ou

Pasta with tomato sauce

DESSERTS

Fruit plate

ou

Ice cream - sorbet

ou

Cookie and vanilla ice cream

35€

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 10pm

Beef or chicken served with seasonal vegetables and rice	15€
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Medium adult dog dry food	8€
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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 all our meat: France.

DRINKS (SOFTS)

WATER 75CL

STILL WATER

Velleminfroy, (1l), Burgundy	10€
Velleminfroy, (50cl), Burgundy	5€
Thonon (75cl), Auvergne	9€

SPARKLING WATER

Velleminfroy, (1l), Burgundy	10€
Velleminfroy, (50cl), Burgundy	5€
Badoit (75cl), Auvergne	9€
Chateldon (75cl), Auvergne	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	

HAND-CRAFTED FRUITS JUICES & NECTARS FROM MR FONT 25CL

Pineapple, grape, apple or tomato juices	9€
Strawberry, apricot, or peach nectars	

COFFEE FROM ORGANIC LOMI*



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)	7€
Double espresso (12 cl) , Cappuccino (24cl) or Latte (27 cl)	9€
Gourmet hot chocolate (24 cl)	16€

*Selection of non-diary milk available (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 50CL

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

WHITE TEA	
Bai Mu Dan, China	10€
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 biodegradable*

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

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AT THE ABYSSE BAR
from 12pm 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

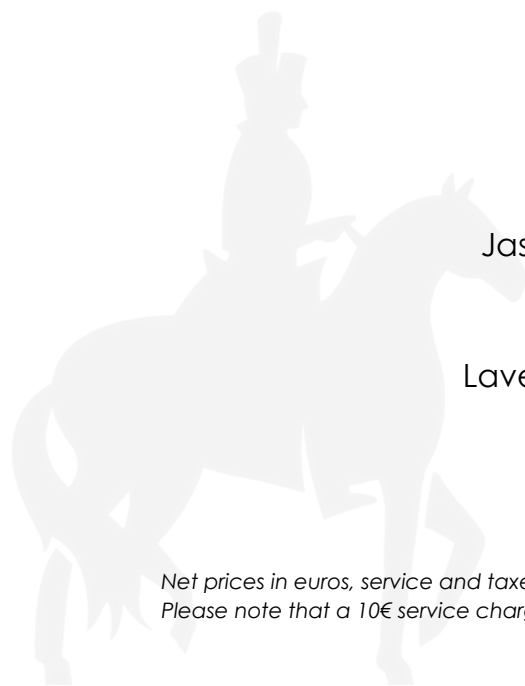
14 €

FLOWER TOUCH – 15CL

Jasmin syrup, Lemon juice, Lemonade

HEY DAAAARLING ! – 15CL

Lavender syrup, Lemon juice, Ginger Ale



CHAMPAGNE / WINE BY THE GLASS 12CL

CHAMPAGNE

Indulge yourself with one of the five exquisite cuvées carefully handpicked by our sommelier. Experience amazing bubbles from well-known champagne houses or discover hidden gems from smaller "grower champagnes." We offer a diverse selection of Brut, Extra Brut, Rosé, Blanc de Blancs, Prestige Cuvées, and more, all available by the glass. Prices per glass range between 19 and 54 euros, depending on the champagne. Our team will be thrilled to assist you in making the perfect choice.

WHITE WINE, ROSE, RED

In addition to our champagne selection, our sommelier has curated a delightful assortment of white, red, and rosé wines available by the glass for your enjoyment. Whether you prefer a timeless classic or wish to embark on a new wine discovery, these offerings are perfect for accompanying a meal or savoring on your private terrace with a picturesque view of the vineyards. Should you desire to explore our complete wine list and savor more than one glass, please feel free to inquire with our team.

Cheers!

For any request, simply press down the "Champagne Please!" button on your phone.

Our team will be delighted to assist you promptly.

*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€.*

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	172€
Sancerre Vacheron 2017 (37,5 cl)	40€

Our wines are DOP unless otherwise specified.

Net prices in euros, service and taxes included.

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