



STARTER

AVEYRON FOIE GRAS candied fig chutney	39€
 BUTTERNUT SQUASH « VELOUTÉ » orange • chetsnut • Isigny cream PDO	34€ VEGGIE
 ONSEN EGG sautéed mushrooms • hazelnut slivers • corn froth	36€ VEGGIE
OBSIBLUE FRANÇAISE PRAWN crispy • fig • bean sprouts • citrus dressing	45€ LACTOSE FREE
TUNA TATAKI autumn truffle dressing • sesame wakame	55€ GLUTEN FREE

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.

BEETROOT slow cooked • candied white ginger • sesame wakame	29€ VEGAN
SCALLOPS FROM THE BAIE DE SEINE steamed • spinach • pomegranate • hazelnut sprinkles	57€
GRANOLA TARTLET mango • mango and passionfruit sorbet	18€ GLUTEN FREE • LACTOSE FREE



LE BELLEVUE

RESTAURANT & TERRASSE

MAIN COURSE

LABEL ROUGE SCOTTISH SALMON PREMIUM CUT carrot and beetroot purée • roasted fennel	45€ GLUTEN FREE
 SABLEFISH poached • black garlic aioli • slow cooked leeks	36€ GLUTEN FREE
CATCH OF THE DAY (for two people) seasonal vegetables • sauce vierge	Market price GLUTEN FREE
 CHICKEN FROM OUR REGION potatoes millefeuille with lemon butter • basil caponata vinegar and chicken glaze gravy	39€ GLUTEN FREE
FRENCH VEAL artichoke • pickled and glazed cabbage • gravy	46€ GLUTEN FREE
CHAROLAIS BEEF FILLET PDO pan-seared carrots • seaweed purée • pearlescent beef juice	57€

PASTA & RISOTTO

BUTTERNUT RISOTTO aged Parmesan PDO	39€ GLUTEN FREE • VEGGIE
LOBSTER PENNE RIGATE tomato • saffron from the Marne region	85€
RIGATONI AL POMODORO stracciatella • basilic	38€ VEGGIE

SIDES

GREEN SALAD SEASONAL VEGETABLES FRENCH FRIES POTATO PURÉE	10€
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CHEESE

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

PEAR CAKE confit honey from our beehives • almond ganache	17€
 FIGUE FROM SOLLIÈS PDO ENTREMETS Piedmont PGI hazelnut biscuit and cream	18€
GRANNY SMITH « VACHERIN » verbena	17€ GLUTEN FREE • VEGAN • LACTOSE FREE
 INTUITION CHOCOLATE TARTLET 80% cocoa sorbet • fleur de sel	18€
MADAGASCAR VANILLA MILLEFEUILLE vanilla ice cream • caramel (for two people)	38€

MAKE IT PINK

A signature dessert in tribute to friendship

In support of Breast Cancer Awareness Month, this year our pastry chef Claire Santos Lopes is dedicating her creation to her long-time friends, both of whom have been touched by the disease. For every dessert, €1 will be donated to the LISE association.

LEMON TARTLET yuzu cream • pollen	18€
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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.