



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€
Thick sliced gravelax salmon, Lime condiment, pickled vegetables	20€
Gambas marinated in tandoori spices, Crushed carrot with cumin and honey, crunchy baby gem lettuce	23€
Quinoa salad, Spinach leaves with dried fruit, pistachio, apples and oranges, citrus vinaigrette	17€
Oysters «Spéciales Gillardeau creuses N°3» 3 Oysters 6 Oysters 12 Oysters	12€ 24€ 48€

MAINS .

Pasta (please ask for gluten free), Smoked salmon, seasonal mushrooms and roasted hazelnut	24€
Chef's suggestion of the day	32€
Baked back of cod, Organic «BIO» lentils from Champagne	29€
Sirloin steak, Coteaux champenois sauce, fresh French fries	38€
Herb crusted chicken supreme, «Nominettes» pasta & fresh mushrooms	29€
Fillet of lemon sole, Stuffed with seasonal mushrooms, candied vegetables, shellfish sauce	38€
Braised pig's cheek with red Magra Bendi, Olive oil and chervil crushed potatoes	32€
Cuttlefish daube stewed in casserole, Gnocchis with fresh herbs	30€
Roasted veal with sage, Candied turnip with spices, creamy polenta, veal jus	35€

BELLEVUE MENU .

55€
(excl. beverages)

From Friday to Sunday
(including public holidays)

Salmon millefeuille with lemon,
Fresh herbs salad

Saddle of lamb with black olives,
Boulangères potatoes
Seasonal mushrooms

Selection of matured cheeses

Saint Honoré vanilla cake with praline and hazelnut

CHEESES .

Selection of matured cheeses	14€
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DESSERTS .

Chestnut cream mousse, Candied lemon zests	14€
Rum baba With vanilla whipped cream	15€
70% Guanaja dark chocolate «éclair», Chocolate sauce	13€
Almond and pear «moelleux», Creamy hazelnut	14€
The Bellevue sundae : brownies, vanilla ice cream, Salted butter caramel, roasted pecan nuts and whipped cream	11€