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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
22€ (veggie)

POACHED OBSIBLUE PRAWN SALAD

ponzu - furikake
38€ (lactose free)

BOUCHOT MUSSELS SALAD

celeriac - cocktail sauce
29€ (gluten free - lactose free)

SCALLOP CARPACCIO

lemon confit marmalade
39€ (gluten free - lactose free)

SAUTÉED SEASONAL MUSHROOMS

confit quince - early-season fresh walnuts
31€ (veggie - gluten free)

BANKA TROUT GRAVLAX

horseradish
33€ (gluten free)

TO SHARE

DUCK AND FIG 'PÂTÉ EN CROÛTE'

sweet and sour fig compote
42€

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

MAIN

BLUEFIN TUNA

caponata - roasted garlic vinaigrette
43€

SCALLOPS FROM PORT-EN-BESSIN ◊

truffled mashed potato - chestnut jus
45€ (gluten free)

POACHED YELLOWTAIL WITH SEAWEED AROMAS

swiss chard gratin with shellfish jus and mild curry
41€ (gluten free)

CATCH OF THE DAY - Carved tableside for two people ◊

seasonal vegetables - mashed potatoes
market price (gluten free)

AVEYRON FARM-RAISED VEAL LOIN

girolle mushrooms with Piedmont hazelnuts - creamed Savagnin vinegar jus
49€ (gluten free)

DUCK FILLET FROM SOUTHWEST FRANCE

reduced jus - freshly grated aged parmesan
43€

ROASTED LOCAL LAMB CUTLETS WITH ROSEMARY

slow-cooked carrots - cumin - mandarin - garlic cream jus
46€ (gluten free)

AUBRAC BEEF FILLET

kampot pepper sauce - hand-cut fries - green salad
51€ (gluten free)

LOBSTER LINGUINE

dried tomato pesto - Parmesan emulsion
84€

FREGOLA SARDA RISOTTO

sautéed girolles - stracciatella
35€ (veggie)

SIDES

FRENCH FRIES - POTATO PURÉE

14€

GREEN SALAD - SEASONAL VEGETABLES

8€

SUPPLEMENT

SUMMER TRUFFLE - 10g

26€

PETROSSIAN CAVIAR ROYAL OSSETRA - 8g

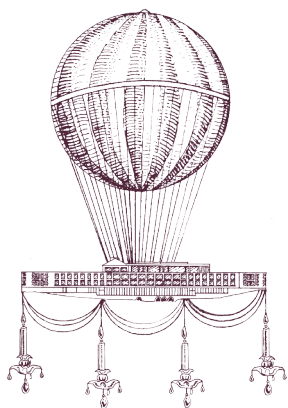
32€



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)

AROUND 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

marinated and confit eggplant with miso - Venere black rice



RHUBARB FROM BAIE DE SOMME

compote - sorbet - sauce - meadowsweet notes

or

AROUND IVORY COAST CHOCOLATE 56%

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

55€





JOSÉPHINE MENU

DUCK AND FIG 'PÂTÉ EN CROÛTE'

sweet and sour fig compote

SCALLOPS FROM PORT-EN-BESSIN

truffled mashed potato - chestnut jus

AVEYRON FARM-RAISED VEAL LOIN

girolle mushrooms with Piedmont hazelnuts - creamed Savagnin vinegar jus

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.