

# WELCOME

#### TO THE

## ROYAL CHAMPAGNE HOTEL & SPA!

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 swimming pool, breakfast hours and all the services we provide.

The Royal Champagne Hotel & Spa Team

# FOR SMALL AND LARGES APPETITES



#### **3RD FLOOR**

#### **OPENING TIMES**

Breakfast: 7:30 - 10:30 Lunch: 12:00 - 13:15 Dinner: 19:00 - 21:00

Le Bellevue is open every day.



#### 3RD FLOOR

#### **OPENING TIMES**

Dinner: 19:00 - 21:00

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.

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.



#### **3ÈME ÉTAGE**

**OPENING TIMES** 

Everyday:

12:00 - 23:30

Le Bar Abysse and its summer terrace offer a wide selection of champagnes and cocktails, along with a snacking menu.

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



Your Royal breakfast

Hot beverage of your choice Non-dairy milk selection (almond, soy, oat)

Freshly squeezed juice

Breads and danish pastries selection from our baker Gluten-free pastries available

Homemade cake of the day

Eggs prepared to your liking Your choice of two side dishes (extra side dish 3€)

White ham, smoked salmon, matured cheese, veal sausages, bacon

Sauteed mushrooms, sauteed seasonal vegetables



Cereals & granolas, seasonal fruits, chia salad



Strained yogurt and Bordier yoghurt

Chef's bircher muesli

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



## A la carte

Poached eggs with ham and Hollandaise sauce on toast	18€
Poached eggs with smoked salmon and Hollandaise sauce on toast additional Sturia Ossetra caviar (5gr)	18€ 15€
Eggs to your liking served with Sturia Ossetra caviar	25€
Homemade pancakes with maple syrup	18€
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#### **LUNCH AND DINNER**

#### From noon to 10pm

#### **STARTERS**

frisée lettuce  Pumpkin velouté, grilled chestnut and chestnut foam Reims cooked ham, mixed greens and pickles Bigorre pork cold cuts selection Sturia Ossetra caviar  Organic Belon Oysters №2, half a dozen or a dozen  MAINS  Royal Champagne Hamburger, French fries Royal Champagne Cheeseburger, French fries Baked cod, organic lentils, champagne sauce Herb crusted Champagne chicken supreme, « Les Nominettes » handcrafted regional pasta Spaghetti or penne « Les Nominettes », bolognese sauce  Pice according to the market  CHEESE  Matured cheese selection  166	
Sturia Ossetra caviar  78€ / 130€ (30gr)/(50gr)  Organic Belon Oysters N°2, half a dozen or a dozen  MAINS  Royal Champagne Hamburger, French fries Royal Champagne Cheeseburger, French fries Baked cod, organic lentils, champagne sauce Herb crusted Champagne chicken supreme, « Les Nominettes » handcrafted regional pasta Spaghetti or penne « Les Nominettes », bolognese sauce  Spaghetti or penne « Les Nominettes », tomato sauce  Recommendation of the day  CHEESE	
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Spaghetti or penne « Les Nominettes », bolognese sauce  ➢ Spaghetti or penne « Les Nominettes », tomato sauce  Recommendation of the day  CHEESE  30€  28€  Price according to the market	-
Spaghetti or penne « Les Nominettes », tomato sauce Recommendation of the day CHEESE	=
Recommendation of the day  CHEESE  Price according to the market	
CHEESE	to
	31
Matured cheese selection 16€	
	€
DESSERTS	
Granny Smith apple tatin, vanilla raw cream and puff pastry 18€	<u> </u>
Hazelnut – soft heart, whipped cream, crispy biscuit 17€ caramelized hazelnut	Ξ
Profiterole-style puff pastry with Caribbean chocolate 66% peanut praline 18€	=
Almond milk rice pudding with saffron from the Marne region     cardamom shortbread	-
Sliced fruits platter 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 beef, poultry and pork are from France. Vegan and vegetarian selection	-

# TAPAS From 6pm to 10pm

Mixed board: Noir de Bigorre cold cuts and matured cheese selectior	า 26€
Mediterranean platter with preserved bell peppers	22€
sun dried tomatoes, grissini breadstick, olives and artichoke	
Noir de Bigorre pork cold cuts	25€
Matured cheese board	19€
Sturia Ossetra caviar	78€/130€
(30)	gr)/(50gr)

## ROOM SERVICE

# FOR THE CHILDREN... A SET MENU CREATED BY OUR CHEF

#### **STARTERS**

Reims pressed and cooked ham, mixed greens and pickles Or Pumpkin velouté, grilled chestnut and chestnut foam

#### **MAIN COURSES**

Baked cod
Or
Chicken suprême
Or
Beef steak

Side dish: french fries, pasta, sauteed vegetables

Or Bolognese spaghetti

#### **DESSERTS**

Fruit plate
Or
Ice cream and sorbet
Or
Cookie



#### **TAKE AWAY PICNIC - 40€**

Do not hesitate to order	vour lunch the da	v before vou	r aourmet	aetaway
	,	, ,		,

Salmon tartar with avocado and coriander, ginger dressing

Smoked salmon sandwich or Chicken sandwich

Matured cheese or

Bigorre cold cuts selection

Profiterole-style puff pastry with Caribbean chocolate 66% peanut praline or

Granny Smith apple tatin, vanilla raw cream and puff pastry

Bottle of mineral water

# A LITTLE BITE AT NIGHT? From 10pm to 7am

Pumpkin velouté, grilled chestnut and chestnut foam	23€
Chicken and crudités sandwich	17€
Smoked salmon sandwich	19€
Matured cheese selection	16€
Bigorre pork cold cuts selection	18€
Almond milk rice pudding with saffron from La Marne	16€
Dessert of the day	18€





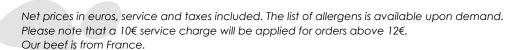
We are happy to welcome your furry guests, large or small! To offer them a tasty meal, we have prepared a specific dog menu.

