ALT. 259m

BELLEVUE

A Journey Through the Vineyards

WHEN CHAMPAGNE MEETS THE LOIRE VALLEY

Le Bellevue invites you to discover the meeting of two exceptional wine regions,
through the cuvées of Nicolas Maillart in Champagne and the wines of Bernard Baudry in Chinon.

A menu where each pairing of food, wine and pepper reveals the richness
and distinctive character of these terroirs.

EGG MAYONNAISE

banka trout roe
watercress cream with hazelnut oil

Chinon Blanc "La Croix Boissée" 2025 – Bernard Baudry

Black Mondolkiri pepper, Cambodia

LANDES YELLOW CHICKEN SUPREME

sautéed mushrooms - polenta taragna

Champagne "Les Ronsures Chardonnay" Grand Cru Bouzy 2020 – Nicolas Maillart

Red Bolovens pepper, Laos

SAINT-MARCELLIN FROM LA MÈRE RICHARD

Champagne "Les Ronsures Pinot Noir" Grand Cru Bouzy 2020 – Nicolas Maillart

Black Bolovens pepper, Laos

IVORY COAST 56% CHOCOLATE CREATION

molten-centred biscuit, milk foam
Madagascar vanilla ice cream

Chinon Rouge "Le Clos Guillot" 2020 – Bernard Baudry

Black Madagascar pepper

Menu with wine pairings offered at €132 per person