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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

## 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€

WHOLE ROASTED SEA BREAM ◯  
swiss chard - spinach with aged Parmesan  
Spanish-style sauce with saffron from the Marne Valley  
40€

COD STEAMED WITH FRESH HERBS ◯  
mashed potatoes with spring onions - wild garlic aioli  
39€ (gluten free)

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

SLOW-COOKED PORK BELLY FROM MONTS LAGAST  
sweet potato purée - butternut - chimichurri sauce  
35€ (gluten free)

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

VEAL SWEETBREADS  
potato purée with morels - sauce with Vin Jaune  
63€ (gluten free)

ANGUS RIBEYE STEAK\* - 300g  
Bearnaise sauce - French fries - salad  
56€ (gluten free)

LOBSTER LINGUINE  
dried tomato pesto - Parmesan emulsion  
79€

RISOTTO WITH SAFFRON FROM THE MARNE VALLEY  
candied lemon  
34€ (veggie - gluten free)

# SIDES

GREEN SALAD - SEASONAL VEGETABLES  
FRENCH FRIES - POTATO PURÉE  
10€

# SUPPLEMENT

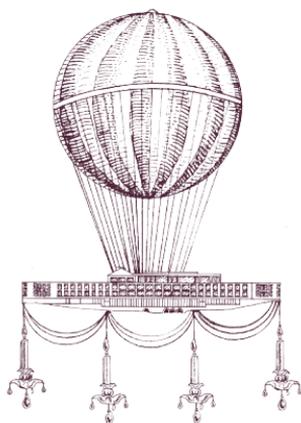
MELANOSPORUM TRUFFLE - 5g  
25€

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 ·

EGG MAYONNAISE  
Banka trout roe - mache salad 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 & PISTACHIO  
pickles with wild 'Mack Khen' berries

SEARED BLUEFIN TUNA ◯  
pakchoi infused with ginger - ponzu beurre blanc

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.