

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 demand.

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To go with your Royal Breakfast...

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

25€

Avocado toast, poached egg, guacamole

sesame, roasted buckwheat and red onion brunoise

Outside designated breakfast hours (from 12pm to 10pm), all egg dishes are subject to a
20€ charge, with the exception of the Imperial Eggs at 25€

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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.

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

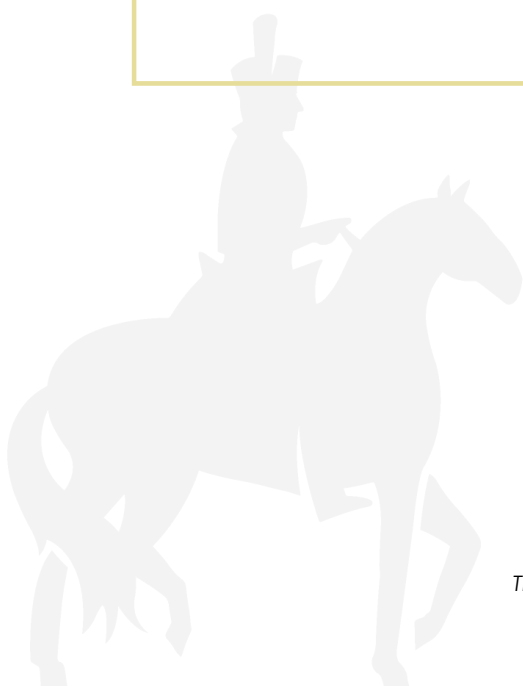
Bread and Danish pastries selection from our baker from Epernay

GLUTEN FREE AVAILABLE UPON REQUEST

Dairy of your choice: Bordier yoghurt
(plain, vanilla, strawberry, green lemon)

Seasonal fruits

The list of allergens is available upon demand.



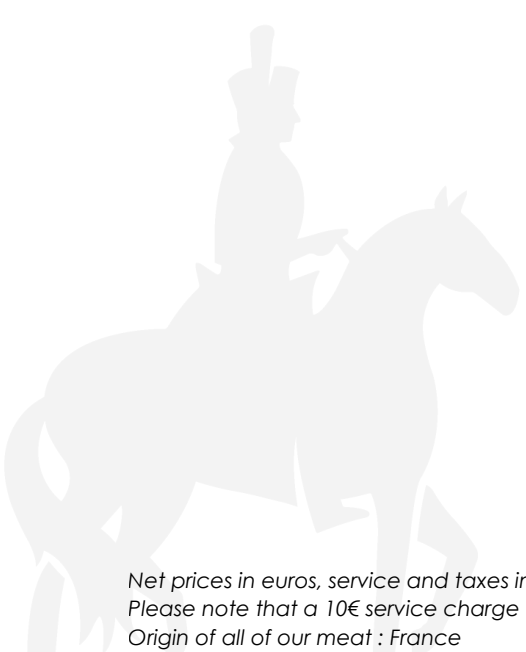
FOR SMALL
AND LARGE **APPETITES**

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, Chaource AOP, Langres AOP, Espelette pepper jelly	



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

Duck and Fig Pâté en Croûte, porcini Mushroom Pickles with Walnut Oil and Wild "Mack Khen" Berries	42€
Ceasar 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€
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VEGGIE OR VEGAN

DESSERT

Around Ivory Coast Chocolate 56%, biscuit with a molten center, milk foam, Madagascar vanilla ice cream, Madagascar vanilla	18€
Nevadito Coffee from Colombia and Mexican Vanilla, crispy tartlet, light cream, smooth ice cream	19€
Apple Variation, buckwheat soft cake, maple ganache, Granny Smith apple sorbet	18€
Conference Pear, poached pear, hazelnut crisp and Piedmont hazelnut ice cream, hint of yuzu	20€

