



LE BELLEVUE

RESTAURANT & TERRASSE

MAIN COURSE

ARTIC CHAR FILLET	41€
minestrone stuffed cannelloni • Champagne sauce	
POACHED SABLEFISH	36€
slow-cooked leek • black garlic aioli	
CATCH OF THE DAY <small>(for two people)</small>	Market price
seasonal vegetables • sauce vierge	GLUTEN FREE
CHICKEN FROM OUR REGION WITH MORELS	49€
« gratin dauphinois » • vin jaune cream	GLUTEN FREE
SLOWLY BRAISED BEEF CHEEK	38€
potato • confit shallot • beef gravy	
RACK OF LAMB	59€
fried polenta • celery purée	
	GLUTEN FREE

PASTA & RISOTTO

MACARONI GRATIN	33€
gorgonzola • walnut	
	VEGGIE
COQUILLETES WITH MELANOSPORUM TRUFFLE	78€
PDO Kintoa white ham • aged Comté cheese	
LOBSTER RISOTTO	82€
saffron from the Marne region	
	GLUTEN FREE

SIDES

GREEN SALAD	10€
SEASONAL VEGETABLES	
FRENCH FRIES	
POTATO PURÉE	

STARTER

AVEYRON FOIE GRAS	37€
grapefruit and pomegranate chutney	
SAVOYARD CHEESE BROTH	29€
mashed potatoes • lardo di Colonnata PDO	
	GLUTEN FREE
ONSEN EGG	36€
sautéed mushrooms • hazelnut slivers • corn froth	
	VEGGIE
FRENCH OBSIBLUE PRAWN	44€
roasted pineapple with black sesame • bean sprouts	
	LACTOSE FREE
SCALLOPS FROM THE BAIE DE SEINE	37€
clementine compote • tapioca • finger lime	
	GLUTEN FREE
Jerusalem artichoke emulsion	

TO SHARE

NORWEGIAN SMOKED SALMON <small>(Handsliced)</small>	38€
sweet and sour cream	
ROYAL OSSETRA CAVIAR FROM PETROSSIAN <small>(30g or 50gr)</small>	160 / 250€
condiments • blinis	
ONYX CAVIAR FROM PETROSSIAN <small>(125gr)</small>	430€
condiments • blinis	

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.

FRENCH OBSIBLUE PRAWN	44€
turmeric and ginger foam	
SCALLOPS INFUSED WITH WHITE PEONY TEA	47€
chicory salad with pecan nuts • walnut oil	
GRANOLA TARTLET	18€
mango • mango and passionfruit sorbet	
	GLUTEN FREE • LACTOSE FREE

CHEESE

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

DESSERT

PEAR CAKE	17€
confit honey from our beehives • almond ganache	
CHESTNUT MONT BLANC	18€
flavoured with four-spice	
GRANNY SMITH « VACHERIN »	17€
verbena	
	GLUTEN FREE • VEGAN • LACTOSE FREE
INTUITION CHOCOLATE TARTLET 80%	18€
cocoa sorbet • fleur de sel	
MADAGASCAR VANILLA MILLEFEUILLE	38€
vanilla ice cream • caramel (for two people)	

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.

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.