

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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ROOM SERVICE

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	
Imperial eggs	
Eggs to your liking served with Petrossian Ossetra caviar scrambled eggs, omelet, poached eggs, soft-boiled eggs	28€
Avocado toast, poached egg, guacamole sesame, roasted buckwheat and red onion brunoise	20€

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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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 *
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.

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



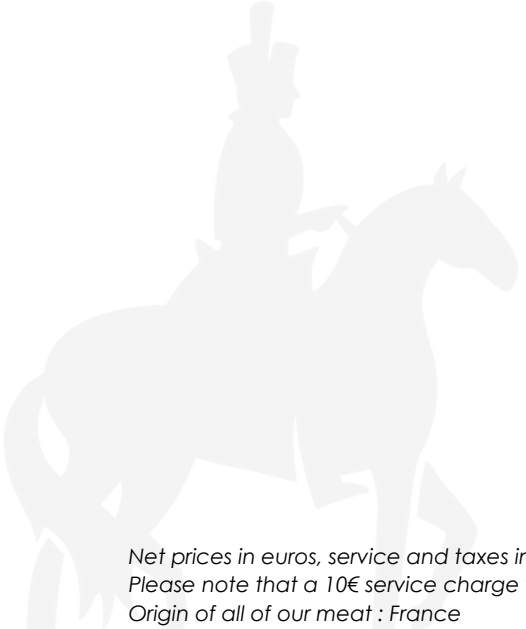
FOR SMALL
AND LARGE **APPETITES**

ROOM SERVICE

To share

From 12pm to 10pm

Crispy French Obsiblue prawn, wasabi mayonnaise	44€
Handsliced Norwegian smoked salmon, sweet and sour cream	38€
Sea urchin coral taramasalata, crispy rye toasts	32€
Mini Cheeseburger - 7 pieces	26€
Mini Hot-Dog - 7 pieces	26€
Mini Ham Croque-Monsieur, aged comté cheese - 8 pieces	32€
Mini Chicken Croque-Monsieur, aged comté cheese - 8 pieces	34€
Petrossian Royal Ossetra caviar 30gr / 50gr	160€ / 250€
Petrossian Onyx Caviar 125gr	430€
Selection of cold cuts from the Basque country by Pierre Oteiza	44€
Seasonal cheese selection from our Champagne cheesemakers	27€
Tomme des Ardennes, Camembert « Le Petit Arthur », Chaource AOP, Langres AOP	



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

Lunch & Dinner

From 12pm to 10pm

STARTER

Dublin bay prawn salad, chimichurri sauce	GLUTEN FREE, LACTOSE FREE	45€
Summer truffle salad, lamb's lettuce and frisée walnut oil, fresh almond		38€
Marmande tomato, Campania burrata PDO, aged balsamic vinegar		35€
Melon from France, peach, verbena	VEGAN, LACTOSE FREE	25€

MAIN

Royal Cheeseburger, French fries		41€
Ham Croque-Monsieur, summer truffle, aged comté cheese, French fries, salad		45€
Chicken Croque-Monsieur, summer truffle, aged comté cheese, French fries, salad		48€
Cod Fish & Chips, tartar sauce, French fries		35€
French Arugula risotto aged Parmigiano Reggiano, candied tomato with oregano	GLUTEN FREE, VEGGIE	35€

SIDE DISH

Green salad, seasonal vegetables, French fries, potato purée	VEGGIE OR VEGAN	10€
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DESSERT

Cappuccino tartlet, Brazilian coffee, milk mousse		17€
Rhubart entremets, fromage blanc light mousse, Madagascar vanilla		18€
Intuition chocolate 80%, rich caramel, 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 the young epicurians

