


STARTERS

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

TO SHARE

NORWEGIAN SMOKED SALMON (Handsliced) sweet and sour cream	38€	
ROYAL OSSETRA CAVIAR FROM PETROSSIAN (30g or 50gr) condiments · blinis	160 / 250€	
ONYX CAVIAR FROM PETROSSIAN (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€	VEGAN
WILD BRITANNY JOHN DORY poached in sea water · green peas · broccoletti · turmeric ginger dressing	62€	
RASPBERRIES FROM CHAMPAGNE hazelnut shortbread · skyr froth · ginger	19€	



LE BELLEVUE

RESTAURANT & TERRASSE

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 potatoes millefeuille with lemon butter · basil caponata vinegar and chicken glaze gravy	43€	
FRENCH PORK RIB CHOP sautéed new potatoes · 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€	
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

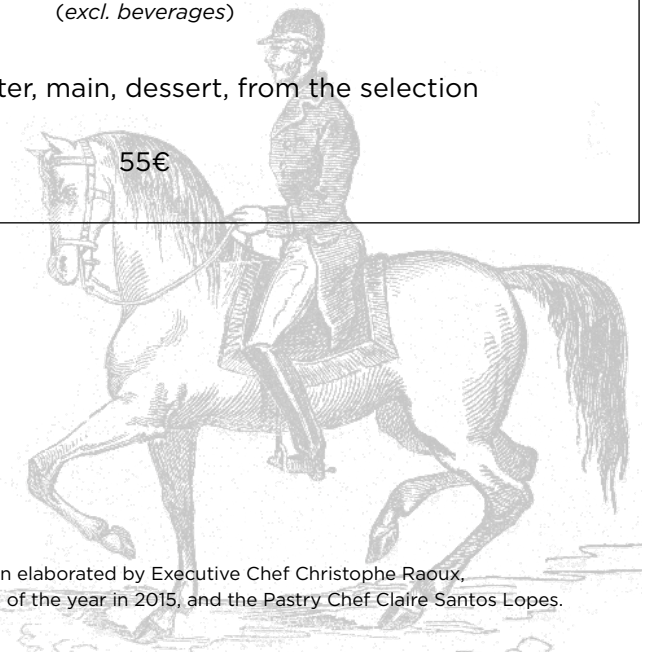
 INTUITION CHOCOLATE 80% rich caramel · Tahitian vanilla mousse	18€	
 RHUBARB ENTREMETS fromage blanc light mousse · Madagascar vanilla	18€	
RED BERRIES « VACHERIN » Madagascar vanilla	18€	GLUTEN FREE · VEGAN · LACTOSE FREE
CAPPUCCINO TARTLET Brazilian coffee · milk mousse	18€	
STRAWBERRY FROM CHAMPAGNE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

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 craftsman 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.