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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 - watercress cream with hazelnut oil  
27€ (veggie)

## POACHED OBSIDIAN PRAWN SALAD

ponzu - furikake  
45€ (lactose free)

## REFRESHING WATERMELON & TOMATO

29€ (vegan - lactose free)

## SEA BASS CARPACCIO

rhubarb - lemon confit marmalade  
41€ (gluten free - lactose free)

## FRENCH MELON

peach - crispy almonds  
39€ (vegan - gluten free - lactose free)

## BANKA TROUT GRAVLAX ◯

black lemon - horseradish  
32€ (gluten free)

# TO SHARE

## 'PÂTÉ EN CROÛTE' WITH POULTRY AND CONFIT LEMON

pickles with wild 'Mack Khen' berries  
39€

## PETROSSIAN CAVIAR ROYAL OSSETRA - 30g / 50gr

condiments - blinis  
160€ - 264€

## GOURMET HOUSE CAVIAR IMPERIAL GOLD - 30g / 50gr / 125gr

condiments - blinis  
150€ - 240€ - 440€

## GOURMET HOUSE CAVIAR ROYAL BAERII - 30g / 50gr

condiments - blinis  
130€ - 200€

## ► MAKE IT BALANCED ◀

Our Chefs have crafted a healthy and gourmet menu,  
in collaboration with nutri-cosmetics expert, Dr. Olivier Courtin-Clarins.

## AVOCADO, RASPBERRY, PIEDMONT HAZELNUTS WITH BABY GEM LETTUCE

27€ (vegan - gluten free - lactose free)

## LINE-CAUGHT POLLOCK ◯

eggplant caviar with olives - vegetable jus with saffron  
41€

## PEAR

green tea notes - rye shortbread  
18€

# MAIN

## BLUEFIN TUNA

caponata - roasted garlic vinaigrette  
43€

## SEA BREAM ◯

pan-fried zucchini - pomegranate - Taggiasca olives  
36€ (gluten free)

## STEAMED COD 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 vinegar sauce  
39€ (gluten free)

## FRENCH DUCK BREAST

orecchiette with jus - freshly grated aged Parmesan  
43€

## PAN-FRIED LAMB CUTLETS WITH ROSMARY

eggplant caviar - Mediterranean condiment  
46€

## ANGUS RIBEYE STEAK\* - 300g

Bearnaise sauce and French fries - salad  
56€ (gluten free)

## LOBSTER LINGUINE

dried tomato pesto - Parmesan emulsion  
84€

## FREGOLA SARDA RISOTTO

fresh green pea - stracciatella - tonka bean  
34€ (veggie)

# SIDES

## FRENCH FRIES - POTATO PURÉE

14€

## GREEN SALAD - SEASONAL VEGETABLES

8€

# SUPPLEMENT

## SUMMER TRUFFLE - 10g

26€

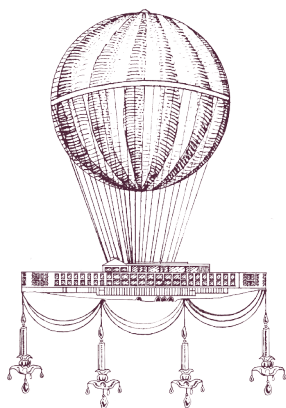
## PETROSSIAN CAVIAR ROYAL OSSETRA - 8g

24€

# CHEESE

SEASONAL SELECTION 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

## MUSSELS SALAD

celery - Cocktail sauce



## SEA BREAM ◯

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 POULTRY AND CONFIT LEMON  
pickles with wild 'Mack Khen' berries

BLUEFIN TUNA  
caponata - roasted garlic vinaigrette

FRENCH DUCK BREAST  
orecchiette with jus - freshly grated aged Parmesan

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

122€

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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.