



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 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 lukewarm 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 .

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)

Fish mousseline and scallops tartare with lemon,
multicolored beets, citrus vinaigrette

Stuffed supreme of guinea fowl, potato gratin,
creamy sweet potato with vanilla, white Port sauce

Selection of matured cheeses

«A la carte» dessert

CHEESES .

Selection of matured cheeses	14€
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DESSERTS .

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€