



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 .

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| Duck foie gras with fine champagne, Seasonal fruit chutney, toasted country bread | 22€ |
| Reims cooked ham, Mushrooms with vinegar and lamb's lettuce bouquet | 17€ |
| Open prawn ravioli, Lemongrass and ginger broth | 24€ |
| Perfect «Bio» egg, Parmesan cream, cured Noir de Bigorre ham and warm potatoes | 18€ |
| Quail and crayfish «Pâté en croûte», Mustard, lamb's lettuce and candied onions | 16€ |
| Endive salad with walnuts, Honey caramelized pear, Paris mushrooms, Poached quail eggs and colored beetroot | 17€ |

MAINS .

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| Pasta (please ask for gluten free), Squid and shellfish, candied lemons, spinach shoots | 24€ |
| Chef's suggestion of the day | 32€ |
| Baked back of cod, Organic «BIO» lentils from Champagne | 29€ |
| Beef sirloin, Coteaux-champenois sauce, fresh fries | 38€ |
| Herb crusted chicken supreme, «Nominettes» pasta & fresh mushrooms | 29€ |
| Braised red-legged partridge Wild mushrooms, Brussels sprouts with Port | 32€ |
| Monkfish fillet, Cuttlefish ink wafer, seasonal vegetables, lemon emulsion <i>Treat yourself to 15 grams of caviar «Sturia» (add 28€)</i> | 34€ |
| Back of yellow Pollock, Tagliatelle of salsify, candied squash with orange | 28€ |
| Pork tenderloin from the Ardennes, Barley risotto, eggplant, olives, full-bodied jus | 36€ |
| Wild boar «pavé» with quince, Fondant potatoes and rutabaga, pepper sauce | 34€ |

BELLEVUE MENU .

55€
(excl. beverages)

*From Friday to Sunday
(including public holidays)*

Pan fried Puntoun farm's foie gras,
Lorraine mirabelle plums in different textures

Stuffed quail,
Zucchini cannelloni with quinoa,
Fondant potatoes, jus reduction

Selection of matured cheeses

«A la carte» dessert

CHEESES .

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| Selection of matured cheeses | 14€ |
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DESSERTS .

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| Seasonal fruit tart of the day | 14€ |
| Coconut cream and passion fruit, Fresh coconut shavings and <i>Malibu</i> | 14€ |
| Ratafia baba, Bourbon vanilla, candied grapes | 15€ |
| 70% Guanaja dark chocolate «éclair», Chocolate sauce | 13€ |
| Trilogy of mini pastries «of the moment» | 12€ |
| Finger Gianduja with crispy chocolate, Hazelnut custard | 14€ |
| La Bellevue : brownies, vanilla ice cream, Salted butter caramel, roasted pecan nuts and whipped cream | 11€ |