


STARTER


Dublin bay prawn cocktail salad with avocado roman lettuce and citrus <small>GLUTEN FREE - LACTOSE FREE</small>	45€
Burrata di bufala from Campania DOP cherry tomatoes and pistachio pesto <small>GLUTEN FREE - VEGGIE</small>	35€
Gilt-head sea bream carpaccio, cucumber and shiso kaffir lime leaves dressing <small>GLUTEN FREE</small>	36€
 Tomato gazpacho, fromage blanc ice cream basil and marinated blackberries <small>GLUTEN FREE</small>	22€

SALMON & CAVIAR

Hand-sliced smoked organic salmon from Petrossian horseradish cream and blinis	48€
Royal Ossetra caviar from Petrossian 30g or 50g condiments and blinis	155 / 240€
Additional Royal Ossetra caviar from Petrossian 10gr	48€

MENU CROISSETTE

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

 Choice of starter, main, dessert, from the selection



49€



LE BELLEVUE

RESTAURANT & TERRASSE

MAIN COURSE

Cod fillet in fresh herbs butter, zucchini crunchy fennel with citrus and cocotte potato, champagne zabaione <small>GLUTEN FREE</small>	40€
 Confit Label Rouge salmon belly strips, broccoli and French-style green peas, lemongrass and sesame butter sauce <small>GLUTEN FREE</small>	42€
Aromatic whole turbot for two, seasonal vegetables potato purée, lemon butter sauce with fresh herbs <small>GLUTEN FREE</small>	Market price
 Chicken from Champagne PGI in Parmesan crust, green asparagus artichoke cream, amaretto gravy	43€
Saddle of lamb in herb crust, white asparagus and hummus thyme and rosemary scented gravy <small>GLUTEN FREE</small>	48€
Charolais beef fillet, lardo di Colonnata PGI, wilted spinach fondant potatoes and crisps, peppercorn sauce <small>GLUTEN FREE</small>	58€
Chef's recommendation	Market price

PASTA & RISOTTO


Brittany blue lobster and linguine pasta, lobster and citrus sauce <small>Sustainable Fishing</small>	85€
Risotto alla Milanese with saffron from the Marne, tomato pesto <small>GLUTEN FREE - VEGGIE</small>	45€
Rigatoni al pomodoro, stracciatella and basil <small>VEGGIE</small>	38€

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

MAKE IT BALANCED

It all 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.

 Warm green asparagus, rhubarb, candied tomatoes stracciatella and basil <small>GLUTEN FREE - VEGGIE</small>	38€
Lacquered and grilled line-caught sea bass, S kyr fregola sarda broccoletti, piquillo pepper sauce vierge and ginger <small>Sustainable Fishing</small>	59€
Granola tartlet, citrus jelly and cream fresh citrus, citrus sorbet with honey from our beehives <small>GLUTEN FREE - LACTOSE FREE</small>	18€

CHEESE

PDO matured cheese selection	16€
------------------------------	-----

DESSERT

 Intuition 80% Chocolate rich caramel and Tahitian vanilla mousse	18€
 Rhubarb entremets fromage blanc and Madagascar vanilla light mousse	18€
Red berries and Madagascar vanilla «Vacherin» <small>GLUTEN FREE - LACTOSE FREE - VEGAN</small>	18€
Cappuccino tartlet, Brazilian coffee and milk mousse	17€
Strawberry tart from Champagne, basil sorbet <small>for two people</small>	38€

