

# STARTER

Cocktail salad, Dublin bay prawn, avocado roman lettuce and pomelo	45€
Apulian Burrata, marinated cherry tomatoes, pesto and pistachio	35€
GLUTEN FREE - VEGGIE	
Sea bream carpaccio, cucumber and shiso, citrus leaves dressing	36€
GLUTEN FREE	
Tomato gazpacho, fromage blanc ice cream basil and marinated blackberries	22€
GLUTEN FREE	

# SALMON & CAVIAR

Hand-sliced smoked organic salmon from Petrossian horseradish cream and blinis	48€
Royal Ossetra caviar from Petrossian 30g or 50g condiments and blinis	155 / 240€
Additional Royal Ossetra caviar from Petrossian 10gr	48€

# MAIN COURSE

Cod fillet in fresh herbs butter, zucchini, cocotte potatoes Champagne zabaione	40€
GLUTEN FREE	
Confit Label Rouge salmon, French-style broccoli and green peas butter sauce with lemongrass and sesame	42€
GLUTEN FREE	
Aromatic whole turbot for two, seasonal vegetables potato purée, lemon butter sauce with fresh herbs	Market price
GLUTEN FREE	
Chicken from Champagne in Parmesan crust, green asparagus artichoke cream, amaretto gravy	43€
Saddle of lamb in herb crust, white asparagus and hummus thyme and rosemary scented gravy	48€
Charolais beef fillet, lardo di Colonnata, wilted spinach fondant potatoes and crisps, peppercorn sauce	58€
GLUTEN FREE	
Chef's recommendation	Market price

# PASTA & RISOTTO

Brittany blue lobster and linguine pasta, lobster and citrus sauce	85€
Sustainable Fishing	
Risotto alla Milanese, tomato pesto	45€
GLUTEN FREE - VEGGIE	
Rigatoni al pomodoro, stracciatella and basil	38€
VEGGIE	

## SIDES

Baby greens salad Seasonal vegetables French fries Mashed potatoes	10€
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# MAKE IT BALANCED

*It all starts from the inside*

Our Chefs Paolo Boscaro and Claire Santos Lopes have crafted a healthy and gourmet menu, in collaboration with nutri-cosmetics expert, Dr. Olivier Courtin-Clarins.

Warm green asparagus, rhubarb, candied tomatoes stracciatella and basil	38€
GLUTEN FREE - VEGGIE	
Lacquered and grilled line-caught sea bass, Skyr fregola sarda broccoletti, sauce vierge, piquillo pepper and ginger	59€
Granola tartlet, citrus jelly and cream fresh citrus, citrus sorbet with honey from our beehives	18€
GLUTEN FREE - LACTOSE FREE	

# CHEESE

Matured cheese selection	16€
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# DESSERT

Intuition 80% Chocolate rich caramel and Tahitian vanilla mousse	18€
Rhubarb entremets fromage blanc and Madagascar vanilla light mousse	18€
Red berries and Madagascar vanilla «Vacherin»	18€
GLUTEN FREE - LACTOSE FREE - VEGAN	
Cappuccino tartlet, Brazilian coffee and milk mousse	17€
Strawberry tart from Champagne, basil sorbet	38€ for two people

# CROISETTE MENU

served for lunch from Monday to Friday included, excluding public holidays  
(excl. beverages)

Tomato gazpacho, fromage blanc ice cream  
basil and marinated blackberries

or

Lukewarm green asparagus, rhubarb, candied tomatoes  
stracciatella and basil

Cod fillet in fresh herbs butter, zucchini, cocotte potatoes  
Champagne zabaione

or

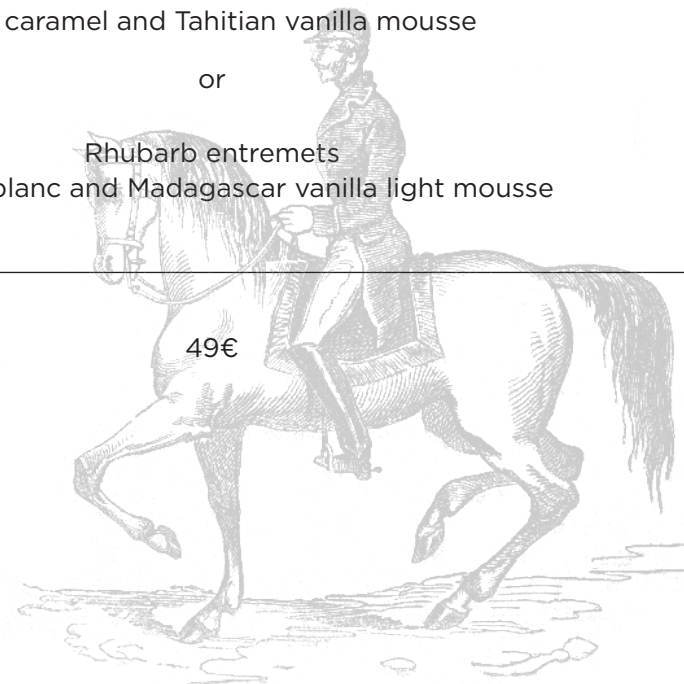
Chicken from Champagne in Parmesan crust, green asparagus  
artichoke cream, amaretto gravy

Intuition 80% Chocolate  
rich caramel and Tahitian vanilla mousse

or

Rhubarb entremets  
fromage blanc and Madagascar vanilla light mousse

49€



**LE BELLEVUE**  
RESTAURANT & TERRASSE

