



LE BELLEVUE

RESTAURANT & TERRASSE

Bastille Day

MONDAY, JULY 14

MENU

HEART OF SALMON WRAPPED IN NORI

lemon gel, rye cracker

BLACK COD

creamy peas purée with lemon, hibiscus gel

POULTRY FROM THE MARNE

green asparagus, 'duchesse' potatoes
champagne sauce

PAVLOVA WITH BLACKCURRANTS FROM CHAMPAGNE

Kampot pepper and herbal juice

130€ per person (excluding beverages). Net prices, VAT included.

Menu crafted by Chef Christophe Raoux, Meilleur Ouvrier de France 2015
and Chef Claire Santos Lopes.