

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	28€
scrambled eggs, omelet, poached eggs, soft-boiled eggs	
Avocado toast, poached egg, guacamole	20€
sesame, roasted buckwheat and red onion brunoise	

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

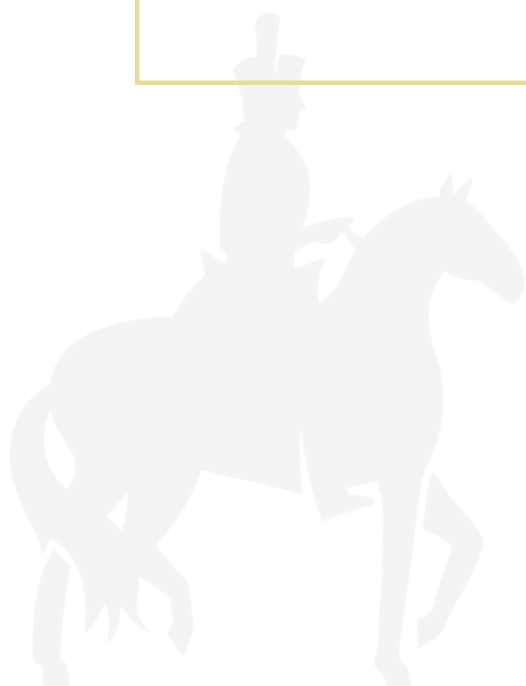
VEGAN / GLUTEN FREE

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

To share

From 12pm to 10pm

Crispy French Obsiblu prawn, wasabi mayonnaise	44€
Handsliced Norwegian smoked salmon, sweet and sour cream	38€
Small sardines Pilchardus in olive oil, grated lemon	39€
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

Crispy French Obsiblu prawn, roasted pineapple, bean sprouts, citrus dressing	45€
Aveyron foie gras, candied grapefruit and pomegranate chutney	37€

MAIN

Royal Cheeseburger, French fries	45€
Cod fish burger, tartar sauce and French fries	43€
Ham Croque-Monsieur, aged comté cheese PDO, french fries, salad	38€
Chicken Croque-Monsieur, aged comté cheese PDO, french fries, salad	41€
Cod Fish & Chips, tartar sauce, French fries	35€

SIDE DISH

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

DESSERT

Chocolate intuition 80% choux pastry cocoa nibs sauce	18€
Madagascar vanilla entremet vanilla oil et crispy gavotte	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

Savoyard Cheese Broth
mashed potatoes, lardo di Colonnata PDO

or

Handsliced Norwegian smoked salmon, sweet and sour cream

MAINS

Crispy French obsiblu prawn, tartare sauce

or

Chicken in cream sauce

Side dish: French fries, mashed potato, sauteed vegetables

or

Conchiglie tomato sauce

DESSERTS

Fruit plate

or

Ice cream - sorbet

or

Cookie and vanilla ice cream

40€

FOR SMALL
AND LARGE **APPETITES**

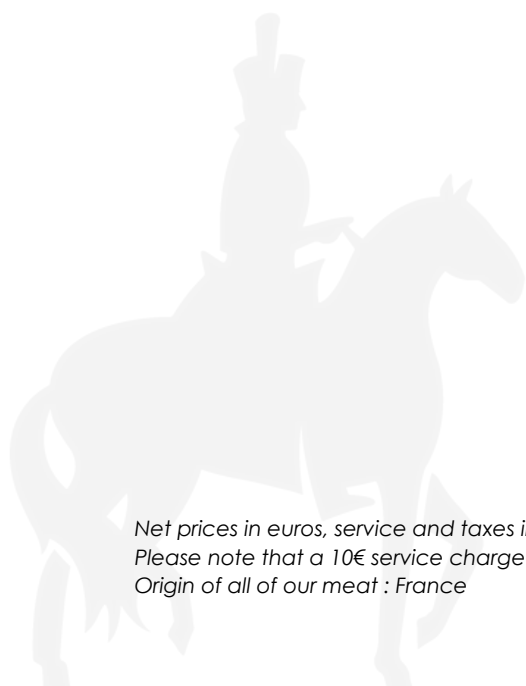
ROOM SERVICE

A little bite at night?

From 10pm to 7:30am

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€
Handsliced Norwegian smoked salmon, sour cream	38€
Chocolate intuition 80% choux pastry cocoa nibs sauce	18€
Madagascar vanilla entremet vanilla oil et crispy gavotte	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



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.

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

Alysse Bar

From 12pm to 11:30pm

SIGNATURE COCKTAILS

22€

WINTER HARVEST – 10cl

Tequila, Campari, Yellow Chartreuse, Lime, Honey syrup from our beehives

BLUEBERRY MOONLIGHT – 18cl

Vodka, Blueberry verbena liqueur, Lime juice, Raspberry syrup, Soda water

PEACHY BREEZE – 20cl

Gin, Apéritif, Lime juice, Peach syrup, Tonic

APPLE SERENADE – 9cl

Calvados, Amaretto, Lemon juice, Vanilla syrup, Egg white

RUBY RHUM – 9cl

Rum, Cranberry juice, Rose syrup, Angostura bitter

MARNIER SPICE – 18cl

Grand Marnier, Lime, Lavender syrup, Ginger beer

MOCKTAILS

14 €

PINEAPPLE EXPRESS – 18CL

Pineapple juice, Passion fruit purée, Lime, Coconut syrup, Soda water

TEA BLOSSOM – 18CL

Earl grey tea, Grape juice, Lemon and lime juice, Jasmine syrup

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€	
Eric Tillet "Exclusiv'T", Brut		90€
Charles Heidsieck, "Brut Réserve", Brut		114€
Billecart-Salmon "Rosé", Extra Brut		162€
Henriot "Rosé", Brut		136€
Ruinart "Blanc de Blancs", Brut		211€
Ruinart "Blanc de Blancs", Brut - 1/2bt	128€	

WINE

37,5CL 75CL

WHITE

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

AOP Chinon, "Clos de la Roche", Wilfrid Rousse 2018	68€
AOP Gevrey Chambertin, "En Jouse", D. Harmand-Geoffroy 2018	167€
AOP Chassagne-Montrachet, "Vieilles Vignes", Lucien Muzard 2020	145€
AOP Châteauneuf-du-Pape, "Etienne Gonnet", Famille Gonnet 2019	145€
AOP Saint-Emilion, Château de Ferrand 2014	67€ 123€

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