

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

Basque Charcuterie Selection by Pierre Oteiza, smoked salmon,  
matured cheese, veal sausages, bacon

Sauteed mushrooms and 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.

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

ROOM SERVICE

*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

Extra 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 45€



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.

## *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

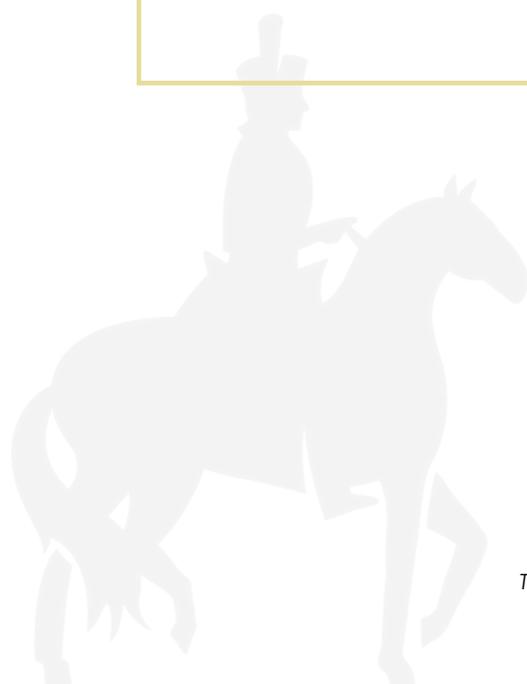
Bread and Danish pastries selection from our baker from Epernay

GLUTEN FREE AVAILABLE UPON REQUEST

Dairy of your choice: Bordier yoghurt

(plain, vanilla, strawberry, green lemon)

Seasonal fruits



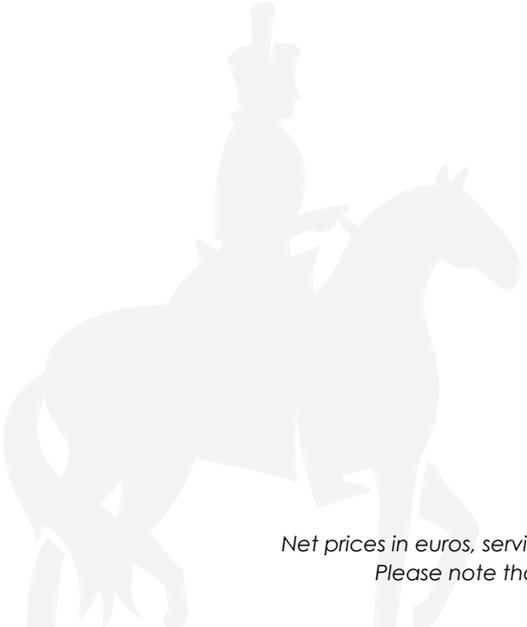
FOR SMALL  
AND LARGE **APPETITES**

ROOM SERVICE

*To share*

**From 12pm to 10pm**

Crispy French Obsiblue King prawn, wasabi mayonnaise	45€
Duck and fig pâté en croûte, porcini mushroom pickles with walnut oil and wild "Mack Khen" berries	39€
Sardines rillettes with capers	28€
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€
Gourmet house Royal Ossetra caviar	430€
Selection of cold cuts from the Basque country by Pierre Oteiza	41€
Red Tuna Tataki, Wakame, Sesame	38€
Trio of Cheeseburger, beef from Jabled farm – homemade french fries	38€
Seasonal cheese selection from our producers	27€



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

## *Lunch & Dinner*

From 12pm to 10pm

### STARTER

Hand sliced Norwegian smoked salmon, sweet and sour cream	38€
Cesar salad, salad, chicken from our region and "croutons", Parmesan, ceasar sauce	35€
Seasonal soup	24€

### MAIN

Cheeseburger, beef from Jabled farm - homemade french fries	42€
Ham Croque-Monsieur, aged comté Cheese, homemade french fries, salad	32€
Chicken Croque-Monsieur, aged Comté cheese, homemade french fries, salad	32€
○ Cod Fish & Chips, tartar sauce, homemade 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

Around Ivory Coast Chocolate 56%, biscuit with a molten center, milk foam, Madagascar vanilla ice cream	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€
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

