

FOR SMALL  
AND LARGES **APPETITES**

BON APPÉTIT !

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ALT. ————— 259m  
**BELLEVUE**

**3RD FLOOR**

Breakfast: 7:30am - 10:30am  
Lunch: 12pm - 2pm  
Dinner: 7pm - 9:30pm

*Le Bellevue is open every day.*

  
**LE ROYAL**  
ETAPE GASTRONOMIQUE

**3RD FLOOR**

Dinner: 7pm - 9pm

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

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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.

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Le Royal, a Michelin star  
gastronomic experience.

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



**3RD FLOOR**

12pm to 00.30am

*Abyssé Bar is open every day.*

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

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**

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 request.*

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

ROOM SERVICE

*To elevate your Royal Breakfast...*

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, pomegranate and red onion brunoise

Outside designated breakfast hours (from 12pm to 10pm),  
dishes are subject to a 20€ charge, with the exception of the Imperial Eggs at 45€

Net prices in euros, service and taxes included.  
The list of allergens is available upon demand.



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I AM **NOT READY** TO GO OUT...

ROOM SERVICE

## Beverages

### JUICES 25cl

Freshly squeezed juices  
Orange, Lemon, Grapefruit

Hand-crafted fruit juices  
Pineapple, Grape, Tomato, Apple

Hand-crafted fruit nectars  
Strawberry, Apricot, Peach

### TEA & HERBAL TEA 50cl

*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 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 6cl  
American coffee / Decaffeinated 12cl  
Double espresso 12cl

Cappuccino 24cl  
Latte 27cl  
Gourmet hot chocolate 24cl



\* 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*

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

Dairy of your choice: Bordier yoghurt

(plain, vanilla, strawberry, green lemon)

Seasonal fruits

*Order the day before your departure with our Room Service team.*



*The list of allergens is available upon demand.*

FOR SMALL  
AND LARGE **APPETITES**

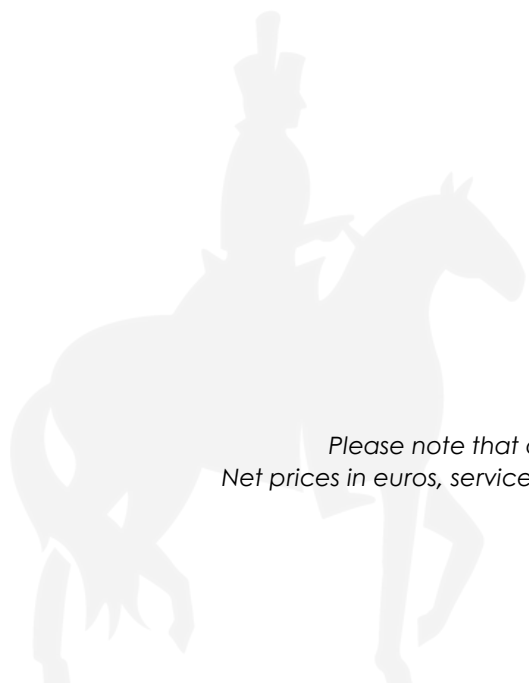
ROOM SERVICE

## *To share*

**From 12pm to 10pm**

Crispy French Obsiblue King Prawns, wasabi mayonnaise	44€
Pâté en croûte with foie gras and pistachio	39€
vegetable pickles with wild "Mack Khen" berries	
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€

*Please note that a 10€ service charge will be applied for orders above 12€.  
Net prices in euros, service and taxes included. The list of allergens is available upon demand.  
Origin of all of our meat: France*



## Lunch & Dinner

From 12pm to 10pm

### STARTER

Banka trout gravlax, black lemon, horseradish	32€
Cesar Salad with chicken from our region, Parmesan and croutons	
Seasonal soup	39€
	24€

