



**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 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€
Oysters «Spéciales Gillardeau creuses N°3» 3 Oysters 6 Oysters 12 Oysters	16€ 29€ 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€
Panfried sea bream, Black venere risotto with clams, candied fennel and sea emulsion	32€

## CROISETTE MENU .

39€  
(excl. beverages)

From Monday to Thursday

Endive salad with walnuts

or

Perfect «bio» egg

or

Foie gras (supplement of 12€)

\*\*\*

The monkfish

or

The wild boar

or

The chef's suggestion

\*\*\*

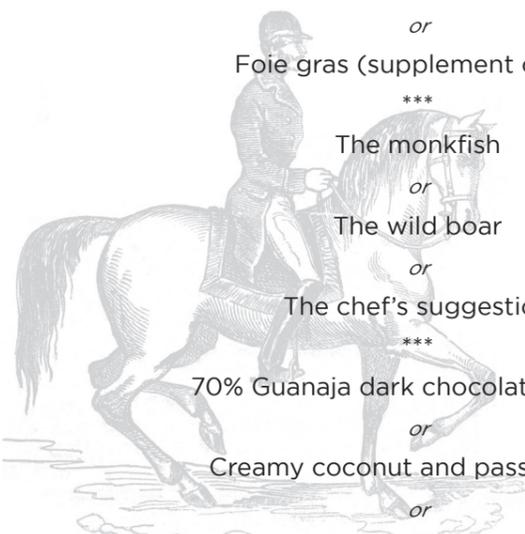
70% Guanaja dark chocolate «éclair»

or

Creamy coconut and passion fruit

or

The Exotic



## CHEESES .

Selection of matured cheeses	14€
------------------------------	-----

## 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€