○ Sustainable and local fishing

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

○ Origin of all of our meat : France  
○ Sustainable and local fishing

FOR SMALL  
AND LARGE **APPETITES**

ROOM SERVICE

*A little bite at night?*

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

Seasonal plate from our local producers	19€
Selection of cold cuts from the Basque country by Pierre Oteiza	31€
Hand sliced Norwegian smoked salmon, sweet and sour cream	38€
Pistachio, soft pistachio cake, orange blossom ganache, pistachio ice cream	18€
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€
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 Chai (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€.*

*Aysse Bar*

**From 12pm to 11:30pm**

**SIGNATURE COCKTAILS**

23€

**TEQUI TEQUI RUMBA – 12cl**

Tequila, Aperol, Cointreau, Lemon juice, Homemade sugar syrup

**MAPPLE TWIST – 10cl**

Gin, Pimm's, Italicus, Maple syrup, Lime juice

**BERRY BONKERS – 16cl**

Vodka, Cointreau, Blueberry purée, Strawberry juice  
Lemon juice, Egg white

**PASSION VIBES – 14cl**

RRum, St Germain, Passion fruit juice, Lime juice, Orgeat syrup

**APPLE RODEO – 16cl**

Bourbon, Calvados, Apple juice, Lime juice, Ginger ale

**CHAMPAGNE SIGNATURE**

26 €

**FRENCH CHERRY – 18cl**

Champagne, Cachaça, Cherry liqueur, Lemon juice,  
Lemon syrup, Cherry bitters

**CHRISTMAS CHAMPAGNE– 18cl**

Champagne, Bitter Orange, Antica Formula,  
Cranberry juice Cinnamon syrup

**MOCKTAILS**

14 €

**SHIRLEY TEMPLE – 16cl**

Pomegranate syrup, Lemon juice, Ginger Ale

**PINNAPPLE FIZZ – 18cl**

'Maison Limette' lemonade, Pineapple juice, Lime juice, Elderflower syrup

18 €

**COOLUCUMBER– 15cl**

Bold Bonvalet, Lemon juice, Cucumber syrup  
Tonic, Sichuan pepper

**FRENCH'MOUSSE– 18cl**

French Bloom, Bold Bonvalet, Grapefruit juice  
Sparkling water, Raspberry syrup



**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**

	<b>12cl</b>	<b>75cl</b>
<b>CHAMPAGNE</b>		
	19 €	92 €
Francis Orban, Extra Brut		
Marcoult, « B de Barbonne », Blanc de Blancs, Extra Brut	26 €	126 €
Clandestin, « Les Revers », Blanc de Blancs, Brut Nature	37 €	185 €
2016 A.R. Lenoble, « Blanc de Noirs », Brut Nature	33 €	165 €
2020 Pierre Paillard, « Les Maillerettes », Blanc de Noirs, Grand Cru Bouzy	47 €	234 €
2019 Leclerc-Briant, « Derrière Les Clos », Blanc de Noirs Grand cru Mailly Champagne	61 €	305 €
Pierre Gerbais, « Grains de Celles » Extra Brut - Rosé	24 €	116 €
2014 Rare - Rosé	67 €	792 €
 <b>VINS BLANCS / WHITE WINE</b>		
2023 Saint-Péray, « Harmonie » Domaine Alain Voge	15 €	75 €
2023 Saint-Romain, « La Combe Bazin » Les Parcelles de Saulx	24 €	120 €
2021 Meursault, « Les Narvaux » Domaine Diconne	34 €	170 €
2023 Châteauneuf-du-Pape, Domaine de Beurenard	29 €	141 €
 <b>VINS ROUGES / RED WINE</b>		
2023 Côte de Brouilly, « Les Sept Vignes », Château Thivin	14 €	69 €
2012 Saint-Joseph, Domaine Bernard Gripa	21 €	103 €
2020 Pauillac, Château Dompierre	44 €	216 €
2021 Pommard, « Les Vignots » Domaine Diconne	30 €	152 €
2014 Chambolle-Musigny, Domaine Bouchard	37 €	183 €
 <b>VINS MOELLEUX / SWEET WINE</b>		
	<b>8cl</b>	
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.*

*Net prices in euros, service and taxes included.*

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