

STARTER

Reims pressed and cooked ham, mixed greens and pickles	24€
LACTOSE FREE	
Pumpkin velouté, pumpkin seeds hazelnut and rosemary scented crème fraîche	22€
GLUTEN FREE - VEGGIE	
Crab, cucumber condiment romaine lettuce, citrus mayonnaise	35€
GLUTEN FREE - LACTOSE FREE	
Lamb's lettuce, sliced Melanosporum truffle parmesan and aged balsamic vinegar	48€
GLUTEN FREE - VEGGIE	
Gillardeau oysters N°3, half a dozen / a dozen seaweed butter and Reims vinegar	29 / 54€
GLUTEN FREE	
Apulian Burrata baby greens, marinated cherry tomatoes, pesto and pistachio	28€
GLUTEN FREE - VEGGIE	
Onsen egg, smoked celeriac purée brown mushroom and cereal foam	26€
VEGGIE	

SALMON & CAVIAR

Hand-sliced smoked organic salmon from Petrossian horseradish cream and blinis	42€
Royal Ossetra caviar from Petrossian 30g or 50g condiments and blinis	155 / 240€
Additional Royal Ossetra caviar from Petrossian 7gr	25€

MAIN COURSE

Roasted cod with organic lentil ragout, Champagne sauce	35€
GLUTEN FREE	
Sea scallops in seaweed butter, leek and saffron potato butter sauce and trout roe	43€
GLUTEN FREE	
Aromatic whole turbot for two, seasonal vegetables potato purée, lemon butter sauce with fresh herbs	Market price
GLUTEN FREE	
Chicken from Champagne scented with smoked hay hazelnut praline and heirloom vegetables, lemon thyme gravy	43€
GLUTEN FREE	
Confit lamb shoulder, snow pea and broccoli tarragon pan sauce, candied lemon	42€
Beef tenderloin Rossini-style, Lardo di Colonnata potato purée, watercress	89€
GLUTEN FREE	
Charolais beef fillet, wilted spinach, fondant potatoes and crisps peppercorn sauce flambéed with cognac	56€
GLUTEN FREE	
Chef's recommendation	Market price
GLUTEN FREE	

PASTA & RISOTTO

Brittany blue lobster and linguine pasta, lobster and citrus sauce	68€
Sustainable Fishing	
Melanosporum black truffle risotto	58€
GLUTEN FREE - VEGGIE	
Rigatoni al pomodoro, stracciatella and basil	38€
VEGGIE	
Spaghetti alla carbonara, Melanosporum truffle and guanciale	72€

SIDES

Baby greens salad Seasonal vegetables French fries Mashed potatoes	10€
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CHEESE

Matured cheese selection	16€
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DESSERT

Cheers Ladies!

In march, women are in the spotlight.
For this special occasion, our pastry chef Claire Santos Lopes
has crafted a collection of desserts inspired by the female figures
who make the hotel shine every day.

Chocolate 70%, black cardamom, light Champagne malt cream	18€
inspired by Stephanie Vigneron, Executive Assistant	
French kiwi Tatin tart, buckwheat crisp and vanilla clotted cream	17€
GLUTEN FREE inspired by Melissa Bleuse, General Housekeeper	
Cappuccino tartlet, Brazilian coffee and milk mousse	18€
inspired by Fanny Vale, Executive Assistant	
Vanilla and celeriac custard tart with caramelized muscovado crispy Croissant dough	17€
inspired by Cécile Ferry, Director of Human Resources	
Tangerine poached and flambéed with marc de Champagne Brittany shortbread, VSOP Cognac ice cream and chestnut for two people	38€
Seasonal citrus and Madagascar vanilla « Vacherin »	18€
GLUTEN FREE - VEGAN - LACTOSE FREE inspired by Anna Pierzak, Spa Director	



To go even further, 1 euro per dessert will be donated to
La Fondation des Femmes, an association fighting in particular
against domestic violence and for equality between men and women.

Net prices in euro, taxes and service included. Cheques are not accepted.
Origin of our meats - beef : France - poultry : France - lamb : UK.
The list of allergens is available at the reception.

CROISETTE MENU

served for lunch from Monday to Friday included, excluding public holidays
(excl. beverages)

Apulian Burrata, baby greens
marinated cherry tomatoes, pesto and pistachio

ou

Pumpkin velouté, pumpkin seeds
hazelnut and rosemary scented crème fraîche

Confit lamb shoulder, snow pea and broccoli
tarragon pan sauce and candied lemon

ou

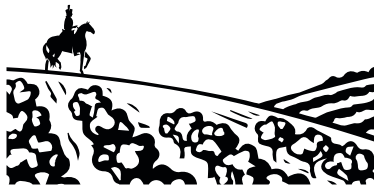
Baked cod with organic lentil ragout, Champagne sauce

Chocolate 70%, black cardamom, light Champagne malt cream

ou

French kiwi Tatin tart, buckwheat crisp and vanilla clotted cream

49€



LE BELLEVUE
RESTAURANT & TERRASSE