



**LE BELLEVUE**  
RESTAURANT & TERRASSE

# LA CARTE

OLD 'RELAIS DE POSTE', THE ROYAL CHAMPAGNE ALWAYS OFFERED TO RIDERS AN ENJOYABLE AND CONVIVIAL STAGE WHERE THEY COULD REST AND CHANGE HORSES BEFORE TAKING TO THE ROAD.

## STARTERS .

Duck foie gras with Marc de Champagne, Seasonal fruit chutney, toasted country bread	22€
Reims cooked ham, Mushrooms with vinegar and lamb's lettuce bouquet	17€
Roasted asparagus, slow cooked egg, Chips of duck breast fillet, creamy chource cheese	22€
Broad bean mouseline, Tandoori butterfly king prawn, crunchy fennel,	21€
Radish salad, lettuce, candied lemons, Grilled courgettes, marinated cherry tomatoes	16€
Oysters «Spéciales Gillardeau Creuses N°3» 3 Oysters 6 Oysters 12 Oysters	16€ 29€ 56€

## MAINS .

Pasta (please ask for gluten free), Green asparagus, candied tomatoes, rocket, courgettes, parmesan	21€
Main of the day	32€
Baked back of cod, Organic «BIO» lentils from Champagne	29€
Herb crusted chicken supreme, From the Champagne region, acidulous jus	29€
Beef rib for two, Pepper sauce, fresh fries	80€
Lamb roasted «à la plancha», Vegetable tian, garlic well-seasonned jus	28€
Monkfish rolled with a piece of bacon, Lettuce cream, vegetables of the season	36€
Parmesan crusted fillet of sea bream, Lemon emulsion, roasted artichoke	34



## CHEESES .

Selection of matured cheeses	14€
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## DESSERTS .

Tart with fruits of the day	12€
Raspberry cheese-cake, Pistachio shortbread biscuit and fresh raspberries	13€
Rum baba and its vanilla whipped cream	15€
Healthy chocolate mousse, Crunchy seeds and cereals with honey	12€
Trilogy of mini cakes of the moment	12€
<b>Ice cream sundae :</b> La Bellevue : brownies, vanilla ice cream, Salted butter caramel, roasted pecan nuts and whipped cream	11€
L'Exotique : passion sorbet, mango sorbet, Exotic coulis and whipped cream	11€
La Nissarde : stawberry sorbet, lemon sorbet, pine nuts, Fresh strawberries and whipped cream	13€
Scoop of ice cream : Vanilla, Chocolate, Passion, Mango, Strawberry, Lemon, Pistachio	4€

## BELLEVUE MENU .

55€ TTC  
(excl. beverages, taxes and service included)

Scallop ceviche with avocado  
Lemon zest and hard roe

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Back of yellow pollack, multicoloured carrots with  
orange and ginger  
Yuzu emulsion

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Selection of matured cheeses

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Dessert from the «à la carte» menu

