



# LE BELLEVUE

RESTAURANT & TERRASSE

## STARTER

DUBLIN BAY PRAWNS SALAD chimichurri sauce	45€	GLUTEN FREE
BURRATA DI BUFFALA FROM CAMPANIA DOP cherry tomatoes • pistachio pesto	35€	GLUTEN FREE • VEGGIE
VITELLO TONNATO crispy caperberry • golden croutons	35€	

## SALMON & CAVIAR

NORWEGIAN SMOKED SALMON (Handsliced) sweet and sour cream	38€	
SEA URCHIN CORAL TARAMASALATA crispy rye toasts	32€	
ROYAL OSSETRA CAVIAR FROM PETROSSIAN (30g or 50gr) condiments and blinis	160 / 250€	
PETROSSIAN ONYX CAVIAR (125gr) condiments and blinis	430€	

## MAIN COURSE

LABEL ROUGE SCOTTISH SALMON PREMIUM CUT violin zucchini • taggiasca olive • Champagne butter sauce	52€	GLUTEN FREE
TUNA TATAKI Japanese-style marinade • bok choy cabbage • sesame	48€	LACTOSE FREE
CATCH OF THE DAY (for two people) seasonal vegetables • sauve vierge	Market price	
CHICKEN FROM CHAMPAGNE PGI basil caponata • vinegar and chicken glaze gravy	43€	GLUTEN FREE
SADDLE OF LAMB IN HERB CRUST white asparagus • hummus • thyme and rosemary scented gravy	48€	
CHAROLAIS BEEF FILLET PDO wilted spinach • potato purée with seaweed • Câline sauce	59€	
CHEF'S RECOMMENDATION	Market price	

## PASTA & RISOTTO

LOBSTER PENNE RIGATE tomato • saffron from the Marne region	85€	
ARUGULA RISOTTO aged Parmigiano Reggiano • candied tomato with oregano	45€	GLUTEN FREE VEGGIE
RIGATONI AL POMODORO stracciatella • basil	38€	VEGGIE

## SIDES

GREEN SALAD	10€	
SEASONAL VEGETABLES		
FRENCH FRIES		
POTATO PURÉE		

## CHEESE

SEASONAL SELECTION FROM OUR CHAMPAGNE CHEESEMAKERS Tomme des Ardennes • Camembert « Le Petit Arthur » • Chaource PDO • Langres PDO	19€
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## DESSERT

INTUITION CHOCOLATE 80% rich caramel • Tahitian vanilla mousse	18€	
RHUBARB ENTREMETS fromage blanc light mousse • Madagascar vanilla	18€	
RED BERRIES « VACHERIN » Madagascar vanilla	18€	GLUTEN FREE • VEGAN • LACTOSE FREE
CAPPUCCINO TARTLET Brazilian coffee • milk mousse	18€	
STRAWBERRY FROM CHAMPAGNE TART (for two people) basil sorbet	38€	

## MAKE IT BALANCED

*It all starts from the inside*

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

MELON FROM FRANCE peach • verbena	25€	GLUTEN FREE • LACTOSE FREE • VEGAN
WILD BRITTANY JOHN DORY green peas • broccoletti • curcuma ginger dressing	62€	
RASPBERRIES FROM CHAMPAGNE hazelnut shortbread • skyr froth • ginger	19€	GLUTEN FREE • LACTOSE FREE

## MENU CROISETTE

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

Choice of starter, main, dessert, from the selection

55€

This menu has been elaborated by Executive Chef Christophe Raoux, awarded French craftsperson of the year in 2015, and the Pastry Chef Claire Santos Lopes.

Origin of our meats - Beef : France - Poultry : France - Lamb : France.  
The list of allergens is available at the reception.