

STARTER

PEA VELOUTÉ mint • basil	29€	VEGAN • GLUTEN FREE • LACTOSE FREE
CEASAR SALAD chicken from our Region • parmesan PGI • crispy croutons	39€	
DUBLIN BAY PRAWN CARPACCIO soy marinated • sesame oil	48€	LACTOSE FREE
CRISPY FRENCH OBSIBLUE PRAWN salad • vegetable tagliatelle • soy bean sprouts curry mayonnaise	44€	LACTOSE FREE
WHITE ASPARAGUS MIMOSA norwegian smoked salmon	31€	

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

SLOW-COOKED COD FILLET pea • lemon • verbena oil	42€	GLUTEN FREE
PAN-SEARED SEA-BREAM FILLET chicory with orange • beurre blanc	38€	
CATCH OF THE DAY (for two people) seasonal vegetables • potato purée	Market price	LACTOSE FREE
CHICKEN FROM OUR REGION WITH AGED VINEGAR carrot purée • roasted fennel • « Duchesse » potatoes	47€	GLUTEN FREE
FRENCH BEEF HANGER STEAK shallot sauce • homemade french fries	58€	
LAMB CHOP fried polenta • celery purée	52€	GLUTEN FREE

PASTA & RISOTTO

UDON NOODLE WOK WITH VEGETABLES	33€
VEGGIE · GLUTEN FREE · LACTOSE FREE	
LOBSTER LINGUINE	84€
dried tomato pesto · parmesan emulsion	
RISOTTO WITH SAFFRON FROM THE MARNE VALLEY	44€
candied lemon	
GLUTEN FREE · VEGGIE	

SIDES

GREEN SALAD	10€
SEASONAL VEGETABLES	
HOMEMADE FRENCH FRIES	
POTATO PURÉE	

CHEESE

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

MADAGASCAR VANILLA « BLANC-MANGER » rhubarb ice cream • granola	18€	GLUTEN FREE
MATCHA LATTE TART raspberry	18€	
RED BERRIES « VACHERIN » Timut pepper	17€	VEGAN • GLUTEN FREE • LACTOSE FREE
INTUITION CHOCOLATE 80% SAINT-HONORÉ chocolate caramel	18€	
TART WITH STRAWBERRIES FROM CHAMPAGNE (for two people) shizo flavour • strawberry 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.