### MAIN

Cheeseburger, beef from Jabled Farm, French fries	42€
Ham Croque-Monsieur, aged comté cheese, French fries, salad	32€
Chicken Croque-Monsieur, aged comté cheese, French fries, salad	32€
Cod Fish & Chips, tartar sauce, French fries ◯	33€
Risotto with saffron from the Marne Valley, candied lemon	34€
Lobster linguine, dried tomato pesto, parmesan emulsion	79€
French beef tartare, French fries	39€

### SIDES

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

### DESSERT

Rice pudding, Mexican vanilla, crisp tuile	19€
Seasonal fruits plate	15€
Selection of ice cream and sorbets	1 scoop - 8€

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

◯ Sustainable and local fishing

*For the young epicurians*

**STARTERS**

Little Caesar salad

or

Banka trout gravlax, black lemon, horseradish

or

Small platter of Basque cold cuts by Pierre Oteiza

**MAINS**

○ Seared cod fillet, 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.  
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*Origin of all of our meat : France*

○ *Sustainable and local fishing*

*A little bite at night?*

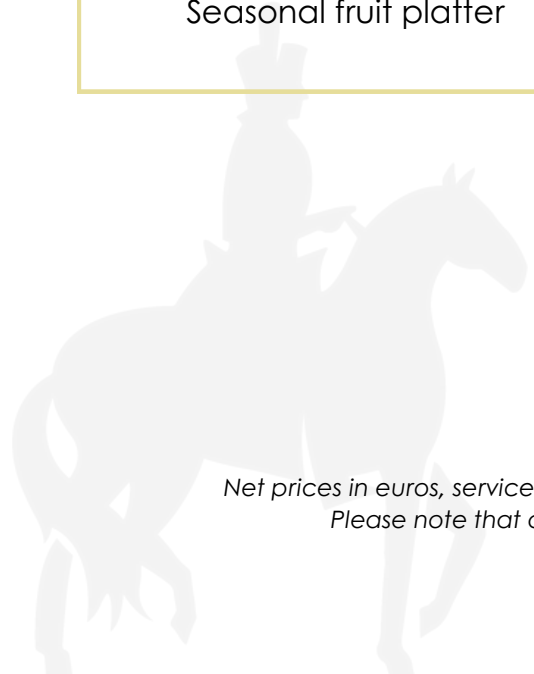
From 22pm to 7am

Lobster linguine, tomato sauce, parmesan	84€
Duck parmentier with truffle, green salad	48€
Lamb navarin with vegetables	41€
Ham or poultry Croque-Monsieur , aged Comté cheese, green salad	32€
Tomato soup served hot or cold	27€
Obsiblu prawn salad, ponzu, furikake	45€
Selection of cold cuts from the Basque country by Pierre Oteiza	31€
Seasonal cheese plate from our producers	19€
Osciètre Royal Caviar Petrossian – 30g or 50g, condiments, blinis	160/250€
Tangy chocolate, chocolate cream, shortbread, sorrel	20€
Rice pudding, Mexican vanilla, crisp tuile	19€
Seasonal fruit platter	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 3am**

Beef or chicken, 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*

**FRESH DRINKS****WATER****STILL WATER**

Velleminfroy, (1l), Burgundy

Velleminfroy, (50cl), Burgundy

Thonon (75cl), Auvergne

10€

6€

9€

**SPARKLING WATER**

Velleminfroy, (1l), Burgundy

Velleminfroy, (50cl), Burgundy

Chateldon (75cl), Auvergne

10€

6€

10€

**SOFTS**

Coca Cola, Coca Cola Zero 33cl, Orangina (25cl)

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 &amp; peach soda (20cl)

Perrier (33cl)

8€

**HAND-CRAFTED JUICES & NECTARS**

Pineapple, grape, apple or tomato (25cl)

Strawberry, apricot, or peach (25cl)

9€

**LOMI 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 (12 cl)

Double espresso (12 cl) , Cappuccino (24cl) or Latte (27 cl)

Gourmet hot chocolate (24 cl)

