

## STARTER

PEA VÉLOUTÉ mint • basil	29€ VEGAN
DANDELION SALAD Onsen Egg • bacon • fried onion	31€
OCTOPUS CARPACCIO thai-style marinated	46€
CRISPY FRENCH OBSIBLUE PRAWN roasted pineapple with black sesame • bean sprouts citrus dressing	44€ LACTOSE FREE
WHITE ASPARAGUS MIMOSA norwegian smoked salmon	35€

## 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.

WATERCRESS VELOUTÉ cashew slivers with hibiscus	38€ GLUTEN FREE
HAKE FROM THE BASQUE COAST COOKED IN BANANA LEAVES oatmeal and mango risotto	48€ GLUTEN FREE
INTUITION 80% CHOCOLATE TART caramelised cashew nuts	18€ GLUTEN FREE



## LE BELLEVUE

RESTAURANT & TERRASSE

## MAIN COURSE

ARCTIC CHAR FILLET mashed potatoes with herbs • Taggiasca olive • Champagne sauce	42€
PAN-SEARED SEA-BREAM FILLET chicory with orange • beurre blanc	38€ GLUTEN FREE
CATCH OF THE DAY (for two people) seasonal vegetables • sauce vierge	Market price GLUTEN FREE
CHICKEN FROM OUR REGION WITH MORELS « gratin dauphinois » • vin jaune cream	47€ GLUTEN FREE
RIB-EYE STEAK FROM NORMANDY (350gr) garlic and herbs butter • homemade french fries	60€ GLUTEN FREE
LAMB CHOP fried polenta • celery purée	52€ GLUTEN FREE

## PASTA & RISOTTO

MACARONI GRATIN gorgonzola • walnut	33€ VEGGIE
LOBSTER LINGUINE dried tomato pesto	82€
ASPARAGUS RISOTTO roasted almond	44€ VEGGIE

## SIDES

GREEN SALAD	10€
SEASONAL VEGETABLES	
HOMEMADE 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

TATIN-STYLE APPLE TART cider caramel • nutmeg clotted cream	17€
MADAGASCAR VANILLA ENTREMETS crispy « gavotte » • vanilla oil	18€
KIWI « VACHERIN » Sichuan pepper	17€ GLUTEN FREE • VEGAN • LACTOSE FREE
INTUITION CHOCOLATE 80% PUFF PASTRY cocoa nib sauce	18€
PINK AND WHITE GRAPEFRUIT TART (for two people) Madagascar vanilla • sorbet	38€

## CROISETTE MENU

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

Choice of starter, main, dessert, from a selection

55€

## JOSÉPHINE MENU

served every day for lunch and dinner  
(excluding beverages)

4-course tasting menu

120€

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.

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.