



**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€
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€
Oysters «Spéciales Gillardeau creuses N°3» 3 Oysters	16€
6 Oysters	29€
12 Oysters	56€

## 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€
Monkfish fillet, Cuttlefish ink wafer, seasonal vegetables, lemon emulsion <i>Treat yourself to 15 grams of caviar «Sturia» (add 28€)</i>	34€
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€
Pan fried sea bream, Black venere risotto with clams, candied fennel and sea emulsion	32€

## BELLEVUE MENU .

55€  
(excl. beverages)

From Friday to Sunday  
(including public holidays)

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

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

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Selection of matured cheeses

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Cocoa choux pastry, caramel and Bourbon vanilla

## CHEESES .

Selection of matured cheeses	14€
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## DESSERTS .

Coconut cream and passion fruit, Fresh coconut shavings and <i>Malibu</i>	14€
Rum baba With vanilla whipped cream	15€
70% Guanaja dark chocolate «éclair», Chocolate sauce	13€
Finger Gianduja with crispy chocolate, Hazelnut custard	14€
The Bellevue sundae : brownies, vanilla ice cream, Salted butter caramel, roasted pecan nuts and whipped cream	11€
The Exotic sorbet: passion sorbet, mango sorbet, whipped cream and crunchy almond	11€