



# *WELCOME*

*TO THE*

## *ROYAL CHAMPAGNE HOTEL & SPA !*

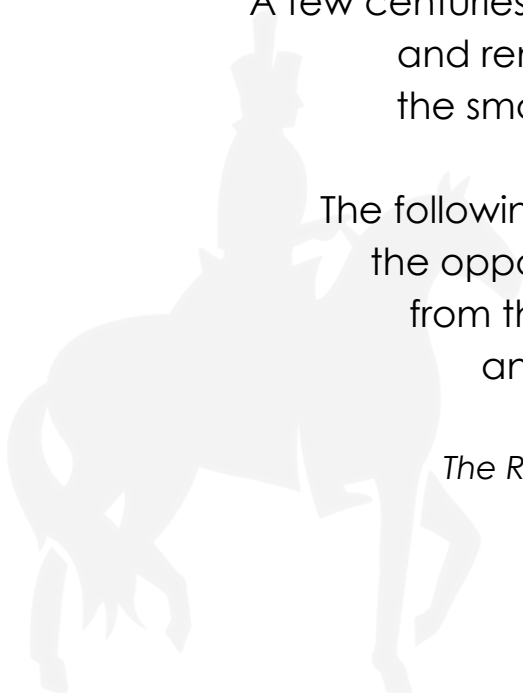
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Formerly a postal relay on the road to Reims,  
sacred city for the Kings of France since Clovis,  
the Royal Champagne hotel was one of the favorite stops  
of Napoleon and his generals.

A few centuries later, the place has lost none of its charm  
and remains the ideal base for exploring  
the small and large Champagne Houses.

The following pages of this directory will allow you  
the opportunity to learn about our property,  
from the opening times of the breakfast  
and all the services we provide.

*The Royal Champagne Hotel & Spa Team*



FOR SMALL  
AND LARGES **APPETITES**

BON APPÉTIT !

▲  
ALT. ————— 259m  
**BELLEVUE**

**3RD FLOOR**

OPENING TIMES

Breakfast: 7:30am - 10:30am

Lunch: 12:00 - 1:30pm

Dinner: 7:00pm - 9:30pm

*Le Bellevue is open every day.*



**3RD FLOOR**

OPENING TIMES

Dinner: 7:00pm - 9:00pm

*Le Royal is open from Tuesday to  
Saturday included.*

Le Bellevue, our bistro chic restaurant,  
offers an authentic menu  
inspired by seasonal products.

The restaurant faces the terrace and  
its superb views of the Champagne  
vineyards.

The Abysse Bar welcomes you every  
day from 12pm to 11:30pm.

The Abysse Bar and summer terrace  
offer a large selection  
of champagne and cocktails as well  
as a snacking menu.

Le Royal, a gastronomic experience  
orchestrated in the Royal Champagne  
Hotel & Spa.

The restaurant revisits the Champagne  
terroir by highlighting regional products  
while keeping his sunny signature.



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  
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.*

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

ROOM SERVICE

## Eggs

Benedict eggs

Poached eggs with ham and Hollandaise sauce on toast

Royal eggs

Poached eggs with smoked salmon and Hollandaise sauce on toast

Imperial eggs

Eggs to your liking served with Petrossian Ossetra caviar

25€

scrambled eggs, omelet, poached eggs, soft-boiled eggs

Avocado toast, poached egg, guacamole

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

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 \*  
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                         | 34€         |
| Mini Ham Croque-Monsieur, aged comté cheese - 8 pieces                       | 22€         |
| Mini Chicken Croque-Monsieur, aged comté cheese - 8 pieces                   | 22€         |
| Petrossian Royal Ossetra caviar 30gr / 50gr                                  | 160€ / 250€ |
| Petrossian Onyx Caviar 125gr                                                 | 430€        |
| Selection of cold cuts from the Basque country by Pierre Oteiza              | 41€         |
| Red Tuna Tataki, Wakame, Sesame                                              | 38€         |
| Hummus, Mint & Pita Bread                                                    | 22€         |
| Apulian Burrata 125g, balsamic glaze and fresh basil                         | 29€         |
| 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

|                                                                                       |     |
|---------------------------------------------------------------------------------------|-----|
| Pea velouté, infused with mint and basil                                              | 29€ |
| Cesar salad, salad, chicken from our region and "crouton", parmesan PGI, ceasar sauce | 39€ |

