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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 - watercress cream with hazelnut oil
27€ (veggie)

POACHED OBSIBLUE 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)

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€

RASPBERRY FROM CHAMPAGNE

honey from our beehives - skyr emulsion
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€

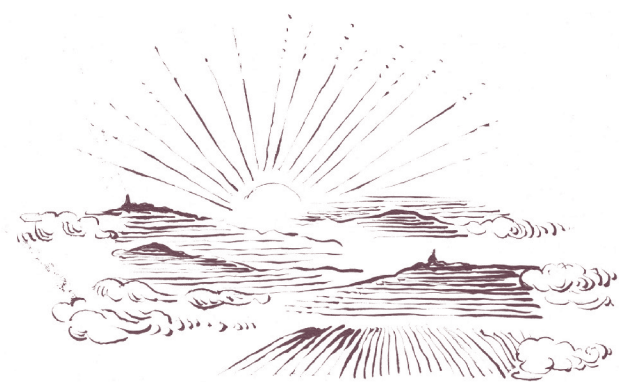
SUPPLEMENT

SUMMER TRUFFLE - 10g

26€

PETROSSIAN CAVIAR ROYAL OSSETRA - 8g

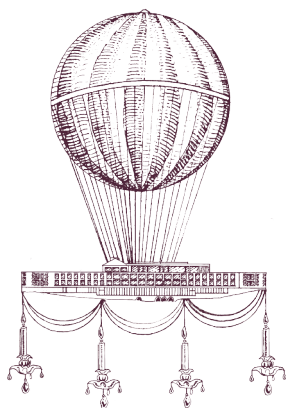
24€



CHEESE

SEASONAL SELECTION FROM OUR PRODUCERS

19€



DESSERT

EL KIVU COFFEE FROM RWANDA

financier - concentrate - ice cream - milk foam

19€

TANGY CHOCOLATE

chocolate cream - shortbread - Piedmont hazelnut ice cream - sorrel

20€ (vegan · gluten free · lactose free)

BLACKBERRY VACHERIN

meringue - verbena sorbet - ganache with honey from our beehives

20€ (gluten free)

IVORY COAST CHOCOLATE 56%

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

18€

RHUBARB FROM BAIE DE SOMME

compote - sorbet - sauce - meadowsweet notes

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



RHUBARB FROM BAIE DE SOMME

compote - sorbet - sauce - meadowsweet notes

or

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

BLACKBERRY VACHERIN
meringue - verbena sorbet - ganache with honey from our beehives

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.