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ALT. _____ 259m

BELLEVUE

Indulge in a panoramic view that spans an impressive 180 degrees over the picturesque Epernay and Marne valleys. A bustling brasserie at all hours, is lit up at nightfall by the magic of the thousand crystal pendants suspended from the ceiling, transforming into luminous drops of water.

The Chef Christophe Raoux, 'Meilleur Ouvrier de France', offers a glimpse of the diversity of France's finest products, with a hint of international cuisine.

As for pastry chef Claire Santos Lopes, she advocates for responsible and less sugary creations and offers desserts full of indulgence.



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STARTER

PEA VELOUTÉ

mint - basil

29€ (vegan · gluten free · lactose free)

CAESAR SALAD

chicken from our region - parmesan PGI - crispy croutons

39€

CRISPY FRENCH OBSIBLUE PRAWN

salad - vegetable tagliatelle - soy bean sprouts - curry mayonnaise

44€ (lactose free)

FRENCH MELON

cured ham from Pierre Oteiza - French goat cheese

34€ (gluten free)

TO SHARE

NORWEGIAN SMOKED SALMON - Handsliced

sweet and sour cream

38€

ROYAL OSSETRA CAVIAR FROM PETROSSIAN - 30g ou 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.

FRENCH BEEFSTEAK TOMATO

marinated with curcuma - ginger - pomegranate

32€ (vegan · lactose free)

POACHED SALMON

cashew nuts - wakame - sesame - lime

44€ (gluten free · lactose free)

RASPBERRY FROM CHAMPAGNE

rose - raspberry skyr ice cream

18€ (gluten free)

MAIN

PLANCHA-COOKED COD

pea - lemon - verbena oil
40€ (gluten free)

SEARED BLUEFIN TUNA

caponata - lemon sauce
45€ (gluten free)

CATCH OF THE DAY - For two people

seasonal vegetables - potato purée
market price

CHICKEN FROM OUR REGION

Pedro Ximénez aged vinegar - sautéed zucchini - pomegranate - basil
45€ (gluten free)

FRENCH BEEF STEAK TARTARE

cherry tomato toast - garlic and parsley - French fries - green salad
42€ (lactose free)

LAMB CHOP*

fried polenta - celery purée
49€ (gluten free)

PASTA & RISOTTO

LOBSTER LINGUINE

dried tomato pesto - parmesan emulsion
84€

RISOTTO WITH SAFFRON FROM THE MARNE VALLEY

candied lemon
39€ (veggie - gluten free)

SIDES

GREEN SALAD - SEASONAL VEGETABLES

FRENCH FRIES - POTATO PURÉE
10€

SUPPLEMENT

SUMMER TRUFFLE - 5g

15€

ROYAL OSSETRA CAVIAR FROM PETROSSIAN - 8gr

22€

*Origin: Ireland

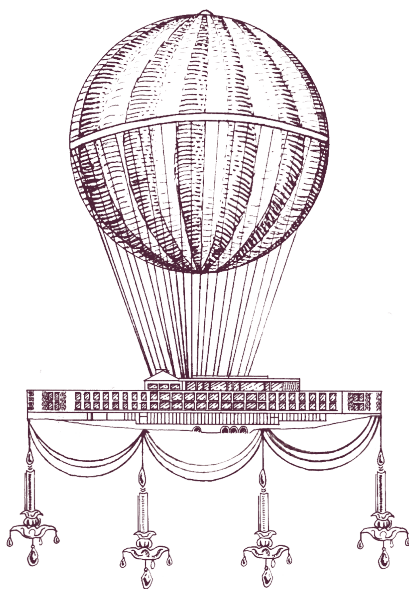
CHEESE

SEASONAL SELECTION FROM OUR REGIONAL CHEESEMAKERS

Tomme des Ardennes - Camembert « Le Petit Arthur »

Chaource PDO - Langres PDO

19€



DESSERT

MADAGASCAR VANILLA « BLANC-MANGER »

rhubarb ice cream - granola

18€ (gluten free)

RED BERRIES « VACHERIN »

Timut pepper

17€ (vegan · gluten free · lactose free)

RASPBERRY TARTLET

marigold notes - Madagascar vanilla foam

18€

INTUITION CHOCOLATE 80% SAINT-HONORÉ

chocolate caramel

18€

FIG TART - For two people

pineapple-sage sorbet - rich juice

38€



CROISETTE MENU

· served for lunch from Monday to Friday included ·
· excluding public holidays ·

PEA VELOUTÉ

mint - basil

or

FRESH WATERMELON

yuzu ponzu - basil oil



SEARED BLUEFIN TUNA

caponata - lemon sauce

or

LAMB CONFIT

mashed potato - glazed vegetables



RASPBERRY TARTLET

marigold notes - Madagascar vanilla foam

or

INTUITION CHOCOLATE 80% SAINT-HONORÉ

chocolate caramel

55€

JOSÉPHINE MENU

CRISPY FRENCH OBSIBLUE PRAWN

salad - vegetable tagliatelle - soy bean sprouts - curry mayonnaise

PLANCHA-COOKED COD

pea - lemon - verbena oil

CHICKEN FROM OUR REGION

Pedro Ximénez aged vinegar - sautéed zucchini - pomegranate - basil

MADAGASCAR VANILLA « BLANC-MANGER »

rhubarb ice cream - granola

120€



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Net prices in euro, taxes and service included.
Cheques are not accepted.

Origin of our meats : France

The list of allergens is available at the reception.