

STARTER

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

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€

MAIN COURSE

Cod fillet in fresh herbs butter, zucchini crunchy fennel with citrus and cocotte potato, champagne zabaione	40€
GLUTEN FREE	
Confit Label Rouge salmon belly strips, broccoli and French-style green peas, lemongrass and sesame butter sauce	42€
GLUTEN FREE	
Aromatic whole turbot for two, seasonal vegetables potato purée, lemon butter sauce with fresh herbs	Market price
GLUTEN FREE	
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	48€
GLUTEN FREE	
Charolais beef fillet, lardo di Colonnata PGI, wilted spinach fondant potatoes and crisps, peppercorn sauce	58€
GLUTEN FREE	
Chef's recommendation	Market price

PASTA & RISOTTO

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

SIDES

Baby greens salad Seasonal vegetables French fries Mashed potatoes	10€
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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 cucumber and stracciatella	38€
GLUTEN FREE - VEGGIE	
Lacquered and grilled line-caught sea bass, Skyr fregola sarda broccoletti, piquillo pepper sauce vierge and ginger	59€
Sustainable Fishing	
Granola tartlet, citrus jelly and cream fresh citrus, citrus sorbet with honey from our beehives	18€
GLUTEN FREE - LACTOSE FREE	

CHEESE

PDO matured cheese selection	16€
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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»	18€
GLUTEN FREE - LACTOSE FREE - VEGAN	
Cappuccino tartlet, Brazilian coffee and milk mousse	17€
Strawberry tart from Champagne, basil sorbet	38€ for two people

CROISETTE MENU

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

Tomato gazpacho, fromage blanc ice cream
basil, blackberries marinated in amaretto

or

Warm green asparagus, rhubarb
candied tomatoes and stracciatella

Cod fillet in fresh herbs butter, zucchini
crunchy fennel with citrus and cocotte potato, champagne zabaione

or

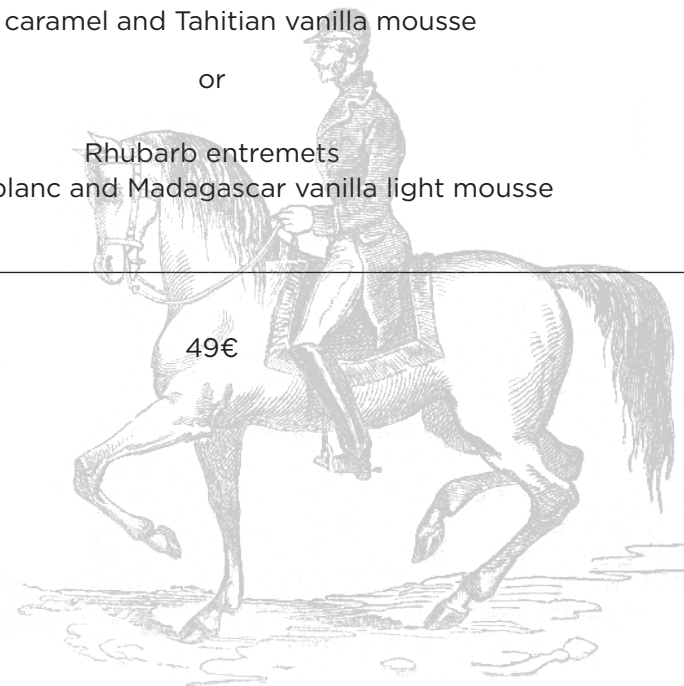
Chicken from Champagne PGI in Parmesan crust, green asparagus
artichoke cream, amaretto gravy

Intuition 80% Chocolate
rich caramel and Tahitian vanilla mousse

or

Rhubarb entremets
fromage blanc and Madagascar vanilla light mousse

49€



LE BELLEVUE
RESTAURANT & TERRASSE