### 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





### **DRINKS (SOFTS)**

#### **WATER 75CL**

San Benedetto, Badoit Chateldon	8€ 9€
SOFTS 20CL	
Coca Cola, Coca Cola Zero 33cl, Orangina 25cl Double Dutch tonic, Double Dutch Ginger ale, Double Dutch Ginger beer, Double Dutch double lemon, Double Dutch Tonic cucumber and watermelon, Bitter San Pellegrino, Perrier	7€
FRUITS JUICES FROM MONSIEUR FONT 25CL	
Pineapple, grape, peach, apple, tomato, strawberry, cranberry	9€
COFFEE FROM MAISON LOMI*	
Espresso, American coffee or Decaffeinated	7€
Double espresso, Cappuccino, Latte	9€
Gourmet hot chocolate	16€
*Selection of non-diary milk (almond, sov, oat)	

### CHEERS!



#### **OUR TEA SELECTION 20CL**

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WHITE TEA	
Bai Mu Dan, Chine	10€
GREEN TEA	
Long Jing, Chine	12€
Sencha Yama, Japon 🦻	12€
Genmaicha Yama, Japon	12€ 12€
Grand Jasmin Imperial, Chine	13€
Thé vert à la menthe	13€ 12€
The ven did menine **	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, Chine	13€
Masala Chaï (classic or latte)	12€
HERBAL TEA SELECTION	
Chamomile	10€
Verbena	10€
Organic Rooibos Bourbon	10€ 12€
	10€
Fresh Mint 🤛	JU€

Organic tea selection

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



# AT THE BAR Open from 12h00 to 00h30

#### Signature Cocktails

24€

#### **MAKE IT PINK - 20cl**

Rosé Champagne, Grand Marnier, Old Plum Eau-De-Vie, Cranberry Juice, Angostura Bitter

21€

#### **RED'EMPTION - 9CL**

Bombay Sapphire Gin, Coffee Infused Campari, Carpano Antica Formula

#### YELLOW JACKET - 9cl

Ginger Infused Tequila, Saint-Germain Liquor, Suze

#### WHITE SPARROW - 10cl

Three Stars Plantation Rum, Eau-de-Vie Metté, Rosemary, Simple Syrup

#### GREEN'WICH - 12cl

Green Chartreuse, Bombay Sapphire Gin, Verbena Liquor, Lime Juice, Tabasco

#### **Mocktails**

12€

#### **ROYAL TEA - 14CL**

Earl Grey, Tea, Lime Juice, Ginger Syrup

#### SHIRLEY TEMPLE - 14CL

Ginger Ale, Grenadine, Lemon Juice



#### CHAMPAGNE / WINE BY THE GLASS 12CL

#### **CHAMPAGNE**

Let yourself be tempted by one of the five cuvées of the moment, hand picked by our sommelier. Amazing bubbles from the well known champagne houses or great finds from smaller « grower champagnes ». Brut, extra brut, rosé, blanc de blancs, prestige cuvées and more are available by the glass.

Prices by the glass vary between 19 and 49 euros depending on the champagne.

Our team will be delighted to help you make the right choice.

#### WHITE WINE, ROSE, RED

Our sommelier also curated a small selection of white, red and rosé wines by the glass for you to enjoy. Be it an old time favourite or a new discovery, these wines will be ideal to accompany a meal or just to enjoy on your private terrace overlooking the vineyards.

Should you care for more than one glass and wish to explore our winelist, please do ask us.

#### Cheers!

For any demand, you can press down the « Champagne Please! » button on your phone.

### CHEERS!



#### **CHAMPAGNE 75CL**

Leclerc Briant Brut Réserve (37,5 cl)	55€
R. Pouillon Brut Réserve (37,5 cl)	60€
Billecart-Salmon Rosé (37,5 cl)	85€
Krug Grande Cuvée (37,5 cl)	240€
Franck Bonville Grand Cru Rosé Brut	110€
Leclerc Briant Extra Brut millésime 2016	120€
Laurent Perrier, « La Cuvée », Brut	115€
Billecart-Salmon Rosé	162€
Laurent Perrier Rosé	170€
Ruinart Blanc de Blancs	195€
Dom Pérignon 2012	450€



#### **WINE 75CL**

#### **WHITE WINE**

Saint Bris « La Ronce », Domaine Goisot 2019 Sancerre, Domaine Vacheron 2021 Vacqueyras, « Sang Blanc », Domaine Le Sang des Cailloux 2021 Anjou, « Les Gâts », Patrick Baudouin 2014	68€ 70€ 87€ 102€
Sancerre, Domaine Vacheron 2018 (37.5cl)	40€
ROSE WINE Bandol, Domaine de Terrebrune 2021	62€
RED WINE	
Chinon, « Clos de la Roche », Wilfrid Rousse 2018	68€
Saint-Joseph, Domaine Aleofane 2019	70€
Marsannay "Les Longeroies", Domaine B. Coillot 2019	90€
Chassagne-Montrachet, « Vieilles Vignes », Lucien Muzard 2020	120€
Châteauneuf-du-Pape, « Etienne Gonnet », Famille Gonnet 2019	129€
Sociando-Mallet, Haut-Médoc 2012 (37,5 cl)	75€