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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

ORGANIC ONSÉN EGG

watercress cream - sautéed thyme croutons
29€ (veggie)

FRENCH OBSIBLUE KING PRAWNS

ginger - lime - lentils from Champagne with foie gras
45€ (lactose free)

AVEYRON FOIE GRAS

caramelised pear - tonka bean flavor
41€

LANGOUSTINE CARPACCIO WITH WINTER CITRUS

42€ (lactose free)

DUCK 'PÂTÉ EN CROÛTE' WITH FIG

porcini and chanterelle pickles with walnut oil and "Mack Khen" wild pepper
39€

TO SHARE

NORWEGIAN SMOKED SALMON HEART - Handsliced

sweet-and-sour cream - horseradish julienne
38€

ROYAL OSSETRA CAVIAR FROM PETROSSIAN - 30g ou 50gr

condiments - blinis
160€ - 250€

ROYAL OSSETRA CAVIAR FROM GOURMET HOUSE - Iran 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 & GRILLED AVOCADO WITH TONKA BEAN

turmeric - toasted oat flakes
35€ (vegan - gluten free - lactose free)

SCALLOPS FROM PORT-EN-BESSIN ◁

hibiscus steam - sautéed mushrooms with 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 ◯

pakchoï infused with ginger - ponzu beurre blanc
43€

SEA BASS 'À LA GRENOBLOISE' ◯

broccoli purée
45€

SCALLOPS FROM PORT-EN-BESSIN ◯

purée with black truffle - scallop skirts sauce
49€ (gluten free)

CATCH OF THE DAY - Carved tableside for two people ◯

seasonal vegetables - mashed potato
market price (gluten free)

SLOW-COOKED FRENCH PORK BELLY

sweet potato purée - butternut - chimichurri sauce
39€ (lactose free)

CHICKEN SUPREME FROM BRESSE

candied quince - roasted salsify - drizzled jus
41€ (gluten free)

SLOW-COOKED VENISON & 'GRAND VENEUR' SAUCE

chard paupiette - mushrooms - aged Parmesan
38€ (lactose free)

ANGUS RIBEYE STEAK* - 300g

red Kampot peppercorn sauce - French fries - salad
59€ (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)

PEAR

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

20€

AROUND IVORY COAST CHOCOLATE 56%

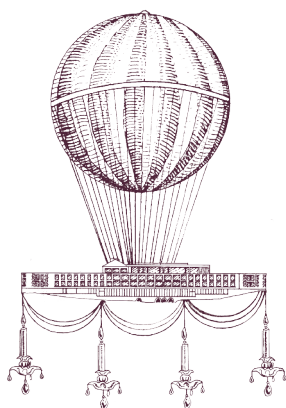
biscuit with creamy heart - chocolate foam - Madagascar vanilla ice cream

18€

PISTACHIO

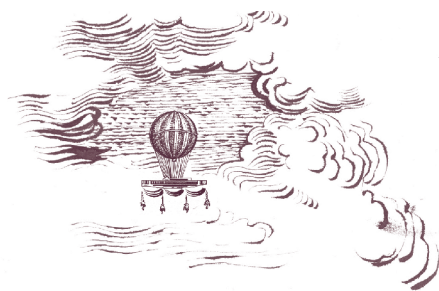
soft pistachio cake - orange blossom ganache - pistachio ice cream

18€



○ Sustainable and local fishing

* Origin: Uruguay



AUTUMN WEEKLY MENU

· served for lunch from Monday to Sunday ·

MONDAY

TRADITIONAL BOURGUIGNON BEEF

Beef stew - mashed potatoes - glazed vegetables

38€

TUESDAY

SQUID STUFFED WITH MUSHROOMS

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 'QUENELLES'

Nantua sauce - pilaf rice

35€

SATURDAY

TRADITIONAL VEAL STEW

cocottes potatoes - glazed vegetables

39€

SUNDAY

SPATCHCOCKED BABY CHICKEN

marinated with preserved lemon - waffle potatoes

36€ (gluten free - lactose free)

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

pak choï infused with ginger - ponzu beurre blanc

or

FRENCH DUCK BREAST

pan-seared apple - organic cider jus



PISTACHIO

soft pistachio cake - orange blossom ganache - pistachio ice cream

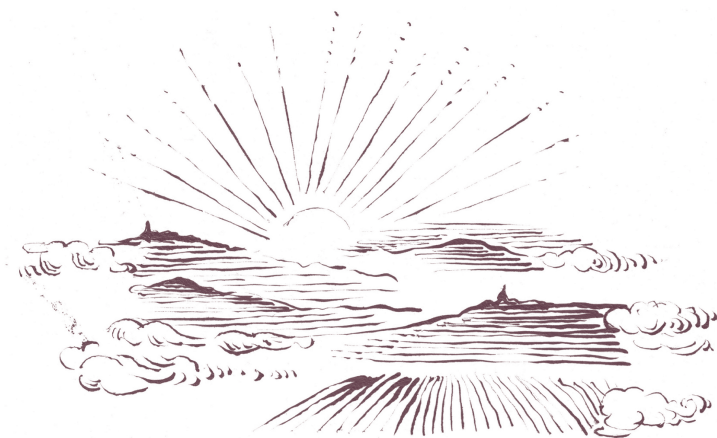
or

AROUND IVORY COAST CHOCOLATE 56%

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

55€





JOSÉPHINE MENU

LANGOUSTINE CARPACCIO WITH WINTER CITRUS

SEA BASS 'À LA GRENOBLOISE'
broccoli purée

CHICKEN SUPREME FROM BRESSE
candied quince - roasted salsify - drizzled jus

NEVADITO COFFEE FROM COLOMBIA & MEXICAN VANILLA
crispy tartlet - light cream - smooth ice cream

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.