

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

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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À la carte

EGGS

Benedict eggs	20€
Poached eggs with ham and Hollandaise sauce on toast	
Royal eggs	20€
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€
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 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 *
Fresh mint *
Red berries and goji

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

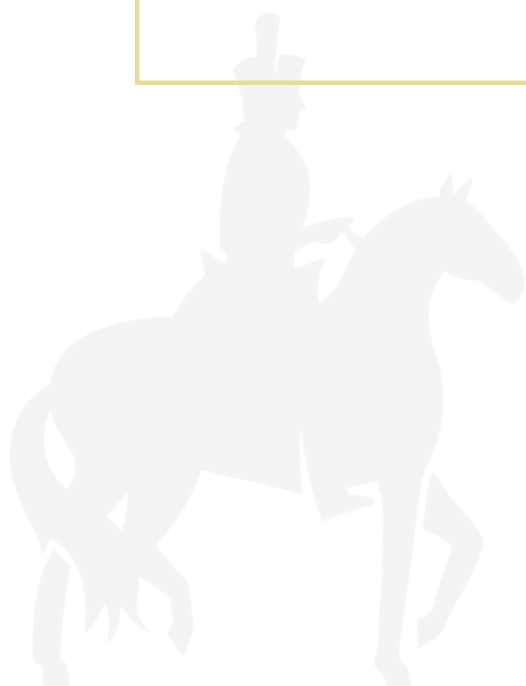
VEGAN / GLUTEN FREE

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

Tomato gazpacho, fromage blanc ice cream basil and blackberries marinated in amaretto	VEGGIE	22€
Burrata di bufala from Campania DOP, cherry tomatoes, pesto and pistachio	GLUTEN FREE, VEGGIE	35€
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	48€
Additionnal Royal Ossestra caviar from Petrossian (10gr)	48€

TAPAS

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

MAINS

Brittany blue lobster and linguine pasta lobster and citrus sauce	SUSTAINABLE FISHING	85€
Gilt-head sea bream fish & chips	GLUTEN FREE	35€
Royal Cheeseburger, French fries		40€
Rigatoni al pomodoro, stracciatella and basil	VEGGIE	38€

Sides:

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

PDO matured cheese selection	16€
Cappuccino tartlet, Brazilian coffee and milk mousse	17€
Rhubarb entremets	18€
fromage blanc and Madagascar vanilla light mousse	
Intuition 80% Chocolate, rich caramel and Tahitian vanilla mousse	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

FOR SMALL
AND LARGE **APPETITES**

ROOM SERVICE

For the young epicurians

A set menu created by our Chef

STARTERS

Dublin prawn cocktail salad with avocado
roman lettuce and citrus

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€

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Origin of all of our meat : France

FOR SMALL
AND LARGE **APPETITES**

ROOM SERVICE

A little bite at night?

From 10pm to 7:30am

Cesar salad with PGI chicken from Champagne	43€
Matured cheese PDO board	26€
Bigorre French pork PDO cold cuts board	26€
Petrossian classic cod roe taramasalata (100 gr)	55€
and taramasalata with lobster (100 gr), blinis	
Hummus, sesame seeds and coriander with rye croustissians	25€
Intuition 80% Chocolate	18€
rich caramel, and Tahitian vanilla mousse	
Rhubarb entremets fromage blanc	18€
and Madagascar vanilla light mousse	

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€
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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 the meat of the Woof Woof menu : Europe

DRINKS (SOFTS)

WATER 75CL

STILL WATER

Velleminfroy, (1l), Burgundy	10€
Velleminfroy, (50cl), Burgundy	6€
Thonon (75cl), Auvergne	9€

SPARKLING WATER

Velleminfroy, (1l), Burgundy	10€
Velleminfroy, (50cl), Burgundy	6€
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 FRUIT JUICES FROM PATRICK FONT 25CL

Pineapple, grape, apple or tomato	9€
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HAND-CRAFTED FRUIT NECTARS FROM PATRICK FONT 25CL

Strawberry, apricot, or peach	9€
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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€
Red berries and goji	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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Alysse Bar

From 12pm to 00:30am

SIGNATURE COCKTAILS

25€

RED ALERT ! – 12cl

Campari, Gin, Antica Formula, Fernet Branca,
Rosemary smoke

22€

SO FAR SO GOOD – 9cl

Tequila, Lime juice, Lillet Blanc, Italicus

LE 51 – 9cl

Gin, Orgeat syrup, Lemon juice, Ricard

IT'S UP TO YOU ! – 10cl

Malt Spirit, Lime juice, Orange, Brown sugar,
Chambord

APPLE-OGIZE – 18cl

Manzana, Lime juice, Tonic, Vanilla syrup

MOCKTAILS

14 €

POMME BREAK – 20CL

Orgeat syrup, Apple juice, Ginger ale

RELAX – 20CL

Watermelon syrup, Grapefruit juice,
Pink grapefruit soda

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 55 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 - 1/2bt	65€	
Leclerc Briant "Brut Réserve", Brut - 1/2bt	55€	
Billecart-Salmon "Rosé", Extra Brut - 1/2bt	85€	
Krug "Grande Cuvée", Extra Brut - 1/2bt	355€	
Leclerc Briant, Millésime 2016, Extra Brut		158€
Christian Gosset Brut A03, Extra Brut		108€
Billecart-Salmon "Rosé", Extra Brut		162€
Henriot "Rosé", Brut		126€
Ruinart "Blanc de Blancs", Brut		211€
Dom Pérignon Millésime 2013, Brut		585€

WINE

37,5CL 75CL

WHITE WINE

AOP Bourgogne Côtes d'Auxerre, "Court Vit", Domaine Goisot 2018	75€
Vin de Loire, "Sauvignon Chapitre I", Les Quatre Piliers 2020	60€
AOP Vacqueyras, "Sang Blanc", Domaine Le Sang des Cailloux 2021	97€
IGP de l'Hérault "Vermentino", Clos de la Barthassade 2020	75€

ROSE WINE

Vin De France, "Rosé Rouge", Domaine Uma 2021	67€
AOP Côtes de Provence, Roc Angel, Château d'Esclans 2022	81€

RED WINE

AOP Chinon, "Clos de la Roche", Wilfrid Rousse 2018	68€
AOP Marsannay, "Les Longeroies", Domaine B. Coillot 2019	109€
AOP Chassagne-Montrachet, "Vieilles Vignes", Lucien Muzard 2020	145€
AOP Châteauneuf-du-Pape, "Etienne Gonnet", Famille Gonnet 2019	172€
AOP Saint-Emilion, Château de Ferrand 2014 - 1/2bt	67€

Our wines are PDO (Protected Designation of Origin) otherwise specified.
 Net prices in euros, service and taxes included.
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