

STARTER

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

TO SHARE

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

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



LE BELLEVUE

RESTAURANT & TERRASSE

MAIN COURSE

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

PASTA & RISOTTO

UDON NOODLE WOK WITH VEGETABLES	33€
	VEGGIE • LACTOSE FREE
LOBSTER LINGUINE	84€
dried tomato pesto • parmesan emulsion	
RISOTTO WITH SAFFRON FROM THE MARNE VALLEY	39€
candied lemon	GLUTEN FREE • VEGGIE

SIDES

GREEN SALAD	10€
SEASONAL VEGETABLES	
HOMEMADE FRENCH FRIES	
POTATO PURÉE	

CHEESE

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

DESSERT

MADAGASCAR VANILLA « BLANC-MANGER »	18€
rhubarb ice cream • granola	GLUTEN FREE
MATCHA LATTE TART	18€
raspberry	
RED BERRIES « VACHERIN »	17€
Timut pepper	VEGAN • GLUTEN FREE • LACTOSE FREE
INTUITION CHOCOLATE 80% SAINT-HONORÉ	18€
chocolate caramel	
TART WITH STRAWBERRIES FROM CHAMPAGNE (for two people)	38€
shizo flavour • strawberry sorbet	

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.