FOR SMALL
AND LARGES ***APPETITES***

BON APPÉTIT !

ALT. 259m
BELLEVUE

3RD FLOOR

Breakfast: 7:30am - 10:30am
Lunch: 12pm - 1:30pm
Dinner: 7pm - 8:45pm

Le Bellevue is open every day.

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
ETAPE GASTRONOMIQUE

3RD FLOOR

Dinner: 7pm - 8:30pm

Le Royal is open
from Tuesday to Saturday included.

Le Royal, a Michelin star
gastronomic experience.

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

ABYSSE
BAR & TERRASSE

3RD FLOOR

11am to 11:30pm

Abysse Bar is open every day.

The Abysse 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 *Extra 25€*
Eggs to your liking served with Petrossian Ossetra caviar
scrambled eggs, omelet, poached eggs, soft-boiled eggs

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

AB AGRICULTURE BIOLOGIQUE ** Organic coffee and tea*

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

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, mayonnaise with lemon, sesame and wasabi	35€
Red Tuna Tataki, wakame, sesame	38€
Duck and fig « Pâté en Croûte »	42€
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, french beef, 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

FOR SMALL
AND LARGE ***APPETITES***

ROOM SERVICE

Lunch & Dinner

From 12pm to 10pm

STARTER

Banka trout gravlax, horseradish ⬭	33€
Ceasar Salad with chicken from our region, Parmesan and croutons	34€
Vitello tonnato	28€

MAIN

Cheeseburger, french beef, 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€
Celery risotto, grapes and pomegranate	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 financier, concentrate, ice cream, milk foam	19€
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 SMALL
AND LARGE ***APPETITES***

ROOM SERVICE

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 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*

FOR SMALL
AND LARGE ***APPETITES***

ROOM SERVICE

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€
Egg mayonnaise, Banka trout roe, watercress cream with hazelnut oil	22€
Banka trout gravlax, horseradish	33€
Selection of cold cuts from the Basque country by Pierre Oteiza	31€
Seasonal cheese plate from our producers	19€
Oscietre Royal Caviar Petrossian – 30g or 50g, condiments, blinis	160 / 250€
Tangy chocolate, chocolate cream, shortbread, sorrel	20€
Citrus Baba, Rosé Champagne	20€
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

WOOF WOOF *MENU*

ROOM SERVICE

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 Dry food for medium breed dogs over 12 months old Whole food	8€

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

CHEERS !

ROOM SERVICE

FRESH DRINKS

WATER

STILL WATER	
Velleminfroy, (1l), Burgundy	
Velleminfroy, (50cl), Burgundy	10€
Thonon (75cl), Auvergne	6€
	9€
SPARKLING WATER	
Velleminfroy, (1l), Burgundy	
Velleminfroy, (50cl), Burgundy	10€
Chateldon (75cl), Auvergne	6€
	10€

SOFTS

Coca Cola, Coca Cola Zero 33cl, Orangina (25cl)	
The London Essence tonic (20cl)	8€
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 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)	7€
Gourmet hot chocolate (24 cl)	9€
**selection of non-diary milk available*	16€

**Sustainably sourced and biodegradable*

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

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

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

From 12pm to 11:30pm

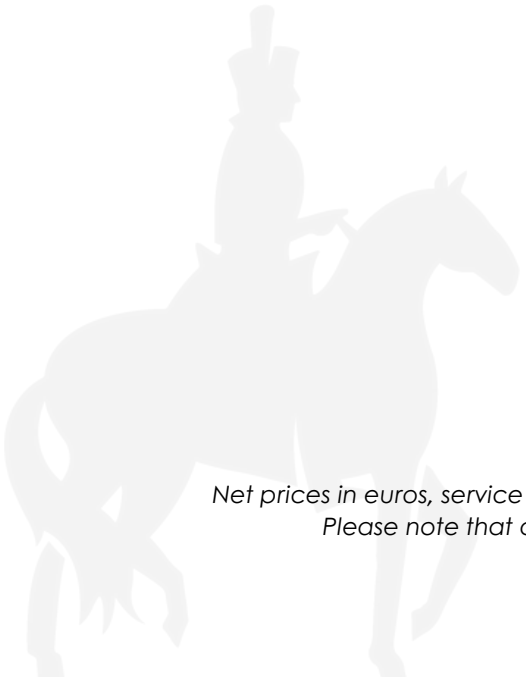
MOCKTAILS

SHIRLEY TEMPLE – 16cl — 14€
Pomegranate syrup, Lemon juice, Ginger Ale

PINEAPPLE FIZZ – 18cl — 14€
'Maison Limette' lemonade, Pineapple juice, Lime juice, Elderflower syrup

COOLCUMBER – 15cl — 18€
Bold Bonvalet, Lemon juice, Cucumber syrup
Tonic, Sichuan pepper

FRENCH'MOUSSE – 18cl — 18€
French Bloom, Bold Bonvalet, Grapefruit juice
Sparkling water, Raspberry syrup



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CHEERS !

ROOM SERVICE

WINE BY THE GLASS

		12cl	75cl
	CHAMPAGNE		
	Rémi Georgeton « Mes 4 Terroirs » Extra Brut	21€	104€
	A.R. Lenoble « Dosage Zéro V.20 » Brut Nature	29€	145€
2008	Dom Pérignon « P2 Deuxième Plénitude » Brut	189€	1100€
2016	Pertois-Lebrun « L'égoïste » Grand Cru, Blanc de Blancs, Extra Brut	28€	137€
	Suenen « C+C », Grand Cru, Blanc de Blancs, Extra Brut	210€	42€
2014	Leclerc-Briant « Château d'Avize » Grand Cru, Blanc de Blancs, Brut Nature	59€	355€
2021	R. Pouillon « Le Montgruguet » Premier Cru, Blanc de Noirs, Extra Brut	39€	195€
	Christian Gosset « A06 » Grand Cru, Extra Brut - Rosé	27€	134€
2014	Rare Champagne Brut - Rosé	67€	792€
	WHITE WINE		
2021	Mâcon-Cruzille « Clos de la Mollepierre » Domaine Guillot-Broux	29€	146€
2022	Chassagne-Montrachet 1er Cru « Morgeot » Domaine Fontaine-Gagnard	42€	208€
2024	Alsace « Zellenberg » Domaine Marcel Deiss	15€	75€
2020	Saumur « Les Pentes » Clos de l'Ecotard	30€	149€
2020	Côtes du Jura « En Lya » Domaine des Carlines	19€	91€
2022	L'Etoile Domaine de Montbourgeau	19€	/
	RED WINE		
2021	Mercurey « Perrières » Domaine Belleville	20€	99€
2017	Volnay 1er Cru « Roncerets » Domaine Génot-Boulanger	43€	212€
2023	Côte de Brouilly « Les sept vignes » Château Thivin	14€	69€
2021	Côte-Rôtie « Château de Montlys » Domaine Semaska	37€	184€
2016	Sancerre « Grappes Entières » Domaine Paul Prieur	29€	145€
	SWEET WINE	**8cl**	
	Ratafia, « Rancio », Domaine Geoffroy	36€	
2011	Madère, Tinta Negra « Single Harvest », Barbeito	26€	
2020	Barsac, 1er Grand Cru Classé, Château Coutet	29€	
2022	Alsace Gewurztraminer « Steingrubler Grand Cru », Domaine Albert Mann	23€	

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