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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 - wtaercress cream with hazelnut oil
27€ (veggie)

POACHED OBSIBLUE PRAWN SALAD

ponzu - furikake
45€ (lactose free)

FOIE GRAS

caramelised pear - tonka bean flavor
41€

LOBSTER CARPACCIO

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

WHITE ASPARAGUS

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

BANKA TROUT GRAVLAX ◊

black lemon - horseradish
32€

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 - 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.

LETTUCE, AVOCADO, RASPBERRY & PIEDMONT HAZELNUT

vinaigrette with olive oil and peppermint
27€ (vegan - gluten free - lactose free)

LINE-CAUGHT POLLOCK ◊

eggplant caviar with olives - vegetable jus with saffron
38€ (gluten free - lactose free)

PEAR

green tea notes - rye shortbread
18€

MAIN

SEARED BLUEFIN TUNA ◯
grilled leeks - seaweed-infused beurre blanc
43€

SEARED SEA BREAM FILLET ◯
pan-fried zucchini - pomegranate - Taggiasca olives
40€

COD STEAMED WITH FRESH HERBS ◯
mashed potatoes with spring onions - celery chimichurri
39€ (*gluten free*)

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

AVEYRON PORK CHOP
French-style peas - sherry sauce
39€ (*gluten free*)

FRENCH DUCK BREAST
orecchiette with jus - freshly grated aged Parmesan
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
84€

FREGOLA RISOTTO
fresh green pea - stracciatella - tonka bean
34€ (*veggie - gluten free*)

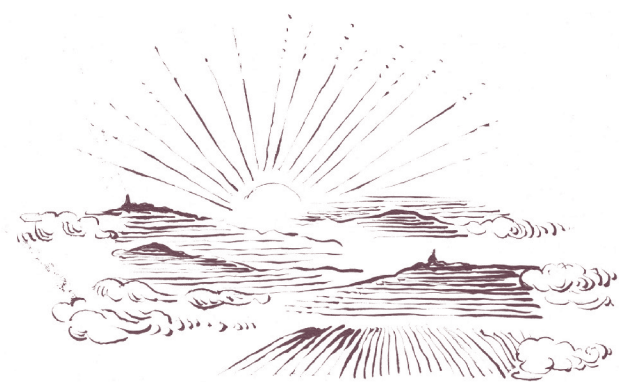
SIDES

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

SUPPLEMENT

MELANOSPORUM TRUFFLE - 5g
25€

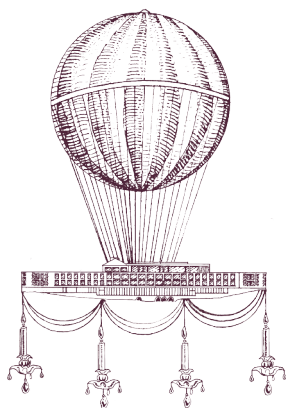
ROYAL OSSETRA CAVIAR FROM PETROSSIAN - 8g
22€



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 - watercress cream with hazelnut oil

or

CHILLED CREAM OF ASPARAGUS

pickled asparagus - crispy ham



SEARED SEA BREAM FILLET ◯

pan-fried zucchini - pomegranate - Taggiasca olives

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 ◊
grilled leeks - seaweed-infused beurre blanc

FRENCH DUCK BREAST
orecchiette with jus - freshly grated aged Parmesan

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.