*\*selection of non-diary milk available*

7€

9€

16€

*\*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€.*

**TEA & HERBAL TEA** 50cl

*Discover our selection from Palais des Thés, a tea house committed to environment, sustainability and fair trade.*

## WHITE TEA

Bai Mu Dan, Chine\* 10€

## GREEN TEA

Long Jing, Chine 12€

Sencha Yama, Japon\* 12€

Genmaicha Yama, Japon 12€

Grand Jasmin Imperial, Chine\* 13€

Thé vert à la menthe\* 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, Chine 13€

Masala Chai (classique ou latte)\* 12€

## HERBAL TEA

Camomille\* 10€

Verveine\* 10€

Rooibos des Vahinés\* 12€

Menthe fraîche\* 10€

Fruits rouges et baies de goji 12€



\*Sustainably sourced and biodegradable

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*Bar Alysse*

From 12pm to 11:30pm

**COCKTAILS SIGNATURE**

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

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

APPLE RODEO – 16cl

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

**SIGNATURE CHAMPAGNE**

26€

FRENCH CHERRY – 18cl

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

WINTER CHAMPAGNE – 18cl

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



**CHEERS !**

ROOM SERVICE

*Bar Alysse*

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

**MOCKTAILS**

SHIRLEY TEMPLE – 16cl Pomegranate syrup, Lemon juice, Ginger Ale	14€
PINEAPPLE FIZZ – 18cl 'Maison Limette' lemonade, Pineapple juice, Lime juice, Elderflower syrup	14€
COOLCUMBER – 15cl Bold Bonvalet, Lemon juice, Cucumber syrup Tonic, Sichuan pepper	18€
FRENCH'MOUSSE – 18cl French Bloom, Bold Bonvalet, Grapefruit juice Sparkling water, Raspberry syrup	18€

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## WINE BY THE GLASS

		12cl	75cl
<b>CHAMPAGNE</b>			
	Drappier, « Carte d'Or », Extra Brut	20€	96€
2020	Leclerc-Briant, « Millésime », Extra Brut	29€	140€
2019	Charles de Non-Dits, « E.PLI.SIT. », Extra Brut	51€	252€
	Leclaire-Thiefaine, « Terre Blanche », Blanc de Blancs, Extra Brut	24€	116€
	Billecart-Salmon, Blanc de Blancs, Grand Cru, Extra Brut	34€	169€
2016	Doyard, « Voie d'Oger » Blanc de Blancs, Grand Cru, Extra Brut	62€	306€
	Pertois-Moriset, « Rosé Blanc » Extra Brut - Rosé	25€	123€
	Laurent Perrier, « Rosé », Brut - Rosé	45€	249€
<b>VINS BLANCS</b>			
2022	ARully 1 <sup>er</sup> Cru, « La Pucelle », Domaine Belleville	26€	128€
2022	Meursault, « Les Grands Charrons », Domaine Michel Bouzereau	44€	219€
2024	Condrieu, « Les Terrasses de l'Empire », Domaine Vernay	36€	178€
2023	Muscadet, « Fief de Chaintre » Domaine Jean Baptiste Hardy	16€	79€
2023	Pouilly-Fumé, « MCMLV » Domaine du Bouchot	22€	108€
<b>VINS ROUGES</b>			
2021	Savigny-lès-Beaune 1 <sup>er</sup> Cru, « Les Marconnets » La Vougeraie	34€	167€
2020	Nuits-Saint-Georges 1 <sup>er</sup> Cru, « Les Poulettes » Domaine Dufouleur	45€	225€
2022	Crozes-Hermitage, Domaine Combier	16€	82€
2022	Saumur, « Clos Durandière » Domaine Etienne Bodet	30€	149€
2021	ICorse, « Le Clos », Clos Venturi	21€	105€
<b>VINS ROSÉS</b>			
2024	Côtes de Provence, « Château de Selle », Domaine Ott	25€	114€
<b>VINS MOELLEUX</b>			
	Ratafia, « Rancio », Domaine Geoffroy	34€	
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.*

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