



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 <small>(for two people)</small> 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	10€
SEASONAL VEGETABLES	
FRENCH FRIES	
POTATO PURÉE	

STARTER

AVEYRON FOIE GRAS grapefruit and pomegranate 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 roasted pineapple • bean sprouts • citrus dressing	45€ LACTOSE FREE
TUNA TATAKI autumn truffle dressing • sesame wakame	55€ GLUTEN FREE

TO SHARE

NORWEGIAN SMOKED SALMON <small>(Handsliced)</small> sweet and sour cream	38€
ROYAL OSSETRA CAVIAR FROM PETROSSIAN <small>(30g or 50gr)</small> condiments • blinis	160 / 250€
ONYX CAVIAR FROM PETROSSIAN <small>(125gr)</small> 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

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€
CHESTNUT MONT BLANC flavoured with four-spice	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€

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.