

# STARTER

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

# 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 10gr	45€

# MAIN COURSE

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

# PASTA & RISOTTO

Brittany blue lobster and linguine pasta, lobster and citrus sauce <small>Sustainable Fishing</small>	68€
Melanosporum black truffle risotto <small>GLUTEN FREE - VEGGIE</small>	58€
Rigatoni al pomodoro, stracciatella and basil <small>VEGGIE</small>	38€

# SIDES

Baby greens salad Seasonal vegetables French fries Mashed potatoes	10€
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# MAKE IT BALANCED

*A healthy outside starts from the inside...*

Our Chefs Paolo Boscaro and Claire Santos Lopes have crafted a healthy and gourmet menu, in collaboration with nutri-cosmetics expert, Dr. Olivier Courtin-Clarins.

Lukewarm green asparagus, candied tomatoes stracciatella and basil <small>GLUTEN FREE - VEGGIE</small>	35€
Lacquered and grilled sea bass, Skyr fregola sarda broccoletti, sauce vierge, piquillos and ginger	65€
Granola tartlet, citrus jelly and cream fresh citrus, citrus sorbet with honey from our beehives <small>GLUTEN FREE - LACTOSE FREE</small>	18€

# CHEESE

Matured cheese selection	16€
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# DESSERT

Chocolate 70%, black cardamom, light Champagne malt cream	18€
French kiwi Tatin tart, buckwheat crisp and vanilla clotted cream <small>GLUTEN FREE</small>	17€
Cappuccino tartlet, Brazilian coffee and milk mousse	18€
Vanilla and celeriac custard tart with caramelized muscovado crispy Croissant dough	17€
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 » <small>GLUTEN FREE - VEGAN - LACTOSE FREE</small>	18€

## 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

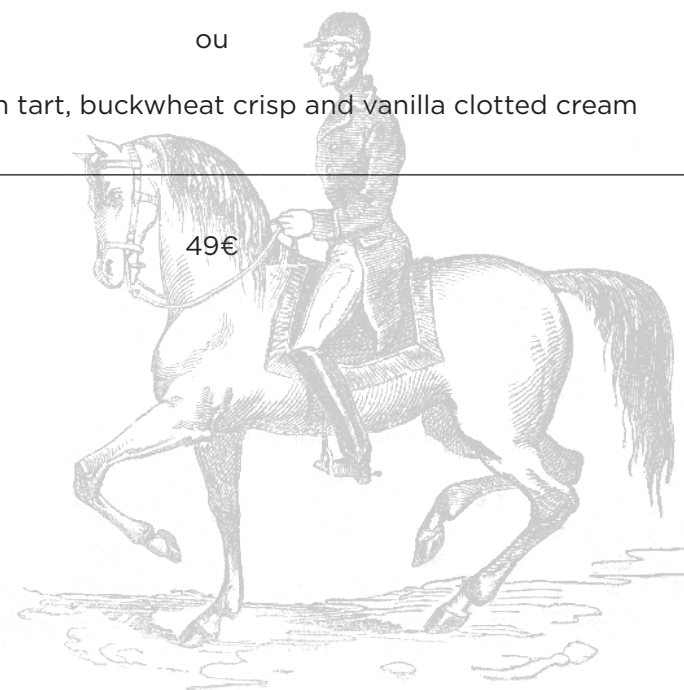
ou

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



# LE BELLEVUE

RESTAURANT & TERRASSE

