

## STARTER

DUBLIN BAY PRAWN SALAD chimichurri sauce	45€	GLUTEN FREE · LACTOSE FREE
SUMMER TRUFFLE SALAD lamb's lettuce and frisée · walnut oil · fresh almond	38€	VEGAN
VITELLO TONNATO crispy caperberry · golden croutons	36€	
MARMANDE TOMATO Campania burrata PDO · aged balsamic vinegar	35€	VEGGIE

## TO SHARE

HANDSLICED NORWEGIAN SMOKED SALMON sweet and sour cream	38€	
FRENCH OBSIBLUE PRAWN crispy · wasabi mayonnaise	44€	
SEA URCHIN CORAL TARAMASALATA crispy rye toasts	32€	
PETROSSIAN ROYAL OSSETRA CAVIAR (30g or 50gr) condiments · blinis	160 / 250€	
PETROSSIAN ONYX CAVIAR (125gr) condiments · blinis	430€	

## 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€	LACTOSE FREE · VEGAN
WILD BRITTANY JOHN DORY poached in sea water · green peas · broccoletti · turmeric ginger dressing	62€	
RASPBERRIES FROM CHAMPAGNE hazelnut shortbread · skyr froth · ginger	19€	

## 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 · sauce vierge	Market price	
CHICKEN FROM CHAMPAGNE PGI potato millefeuille with lemon butter · basil caponata vinegar chicken glaze gravy	43€	
FRENCH PORK RIB CHOP sautéed new potato · golden chanterelles · sage · Câline sauce	44€	
CHAROLAIS BEEF FILLET PDO wilted spinach · potato purée with seaweed · pearlescent beef juice	59€	
CHEF'S RECOMMENDATION	Market price	

## PASTA & RISOTTO

LOBSTER PENNE RIGATE tomato · saffron from the Marne region	85€	
FRENCH ARUGULA RISOTTO aged Parmigiano Reggiano · candied tomato with oregano	35€	GLUTEN FREE · VEGGIE
RIGATONI AL POMODORO stracciatella · basil	38€	VEGGIE

## SIDE DISH

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€	



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

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.

## CROISETTE MENU

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

MELON FROM FRANCE  
peach · verbena

or

VITELLO TONNATO  
crispy caperberry · golden croutons

LABEL ROUGE SCOTTISH SALMON PREMIUM CUT  
violin zucchini · taggiasca olive · Champagne butter sauce

or

CHICKEN FROM CHAMPAGNE PGI  
potato millefeuille with lemon butter · basil caponata  
vinegar chicken glaze gravy

INTUITION CHOCOLATE 80%  
rich caramel · Tahitian vanilla mousse

or

RHUBARB ENTREMETS  
fromage blanc light mousse · Madagascar vanilla

55€



# LE BELLEVUE

RESTAURANT & TERRASSE