### MAIN

|                                                                     |     |
|---------------------------------------------------------------------|-----|
| Smash-style cheeseburger trio, French fries                         | 42€ |
| Ham Croque-Monsieur, aged comté cheese PDO, french fries, salad     | 32€ |
| Chicken Croque-Monsieur, aged comté cheese PDO, french fries, salad | 32€ |
| Cod Fish & Chips, tartar sauce, French fries                        | 33€ |
| Risotto with saffron from the Marne valley, candied lemon           | 39€ |
| Lobster linguine, dried tomato pesto                                | 84€ |

### SIDE DISH

|                                                                       |     |
|-----------------------------------------------------------------------|-----|
| Green salad, seasonal vegetables, homemade French fries, potato purée | 10€ |
|-----------------------------------------------------------------------|-----|

VEGGIE OR VEGAN

### DESSERT

|                                                                |     |
|----------------------------------------------------------------|-----|
| Intuition 80% chocolate Saint-honoré, chocolate caramel        | 18€ |
| Madagascar vanilla Blanc-manger, rhubarb ice cream and granola | 18€ |
| Raspberry tartlet, marigold notes, Madagascar vanilla foam     | 18€ |
| Red berries vacherin, timut pepper                             | 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 SMALL  
AND LARGE **APPETITES**

ROOM SERVICE

*For the young epicurians*

A set menu created by our Chef

**STARTERS**

Pea velouté infused with mint and basil

or

Handsliced Norwegian smoked salmon, sweet and sour cream

or

Melon

Ham by Pierre Oteiza

**MAINS**

Plancha-cooked cod  
beurre blanc

or

Chicken in cream sauce

or

Linguine with tomato  
tomato sauce

Side dish: French fries, mashed potato, sauteed vegetables

**DESSERTS**

Fruit plate

or

Ice cream - sorbet

or

Cookie and vanilla ice cream

40€

Net prices in euros, service and taxes included. The list of allergens is available upon demand.  
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Origin of all of our meat : France

FOR SMALL  
AND LARGE **APPETITES**

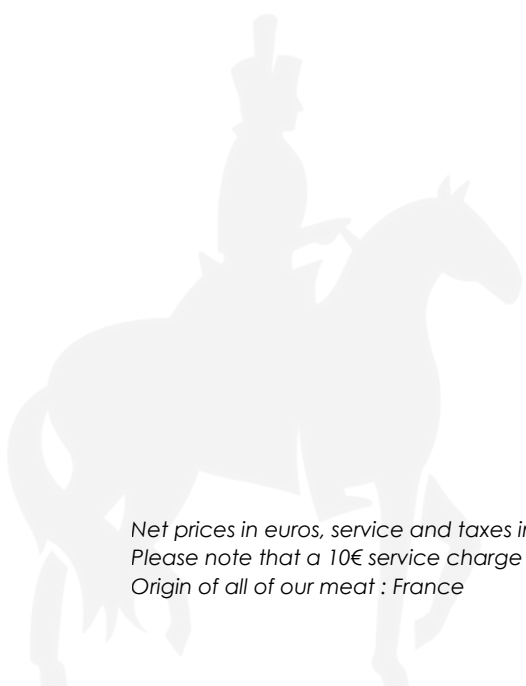
ROOM SERVICE

*A little bite at night?*

**From 10pm to 7:30am**

|                                                                                                                                           |     |
|-------------------------------------------------------------------------------------------------------------------------------------------|-----|
| Seasonal cheese selection from our Champagne cheesemakers<br>Tomme des Ardennes, Camembert « Le Petit Arthur », Chaource PDO, Langres PDO | 27€ |
| Selection of cold cuts from the Basque country by Pierre Oteiza                                                                           | 41€ |
| Handsliced Norwegian smoked salmon, sweet and sour cream                                                                                  | 38€ |
| Intuition 80% chocolate Saint-honoré, chocolate caramel                                                                                   | 18€ |
| Madagascar vanilla Blanc-manger, rhubarb ice cream and granola                                                                            | 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€ |
|----------------------------------------------------------|-----|

|                           |    |
|---------------------------|----|
| 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€ |
|-----------------------------------|----|

