



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 Ratafia, Seasonal fruit chutney, toasted country bread	22€
Reims cooked ham, Mushrooms with vinegar and lamb's lettuce bouquet	17€
Sea bream ceviche with avocado and kumquat	24€
Squid salad, Soy and ginger sauce with coriander and candied peppers	23€
Heritage tomato salad, Gazpacho and parmesan crumble	16€
«Niçoise» salad with seared tuna	19€

MAINS .

Pasta (please ask for gluten free), Cherry tomatoes, pesto, molluscs, mussels, capers, peppers	24€
Chef's suggestion of the day	32€
Baked back of cod, Organic «BIO» lentils from Champagne	29€
Stone bass «pavé», Reims mustard cream, seasonal vegetables	32€
Herb crusted chicken supreme, From the Champagne region, acidulous jus	29€
Beef rib for two, Pepper sauce, fresh fries	80€
Pork ribs, Roasted potatoes, sage jus	32€
Fillet of sea bass, Lemon broad bean emulsion, roast fennel and artichokes	36€
Grilled veal, Lacquered piquillos, eggplant caviar, rosemary jus Green bean and chard gratin	36€



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€
Gin baba, Candied blackberry and whipped cream with lime	15€
Dark Chocolate «éclair», Guanaja 70%, and chocolate flavored sauce	13€
Trilogy of mini cakes of the moment	12€
Ice cream sundae : La Bellevue : brownies, vanilla ice cream, Salted butter caramel, roasted pecan nuts and whipped cream	11€
L'Exotique : passion fruit 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€

BELLEVUE MENU .

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

*From Friday to Sunday
(including public holidays)*

Fried Puntoun's foie gras,
Lorraine's mirabelle plum in different textures,
jus

Stuffed quail,
Zucchini cannelloni with quinoa and fresh herbs,
Fondant potatoes, jus reduction

Selection of matured cheeses

«A la carte» dessert

