



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-seasoned 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	14€
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€
Ice cream sundae : La Bellevue : brownies, vanilla ice cream, Salted butter caramel, roasted pecan nuts and chantilly	11€
L'Exotique : passion sorbet, mango sorbet, Exotic coulis and whipped cream	11€
La Nissarde : strawberry sorbet, lemon sorbet, pine nuts, Fresh strawberries and whipped cream	13€
Scoop of ice cream : Vanilla, Chocolate, Passion, Mango, Strawberry, Lemon, Pistachio	4€

CROISETTE MENU .

39€ TTC

(excl. beverages, taxes and service included)

*From sunday night to Thursday night
(excluding public holidays)*

Broad bean mouseline,
Tandoori butterfly king prawn, crunchy chource cheese

Or

Radish salad, lettuce, candied lemons,
Grilled courgettes, marinated cherry tomatoes

Lamb roasted «à la plancha»,
Vegetable tian, garlic well-seasoned jus

Or

Monkfish rolled with a piece of bacon,
Lettuce cream, vegetables of the season

Or

Main of the day

Raspberry cheese-cake,
Pistachio shortbread biscuit and fresh raspberries

Or

Healthy chocolate mousse,
Crunchy seeds and cereals with honey

Or

L'Exotique : passion sorbet, mango sorbet,
Exotic coulis and whipped cream

