

FOR SMALL
AND LARGES **APPETITES**

BON APPÉTIT !



3RD FLOOR

Breakfast: 7:30am - 10:30am

Lunch: 12pm - 2pm

Dinner: 7pm - 9:30pm

Le Bellevue is open every day.



3RD FLOOR

Dinner: 7pm - 9pm

*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 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.

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 Banka
trout,

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 Banka trout 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.



DO NOT DISTURB,
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 Chaï (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.

To share

From 12pm to 10pm

Crispy French Obsiblu King prawns, mayonnaise with lemon, sesame and wasabi	35€
Red Tuna Tataki, wakame, sesame	38€
« Pâté en Croûte » with poultry and confit lemon, pickles with wild 'Mack Khen' berries	39€
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 / 264€
Gourmet House Caviar Impérial gold / 30g / 50g / 125g	150 / 240 / 440€
Gourmet House Caviar Royal Baerii / 30g / 50g	130 / 200€
Selection of cold cuts from the Basque country by Pierre Oteiza	41€
Seasonal cheese selection from our producers	31€
Trio of Cheeseburger, beef from Jabled farm, homemade french fries	42€

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 ◯	33€
Cesar Salad with chicken from our region, Parmesan and croutons	34€
Vitello tonnato	28€

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	35€
Fregola Sarda risotto, sauteed girolles, stracciatella	35€
Lobster linguine, dried tomato pesto, parmesan emulsion	84€
French beef tartare, French fries	39€

SIDES

Green salad, seasonal vegetables	8€
French fries, mashed potatoe	14€

VEGGIE

DESSERT

Around Ivory Coast Chocolate 56%, biscuit with a creamy heart, chocolate foam, Madagascar vanilla ice cream	18€
El Kivu coffee from Rwanda	19€
financier, concentrate, ice cream, milk foam	
Selection of ice cream and sorbets	1 scoop - 8€

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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

Poultry 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€
Refreshing watermelon & tomato	29€
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€
Blackberry Vacherin, meringue, ganache with honey from our beehives	20€
Seasonal fruit platter	18€

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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 & 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€



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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

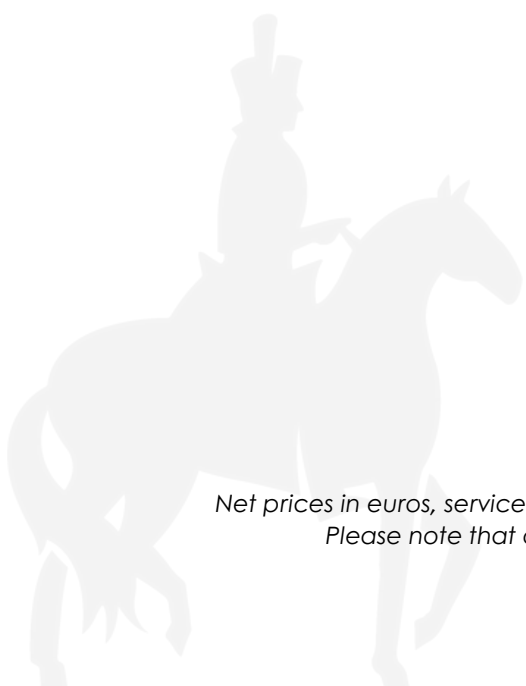
Bar Alysse

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

CHAMPAGNE

		12cl	75cl
	DMarie Copinet, « Extra Quality », Extra Brut	19€	94€
2022	Matthieu Cugnart, « Reflets de Terroirs », Blanc de Blancs	26€	130€
2014	JL Vergnon, « Les Hautes Mottes », Blanc de Blancs, Brut Nature	38€	189€
2020	Nicolas Maillart, « Les Courzy », Blanc de Blancs, Brut Nature	47€	238€
2015	André Jacquart, « Les Chétillons » Blanc de Blancs, Extra Brut	72€	450€
	Lucien Collard, « Bouzy » Blanc de Noirs, Extra Brut, Extra Brut	28€	140€
	Leclerc-Briant, Extra Brut - Rosé	25€	125€
	Fleur de Miraval, « ER4 » Pitt, Perrin, Peters, Brut - Rosé	61€	585€

VINS BLANCS

2023	Chablis 1 ^{er} Cru, « Forêt », Domaine Moreau Naudet	31€	154€
2023	Meursault, « Les Millerands », Les Parcellaires de Saulx	45€	225€
2025	IGP Île de Beauté, « Faustine » Domaine Comte Abbaticci	20€	98€
2025	Vouvray, « Sang de Roche », Clos Thierrière	14€	66€
2024	Sancerre, « La Pitaude » Domaine Paul Prieur	35€	172€

VINS ROUGES

2020	Pommard, « En Bœuf » Domaine Boris Champy	36€	182€
2021	Morgon, « Côte du Py » Domaine Louis Claude Desvignes	21€	103€
2022	Crozes-Hermitage, Domaine Combier	16€	82€
2023	Côte-Rôtie, « Fructus Voluptas » Domaine Jamet	41€	201€
2021	IGP Côtes Catalanes, « Vieilles Vignes », Domaine Gauby	29€	144€

VINS ROSÉS

2024	Côtes de Provence, « Château de Selle », Domaine Ott	25€	114€
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VINS MOELLEUX

		8cl
	Ratafia, « Rancio », Domaine Geoffroy	34€
2018	Riesling Auslese, « Juffer-Sonnenuhr », Domaine Fritz Haag	25€

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

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