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

Little Caesar salad

or

Handsliced Norwegian smoked salmon, sweet and sour cream

or

Small platter of Basque cold cuts
by Pierre Oteiza

MAINS

Seared sea bass fillet,
served with beurre blanc sauce

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€

FOR SMALL
AND LARGE **APPETITES**

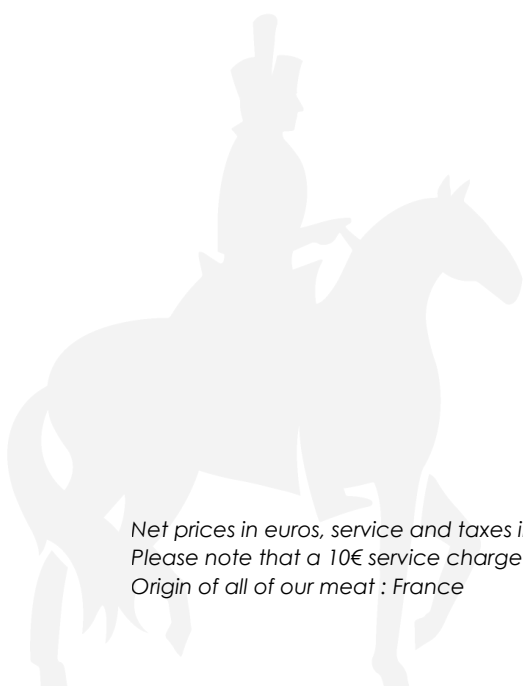
ROOM SERVICE

A little bite at night?

From 10pm to 7:30am

Seasonal cheese selection from our Champagne cheesemakers Tomme des Ardennes, Chaource AOP, Langres AOP, Espelette pepper jelly	27€
Selection of cold cuts from the Basque country by Pierre Oteiza Handsliced Norwegian smoked salmon, sweet and sour cream	41€
Pistachio, soft pistachio cake, orange blossom ganache, pistachio ice cream	38€
Apple Variation, buckwheat soft cake, maple ganache, Granny Smith apple sorbet	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	
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.

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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

Sélection de vins au verre / by the glass**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 67 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.

For any request, simply press down the "Champagne Please!" button on your phone.

Our team will be delighted to assist you promptly.

Cheers!

SÉLECTION DE VINS AU VERRE / BY THE GLASS

		12cl	75cl
CHAMPAGNE			
	Henriot, « Brut Souverain », Brut	19 €	102 €
	André Robert, « Les Jardins du Mesnil », Blanc de Blancs, Extra Brut	24 €	120 €
	Delamotte, Blanc de Blancs, Extra Brut	30 €	149 €
2018	Leclerc-Briant, « Les Monts Ferrés », Blanc de Blancs, Extra Brut	55 €	279 €
2016	A.R. Lenoble, 1er Cru Bisseuil, Blanc de Noirs, Brut Nature	33 €	165 €
	Solera 2006 Coessens « Largillier », Blanc de Noirs, Extra Brut	42 €	209 €
	Dehours « Œil de perdrix », Rosé	23 €	114 €
2014	Rare - Rosé	67 €	792 €
VINS BLANCS / WHITE WINE			
2022	Saint-Péray, « Les Pins » Domaine Bernard Grippa	16 €	78 €
2022	Sancerre, « Le Clos de Beaujeu » Domaine Gérard Boulay	28 €	140 €
2022	Pernand-Vergelesses, « Les Combottes » Clos du Moulin aux Moines	23 €	114 €
2023	Chassagne-Montrachet, Domaine Lamy-Pillot	34 €	163 €
VINS ROUGES / RED WINE			
2022	Vacqueyras, « Floureto », Domaine Le Sang des Cailloux	14 €	68 €
2021	Morgon, « Javernières - Aux pierres », Domaine Louis-Claude Desvignes	23 €	114 €
2019	Pauillac, Château Armailhac	43 €	212 €
2022	Rully, « 1er Cru Clos du Chapitre », Domaine de Belleville	27 €	135 €
2014	Chambolle-Musigny, Domaine Bouchard	37 €	183 €
VINS MOELLEUX / SWEET WINE		8cl	
	Ratafia, « Rancio », Domaine Geoffroy	34 €	
2002	Montilla-Moriles, Don PX « Pedro Ximénez », Bodegas Toro Albalà	28 €	
2019	Barsac, 1er Grand Cru Classé, Château Coutet	29 €	
2018	Riesling Auslese, « Juffer-Sonnenuhr », Domaine Fritz Haag	25 €	

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

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