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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

EGG MAYONNAISE

Banka trout roe - mache salad cream
27€ (veggie)

POACHED OBSIBLUE KING PRAWNS

ponzu jelly - furikake
45€ (lactose free)

AVEYRON FOIE GRAS

caramelised pear - tonka bean flavor
41€

LOBSTER CARPACCIO

seaweed vinaigrette - red cabbage crisp
42€ (lactose free)

FIRST WHITE ASPARAGUS

Maltaise sauce - wild garlic crisp
41€ (veggie - gluten free)

NORWEGIAN SMOKED SALMON HEART

sweet-and-sour cream - black radish julienne
38€

TO SHARE

'PÂTÉ EN CROÛTE' WITH FOIE GRAS & PISTACHIO

pickles with wild 'Mack Khen' berries
39€

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 ◀

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 PORK BELLY FROM MONTS LAGAST
sweet potato purée - butternut - chimichurri sauce
39€ (gluten free)

FRENCH DUCK BREAST
sautéed apples - organic cider jus
42€ (gluten free)

POULTRY SUPREME
tarragon - Venere black rice
41€ (gluten free)

ANGUS RIBEYE STEAK* - 300g
Bearnaise sauce - French fries - salad
56€ (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

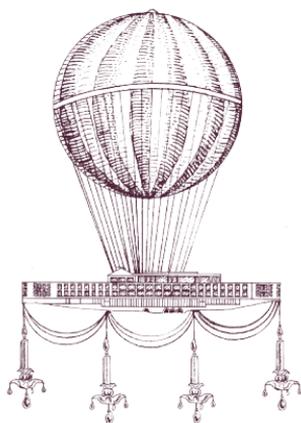
MELANOSPORUM TRUFFLE - 5g
25€

ROYAL OSSETRA CAVIAR FROM PETROSSIAN - 8g
22€

CHEESE

SEASONAL PLATE FROM OUR PRODUCERS

19€



DESSERT

NEVADITO COFFEE FROM COLOMBIA & MEXICAN VANILLA

crispy tartlet - light cream - smooth ice cream

19€

TANGY CHOCOLATE

chocolate cream - shortbread - Piedmont hazelnut ice cream - sorrel

20€ (vegan · gluten free · lactose free)

PEAR VACHERIN

meringue - tangy cream - green shiso sorbet

18€ (gluten free)

AROUND IVORY COAST CHOCOLATE 56%

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

18€

RICE PUDDING

Mexican vanilla - buttermilk caramel ice cream - crisp tuile

19€

○ Sustainable and local fishing

* Origin: Uruguay

CROISETTE MENU

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

EGGS MAYONNAISE

Banka trout roe - lamb's lettuce cream

or

RED KURI SQUASH VELOUTÉ

sautéed squash - chestnuts and orange



BANKA TROUT WITH ALMONDS

celeriac cream - apple

or

POULTRY SUPREME

tarragon - Venere black rice



RICE PUDDING

Mexican vanilla - buttermilk caramel ice cream - crisp tuile

or

AROUND IVORY COAST CHOCOLATE 56%

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

55€





JOSÉPHINE MENU

'PÂTÉ EN CROÛTE' WITH FOIE GRAS AND PISTACHIO
vegetable pickles with wild 'Mack Khen' berries

SEA BASS 'À LA GRENOBLOISE'
broccoli purée

FRENCH DUCK BREAST
sautéed apples - organic cider jus

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

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.