

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.*

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

ROOM SERVICE

## *A la carte*

### EGGS

Benedict eggs	18€
Poached eggs with ham and Hollandaise sauce on toast	
Royal eggs	18€
Poached eggs with smoked salmon and Hollandaise sauce on toast additional Petrossian Ossetra caviar (7gr)	
Imperial eggs	28€
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€

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

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

ROOM SERVICE

## Beverages

### FRUIT JUICES (25CL)

Freshly squeezed juices  
Orange, Lemon, Grapefruit

Hand-crafted fruit juices from Patrick Font (25cl)  
Pineapple, Grape, Tomato, Apple

Hand-crafted fruit nectars from Patrick Font (25cl)  
Strawberry, Apricot, Peach

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

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

Pumpkin velouté, pumpkin seeds, hazelnut and rosemary scented crème fraîche	GLUTEN FREE, VEGGIE	22€
Apulian Burrata, marinated cherry tomatoes, pesto and pistachio	GLUTEN FREE, VEGGIE	28€
Reims cooked ham, mixed greens and pickles	DAIRY FREE	24€
Brittany Blue lobster Caesar salad (sustainable fishing)		62€

### CAVIAR & SALMON

Royal Ossetra caviar from Petrossian 30gr / 50gr	155€ / 240€
Organic hand-sliced smoked salmon from Petrossian horseradish cream and blinis	42€
Additionnal Royal Ossestra caviar from Petrossian (7gr)	25€

### 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	GLUTEN FREE	35€
Royal Cheeseburger, French fries		40€
Rigatoni al pomodoro, stracciatella and basil	VEGGIE	38€
Sides:	VEGGIE OR VEGAN	
Baby greens salad, seasonal vegetables, French fries, mashed potatoes		10€

### DESSERTS

Matured cheese selection		16€
Chocolate 70%, black cardamom, light Champagne malt cream		18€
French kiwi Tatin tart, buckwheat crisp, vanilla clotted cream	GLUTEN FREE	17€
Cappuccino tartlet, Brazilian coffee and milk mousse		18€
Vanilla and celeriac custard tart with caramelized muscovado, crispy Croissant dough		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 young epicurians*

A set menu created by our Chef

**STARTERS**

Pumpkin velouté

or

Cherry tomatoes and mozzarella

**MAINS**

Chicken nuggets

or

Beef steak

Side dish: French fries, potato purée, sauteed vegetables

or

Pasta with tomato sauce

**DESSERTS**

Fruit plate

or

Ice cream - sorbet

or

Cookie and vanilla ice cream

35€

FOR SMALL  
AND LARGE **APPETITES**

ROOM SERVICE

*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	DAIRY FREE	18€
Chocolate 70%, black cardamom, light Champagne malt cream		18€
French kiwi Tatin tart, buckwheat crisp and vanilla clotted cream	GLUTEN FREE	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

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€
--	-----

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



## 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€
Chateldon (75cl), Auvergne	10€

## SOFTS

Coca Cola, Coca Cola Zero 33cl, Orangina (25cl)	8€
The London Essence tonic (20cl)	
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 FRUITS JUICES FROM MR FONT 25CL

Pineapple, grape, apple or tomato	9€
-----------------------------------	----

## HAND-CRAFTED FRUITS NECTARS FROM MR FONT 25CL

Strawberry, apricot, or peach	9€
-------------------------------	----

## 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.*

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

**AT THE ABYSSE BAR**  
**From 12pm to 23:30am**

**Signature Cocktails**

25€

**ROCK AND RHUM – 9cl**

Grand Marnier liquor, Zacapa 23, Cinnamon syrup,  
Angostura Bitter, Lemon smoke

22€

**SOOO SWEET - 12cl**

Plantation Pineapple, Cream, Egg white, Vanilla syrup

**WAKE UP ! – 12CL**

Mozart Dark Chocolate, Espresso, Cognac, Simple syrup

**PINK AND FIZZY – 15cl**

Brockman's Gin, Tonic, Cherry liquor mousse

**SEX-APPLE – 18cl**

Calvados, Lemon juice, Apple juice, Amaretto, Ginger ale

**Mocktails**

14 €

**LEMON TOUCH – 15CL**

Lemon syrup, Lemon juice, Pink grapefruit lemonade

**CHESTNUT BOOST – 15CL**

Chestnut syrup, Apple juice, 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.

## CHAMPAGNE

	37,5CL	75CL
Billecart-Salmon, "Brut Réserve", Brut	65€	
Leclerc Briant "Brut Réserve", Brut	55€	
Billecart-Salmon "Rosé", Extra Brut	85€	
Krug "Grande Cuvée", Extra Brut	326€	
Leclerc Briant, Millésime 2016, Extra Brut		125€
J-M Sélèque, "Solessence", Extra Brut		101€
Billecart-Salmon "Rosé", Extra Brut		162€
Henriot "Rosé", Brut		126€
Ruinart "Blanc de Blancs", Brut		204€
Dom Pérignon Millésime 2013, Brut		585€

## WINE

37,5CL 75CL

## WHITE WINE

Bourgogne Côtes d'Auxerre, "Court Vit", Domaine Goisot 2018	75€
Sancerre, Domaine Vacheron 2021	80€
Vacqueyras, "Sang Blanc", Domaine Le Sang des Cailloux 2021	97€
Anjou, "Les Gâts", Domaine Patrick Baudouin 2014	102€
Chablis, 1er Cru "Fourchaume", Christophe et Fils 2017	45€

## ROSE WINE

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

## 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€
Saint-Julien, Branaire-Ducru, 2015	135€

Our wines are PDO (Protected Designation of Origin) otherwise specified.  
 Net prices in euros, service and taxes included.  
 Please note that a 10€ service charge will be applied for orders above 12€.