

STARTER

PEA VELOUTÉ mint • basil	29€
VEGAN • GLUTEN FREE • LACTOSE FREE	
CEASAR SALAD chicken from our Region • parmesan PGI • crispy croutons	39€
CRISPY FRENCH OBSIBLUE PRAWN salad • vegetable tagliatelle • soy bean sprouts curry mayonnaise	44€
LACTOSE FREE	
FRENCH MELON cured ham by Pierre Oteiza • french goat cheese	34€
GLUTEN FREE • VEGGIE	

TO SHARE

NORWEGIAN SMOKED SALMON (Handsliced) 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.

BEEF TOMATO marinated with curcuma • ginger • pomegranate	32€
LACTOSE FREE • VEGAN	
POACHED SALMON cashew nuts • wakame sesame • lime	44€
LACTOSE FREE GLUTEN FREE	
RASPBERRY FROM CHAMPAGNE rose • skyr and raspberry ice cream	18€
GLUTEN FREE	



LE BELLEVUE

RESTAURANT & TERRASSE

MAIN COURSE

PLANCHA-COOKED COD pea • lemon • verbena oil	40€
GLUTEN FREE	
PAN-SEARED SEA-BREAM FILLET caponata • lemon sauce	38€
GLUTEN FREE	
CATCH OF THE DAY (for two people) seasonal vegetables • potato purée	Market price
GLUTEN FREE	
CHICKEN FROM OUR REGION WITH AGED VINEGAR sautéed zucchini • pomegranate • basil	45€
GLUTEN FREE	
FRENCH BEEF STEAK TARTARE cherry tomato toast • garlic and parsley • french fries • green salad	42€
LACTOSE FREE	
LAMB CHOP fried polenta • celery purée	49€
GLUTEN FREE	

PASTA & RISOTTO

LOBSTER LINGUINE dried tomato pesto • parmesan emulsion	84€
RISOTTO WITH SAFFRON FROM THE MARNE VALLEY candied lemon	39€
GLUTEN FREE • VEGGIE	

SIDES

GREEN SALAD SEASONAL VEGETABLES FRENCH FRIES POTATO PURÉE	10€
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CHEESE

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

MADAGASCAR VANILLA « BLANC-MANGER » rhubarb ice cream • granola	18€
GLUTEN FREE	
MATCHA LATTE TART raspberry	18€
RED BERRIES « VACHERIN » Timut pepper	17€
VEGAN • GLUTEN FREE • LACTOSE FREE	
INTUITION CHOCOLATE 80% SAINT-HONORÉ chocolate caramel	18€
TART WITH STRAWBERRIES FROM CHAMPAGNE (for two people) shizo flavour • strawberry 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.