## HAND-CRAFTED FRUIT NECTARS FROM PATRICK 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                      |     |
| Oolong 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 Chaï (classic or latte)* | 12€ |
| HERBAL TEA SELECTION            |     |
| Chamomile                       | 10€ |
| Verbena                         | 10€ |
| Tahitian Rooibos*               | 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**

23€

#### **GUESS WHO'S BACK – 18cl**

Gin, Lemon juice, Cucumber syrup, Tonic  
Sichuan pepper, Bitter cherry

#### **SWEET RÉVÉRENCE – 10cl**

Shochu Révérence Bonvalet, Antica Formula, Cherry syrup, Bitter

#### **FRAMBOWOW – 12cl**

Vodka, Lemon juice, Fresh raspberries, Rose syrup, Egg white

#### **RUM BAM BERRY – 16cl**

White rum, Italicus liqueur, Cranberry juice  
Lime juice, Blueberry purée

#### **GINGER LOCO – 16cl**

Tequila, Triple Piments liqueur, Pineapple juice, Lime juice  
Ginger syrup, Chilli salt

26 €

#### **POM'PARTY – 18cl**

Champagne, Vodka, Apple juice, Lime juice, Vanilla syrup

#### **CHILL MAN – 18cl**

Champagne, Gin, Saint-Germain liqueur, Grapefruit soda

### **MOCKTAILS**

14 €

#### **HIBISCOOL – 18cl**

Maison Limette limonade, Grapefruit juice, Red fruits and hibiscus infusion

#### **SUMMER BEAUTEA – 18cl**

Earl grey tea, Lemon juice, Raspberry syrup

18 €

#### **BLOOMIN'GOOD – 18cl**

French Bloom, Nolow n°4, Lime juice, Elderflower syrup  
Sparkling water, Fresh mint

## 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!

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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

|                                                                                               |      |
|-----------------------------------------------------------------------------------------------|------|
| Henriot, « Brut Souverain », Brut                                                             | 102€ |
| Leclerc-Briant, « Millésimé », Extra Brut 2019                                                | 146€ |
| Laherte Frères "Les 7" (Pinot Noir, Gris, Blanc, Meunier, Arbanne, Petit Meslier, Chardonnay) | 235€ |
| M. Marcoult, « B. de Barbonne », Blanc de Blancs, Extra Brut                                  | 126€ |
| Boizel, « Villers-Marmery », Blanc de Blancs, Extra Brut 2019                                 | 173€ |
| Larmandier-Bernier « Les Chemins d'Avize » Grand Cru, Blanc de Blancs 2016                    | 303€ |
| Michel Laval « Olim », Rosé                                                                   | 125€ |
| Deutz « Amour de Deutz » - Rosé 2013                                                          | 350€ |

## WINE

37,5CL 75CL

## WHITE

|                                                                    |      |
|--------------------------------------------------------------------|------|
| Saint-Bris, « Corps de Garde » Domaine Goisot 2022                 | 67€  |
| Saint-Romain, Domaine Matrot 2022                                  | 121€ |
| Chablis, « Grand Cru Les Preuses », Domaine Christophe & Fils 2021 | 192€ |
| Savennières Roche aux Moines, Domaine aux Moines 2022              | 135€ |
| Châteauneuf-du-Pape, Le Clos des Papes 2023                        | 240€ |

## ROSÉ

|                                                 |      |
|-------------------------------------------------|------|
| Côte de Provence, Château de Selle, Domaine OTT | 114€ |
|-------------------------------------------------|------|

## RED

|                                                                 |      |
|-----------------------------------------------------------------|------|
| Chinon, « Clos Guyot », Domaine Bernard Baudry 2021             | 76€  |
| Corse, « Le Clos », Clos Venturi 2022                           | 105€ |
| Pauillac, Château Armailhac 5ème Grand Cru Classé 2019          | 212€ |
| Mercurey, « 1er Cru Clos l'Evêque », Domaine de Belleville 2022 | 135€ |
| Chambolle-Musigny, Domaine Bouchard 2014                        | 183€ |

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