

## STARTER

AVEYRON FOIE GRAS grapefruit and pomegranate chutney	39€
SAVOYARD CHEESE BROTH mashed potatoes • lardo di Colonnata PDO	29€ GLUTEN FREE
SNAIL AND FROG RAVIOLI parsley butter	34€ VEGGIE
FRENCH OBSIBLUE PRAWN roasted pineapple with black sesame • bean sprouts citrus dressing	44€ LACTOSE FREE
SCALLOPS FROM THE BAIE DE SEINE clementine compote • tapioca • finger lime Jerusalem artichoke emulsion	35€ GLUTEN FREE

## TO SHARE

NORWEGIAN SMOKED SALMON (Hand sliced) sweet and sour cream	38€
ROYAL OSSETRA CAVIAR FROM PETROSSIAN (30g or 50gr) condiments • blinis	160 / 250€
ONYX CAVIAR FROM PETROSSIAN (125gr) condiments • blinis	430€

## MAKE IT BALANCED

*It all starts from the inside*

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

FRENCH OBSIBLUE PRAWN turmeric and ginger foam	44€
SCALLOPS INFUSED WITH WHITE PEONY TEA chicory with pecan nuts • walnut oil	47€
GRANOLA TARTLET mango • mango and passionfruit sorbet	18€ GLUTEN FREE · LACTOSE FREE



## LE BELLEVUE

RESTAURANT & TERRASSE

## MAIN COURSE

ARTIC CHAR FILLET minestrone stuffed cannelloni • Champagne sauce	42€
PAN-SEARED SEA-BREAM FILLET chicory and orange tatin tart • beurre blanc	38€
CATCH OF THE DAY (for two people) seasonal vegetables • sauce vierge	Market price GLUTEN FREE
CHICKEN FROM OUR REGION WITH MORELS « gratin dauphinois » • vin jaune cream	49€ GLUTEN FREE
SLOWLY BRAISED BEEF CHEEK potato • confit shallot • beef gravy	65€ GLUTEN FREE
LAMB CHOP fried polenta • celery purée	59€ GLUTEN FREE

## PASTA & RISOTTO

MACARONI GRATIN gorgonzola • walnut	33€ VEGGIE
LOBSTER CONCHIGLIE dried tomato pesto	82€
ASPARAGUS RISOTTO roasted almond	44€ GLUTEN FREE

## SIDES

GREEN SALAD SEASONAL VEGETABLES FRENCH FRIES POTATO PURÉE	10€
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## CHEESE

SEASONAL SELECTION FROM OUR CHAMPAGNE CHEESEMAKERS Tomme des Ardennes • Camembert « Le Petit Arthur » • Chaource PDO • Langres PDO	19€
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## DESSERT

TATIN-STYLE APPLE TART cider caramel • nutmeg clotted cream	17€
MADAGASCAR VANILLA ENTREMETS crispy « gavotte » • vanilla oil	18€
KIWI « VACHERIN » Sichuan pepper	17€ GLUTEN FREE · VEGAN · LACTOSE FREE
INTUITION CHOCOLATE 80% PUFF PASTRY cocoa nib sauce	18€
PINK AND WHITE GRAPEFRUIT TART (for two people) Madagascar vanilla • sorbet	38€

## CROISETTE MENU

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

Choice of starter, main, dessert, from a selection

55€

## JOSÉPHINE MENU

served every day for lunch and dinner  
(excluding beverages)

4-course tasting menu

120€

This menu has been elaborated by Executive Chef Christophe Raoux,  
awarded French craftsperson of the year in 2015, and the Pastry Chef Claire Santos Lopes.

Net prices in euro, taxes and service included. Cheques are not accepted.  
Origin of our meats - Beef : France - Poultry : France - Lamb : France.  
The list of allergens is available at the reception.