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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

ORGANIC ONSEN EGG

watercress cream - sautéed thyme croutons
29€ (veggie)

CRISPY FRENCH OBSIBLUE PRAWN

salad - vegetable tagliatelles - soybean sprouts - curry mayonnaise
44€ (lactose free)

CEASAR SALAD

chicken from our region - salad - croutons - parmesan PGI - ceasar sauce
39€

LANGOUSTINE CARPACCIO

winter citrus
39€ (lactose free)

DUCK & FIG 'PÂTE EN CROÛTE'

porcini mushroom pickles with walnut oil and wild Mack Khen berries
42€

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.

MARINATED AVOCADO

grilled with tonka beans - turmeric - roasted oat flakes
35€ (vegan - gluten free - lactose free)

SCALLOPS FROM PORT-EN-BESSIN ◁

hibiscus steam - sautéed mushrooms - dates
49€ (gluten free - lactose free)

HAZELNUT & EL CHILALO ETHIOPIAN COFFEE

moist cake - skyr and hazelnut ice cream - coffee cream
18€ (gluten free)

MAIN

SEARED BLUEFIN TUNA ◯
pakchoi - ginger - ponzu beurre blanc
43€

SEA BASS 'À LA GRENOBLOISE' ◯
broccoli purée
45€

SCALLOPS FROM PORT-EN-BESSIN ◯
purée with truffle - scallop skirts sauce
49€ (gluten free)

CATCH OF THE DAY - Carved tableside for two people ◯
seasonal vegetables - mashed potato
market price (gluten free)

BRESSE CHICKEN SUPREME
candied quince - roasted salsify - drizzled jus
43€ (gluten free)

BLACK ANGUS RIBEYE STEAK
red Kampot peppercorn sauce - French fries
53€ (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)

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

AUTUMN TRUFFLE - 5g
25€

ROYAL OSSETRA CAVIAR FROM PETROSSIAN - 8g
22€

CHEESE

SEASONAL SELECTION FROM OUR REGIONAL CHEESEMAKERS

Tomme des Ardennes - Chaource - Langres

19€

DESSERT

NEVADITO COFFEE FROM COLOMBIA & MEXICAN VANILLA

crispy tartlet - light cream - smooth ice cream

19€

APPLE VARIATION

buckwheat soft cake - maple ganache - Granny Smith apple sorbet

18€ (vegan · gluten free · lactose free)

CONFERENCE PEAR

poached pear - Piedmont hazelnut crisp and ice cream - hint of yuzu

20€

AROUND IVORY COAST CHOCOLATE 56%

biscuit with a molten heart - chocolate foam - Madagascar vanilla ice cream

18€

PISTACHIO

soft pistachio cake - orange blossom ganache - pistachio ice cream

18€

▶ MAKE IT PINK ◀

Committed towards Breast Cancer Awareness Month, our Pastry Chef Claire Santos Lopes and Maud Rabin, Director of Rare Champagne, have collaborated to create an exceptional pairing.

For every dessert served, 1€ will be donated to the LISE association.

FIG ENTREMETS

orange ganache and confit - fresh figs - soft almond biscuit - hints of green anise

18€ (gluten free)

RARE ROSÉ MILLÉSIME 2014 - served by the glass 12cl

67€

○ Sustainable and local fishing

* Origin: Ireland



CROISETTE MENU

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

ORGANIC ONSEN EGG

watercress cream - sautéed thyme croutons

or

SAUTÉED MUSHROOMS

chestnut foam with buttermilk - crushed Piedmont hazelnuts



SEARED BLUEFIN TUNA

pakchoï - ginger - ponzu beurre blanc

or

LAMB CONFIT

mashed potato - glazed vegetables



PISTACHIO

soft pistachio cake - orange blossom ganache - pistachio ice cream

or

AROUND IVORY COAST CHOCOLATE 56%

biscuit with a molten heart - chocolate foam - Madagascar vanilla ice cream

55€

AUTUMN WEEKLY MENU

· served for lunch from Monday to Sunday ·

MONDAY

TRADITIONAL BOURGUIGNON

Hautes-Côtes de Beaune - mashed potatoes - glazed vegetables

38€

TUESDAY

SQUID STUFFED WITH MUSHROOMS

peppers - chorizo - American-style jus

32€ (gluten free)

WEDNESDAY

BRESSE CHICKEN FRICASSEE WITH ISIGNY CREME

pilaf rice

41€ (gluten free)

THURSDAY

VEAL KIDNEYS FLAMBÉED WITH MADEIRA

Jackson potatoes

38€ (gluten free)

FRIDAY

PIKE PERCH QUENELLE

Nantua sauce - pilaf rice

35€

SATURDAY

TRADITIONAL VEAL BLANQUETTE

cocottes potatoes - glazed vegetables

39€

SUNDAY

SPATCHCOCKED SPRING CHICKEN

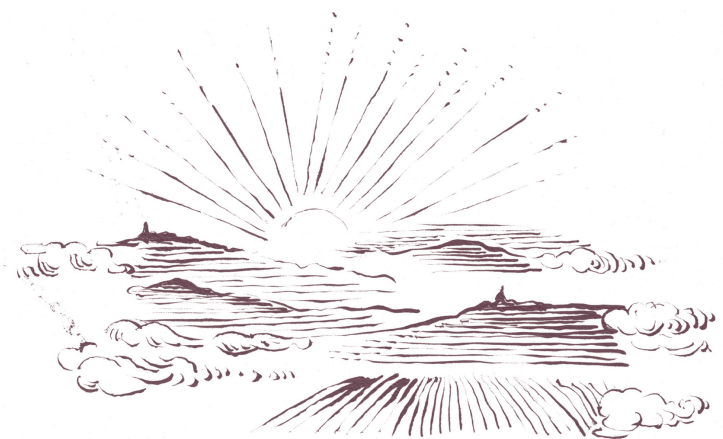
marinated with preserved lemon - straw potatoes

36€ (gluten free - lactose free)

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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€



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.