

ROSEWOOD
LONDON

X

Ruinart

Ruinart

Winter Terrace

As Rosewood London marks their milestone 10-year anniversary with a unique campaign titled Rosewood London X that celebrates a decade of innovation, craftsmanship and exquisite experiences, Ruinart have reimagined the hotel's terrace into an elegant winter paradise...

Born in the Age of Enlightenment, a time of ideas, connection and culture, Maison Ruinart was founded in 1729 as the first House of Champagne. The Maison's winemakers are true masters of Chardonnay. Acting in harmony with nature, they cultivate and define the signature House style: elegantly simple, pleasant to drink cuvées of aromatic freshness, reflecting the grapes' balanced luminosity.

Ruinart champions a conscious, elegant art de vivre, creating meaningful moments around art and gastronomy that bring humanity together. True to its enlightened vision, the House has taken concrete to tackle climate change, adapting its practices while preserving the excellence of its wines. Always researching and innovating, Maison Ruinart continues to produce a range of signature cuvées that reveal the light of Chardonnay.



Ruinart Champagne

BY THE GLASS

R DE RUINART BRUT NV 25

RUINART ROSÉ NV 30

BLANC DE BLANCS NV 35

BY THE BOTTLE

R DE RUINART BRUT NV 130

RUINART ROSÉ NV 165

BLANC DE BLANCS NV 185

DOM RUINART BLANC DE BLANCS 2010 480

DOM RUINART ROSÉ 2009 530

All prices are inclusive of VAT.
A 15% discretionary service charge will be added to your bill.
Please advise your server if you have any allergies or require
information on ingredients in our drinks and dishes.

To Pair With Ruinart

BAKED CAMEMBERT 18

Roasted Garlic and Thyme, Ale and Pear Chutney, Sourdough

SMOKED SALMON RILLETTE 20

Pickled Cucumber and Irish Soda Bread

LAKE DISTRICT VENISON AND DUCK PÂTÉ EN CROÛTE 17

Christmas Spiced Chutney

RARE BREED PORK AND WHITE PUDDING SCOTCH EGG 18

Caper Mayonnaise

GAME PIE 36

Thyme Stuffing, Blackberry Jus

DAUPHINOISE POTATO PIE 25

Comté, Caramelised Onion, Parsley Sauce

BLACKBERRY AND APPLE CRUMBLE 12

Glenmorangie Custard

WARM MINCE PIES 8

SPICED ROASTED ALMONDS 8

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Cocktails

FRENCH HOT CHOCOLATE 19

Hennessy V.S., Vanilla & Cream Liqueur, Valrhona Celaya Chocolate

ROSEWOOD MULLED WINE 19

Glenmorangie 10Y.O., Red Wine, Apple & Pandan, Spices

GINGY PUNCH 22

Eminente Reserva, Tonka & Ginger Bread, Oloroso, Clarified Oat

LA MAISON ROYALE 21

Belvedere, Lingonberries Apéritif, Rosemary Parfum, Ruinart Brut

FAIRYTALE HIGHBALL 21

Volcan De mi Tierra Blanco, St Germain, Passion Fruit & Kumquat,
London Essence Peach & Jasmin

EVERLESS 12

Martini Vibrante, Amarico, Everleaf, London Essence Soda

HOT CHOCOLATE 12

Valrhona Celaya Chocolate

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Spirits

BELVEDERE 15

HENNESSEY V.S. 14

EMINENTE RESERVA 15

VOLCAN DE MI TIERRA BLANCO 18

ARDBEG 10 Y.O. 18

GLENMORANGIE 18 Y.O. 35

WHISTLEPIG 10 Y.O. 27

HOLBORN DINING ROOM GIN 16

**All Classic Cocktails Available
With The Above Spirits*

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www.ruinart.com