A set menu created by our Chef

STARTERS

French melon, peach, verbena

or

Handsliced Norwegian smoked salmon, sweet and sour cream

MAINS

Crispy French obsiblu prawn, tartare sauce

or

Beef steak

Side dish: French fries, mashed potato, sauteed vegetables

or

Penne rigate, tomato sauce

DESSERTS

Fruit plate

or

Ice cream - sorbet

or

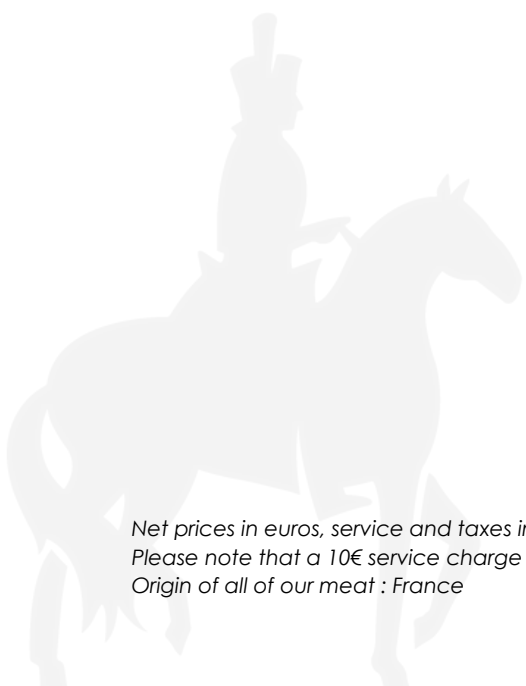
Cookie and vanilla ice cream

35€

A little bite at night?

From 10pm to 7:30am

Melon from France, peach, verbena	25€
Seasonal cheese selection from our Champagne cheesemakers Tomme des Ardennes, Camembert « Le Petit Arthur », Chaource PDO, Langres PDO	27€
Selection of cold cuts from the Basque country by Pierre Oteiza	44€
Sea urchin coral taramasalata, crispy rye toasts	32€
Handsliced Norwegian smoked salmon, sour cream	38€
Intuition 80% Chocolate, rich caramel, and Tahitian vanilla mousse	18€
Rhubarb entremets fromage blanc and Madagascar vanilla light mousse	18€



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 pasta	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	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

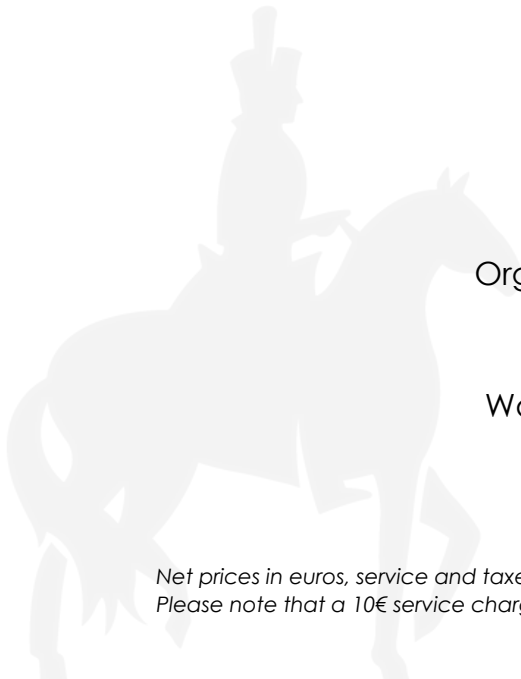
14 €

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.

PDO CHAMPAGNE

	37,5CL	75CL
Billecart-Salmon, "Brut Réserve", Brut - 1/2bt	68€	
Leclerc Briant "Brut Réserve", Brut - 1/2bt	55€	
Billecart-Salmon "Rosé", Extra Brut - 1/2bt	92€	
Krug "Grande Cuvée", Extra Brut - 1/2bt	355€	
Leclerc Briant, Millésime 2016, Extra Brut		158€
Billecart-Salmon "Rosé", Extra Brut		162€
Henriot "Rosé", Brut		136€
Ruinart "Blanc de Blancs", Brut		211€
Dom Pérignon Millésime 2013, Brut		585€

WINE

WHITE WINE

	37,5CL	75CL
AOP Bourgogne Côtes d'Auxerre, "Gueules de Loup", D. Goisot 2020		85€
Vin de Loire, "Sauvignon Chapitre I", Les Quatre Piliers 2020		60€
IGP Collines Rhodaniennes, "Le pied de Sanson", domaine Vernay 2022		94€
IGP de l'Hérault "Vermentino", Clos de la Barthassade 2020		75€

ROSÉ

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

AOP Chinon, "Clos de la Roche", Wilfrid Rouse 2018		68€
AOP Gevrey Chambertin, "En Jouse", D. Harmand-Geoffroy 2018		167€
AOP Chassagne-Montrachet, "Vieilles Vignes", Lucien Muzard 2020		109€
AOP Châteauneuf-du-Pape, "Etienne Gonnet", Famille Gonnet 2019		145€
AOP Saint-Emilion, Château de Ferrand 2014 - 1/2bt	67€	172€

Our wines are PDO (Protected Designation of Origin) otherwise specified.
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