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# BELLEVUE

Indulge in a panoramic view that spans an impressive 180 degrees over the picturesque Epernay and Marne valleys. A bustling brasserie at all hours, is lit up at nightfall by the magic of the thousand crystal pendants suspended from the ceiling, transforming into luminous drops of water.

The Chef Christophe Raoux, 'Meilleur Ouvrier de France', offers a glimpse of the diversity of France's finest products, with a hint of international cuisine.

As for pastry chef Claire Santos Lopes, she advocates for responsible and less sugary creations and offers desserts full of indulgence.



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# STARTER

## ORGANIC ONSEN EGG

watercress cream - sautéed thyme croutons  
29€ (veggie)

## FRENCH OBSIBLUE KING PRAWNS

ginger - lime - lentils from Champagne with foie gras  
45€ (gluten free)

## AVEYRON FOIE GRAS

caramelised pear - tonka bean flavor  
41€ (lactose free)

## LANGOUSTINE CARPACCIO WITH WINTER CITRUS

42€ (lactose free)

## NORWEGIAN SMOKED SALMON HEART

sweet-and-sour cream - horseradish julienne  
38€

# TO SHARE

## DUCK 'PÂTÉ EN CROÛTE' WITH FIG

porcini and chanterelle pickles with walnut oil and "Mack Khen" wild pepper  
39€

## ROYAL OSSETRA CAVIAR FROM PETROSSIAN - 30g ou 50gr

condiments - blinis  
160€ - 250€

## ROYAL OSSETRA CAVIAR FROM GOURMET HOUSE - Iran 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.

## MARINATED & GRILLED AVOCADO WITH TONKA BEAN

turmeric - toasted oat flakes  
35€ (vegan - gluten free - lactose free)

## SCALLOPS FROM PORT-EN-BESSIN ◊

hibiscus steam - sautéed mushrooms with dates  
49€ (gluten free - lactose free)

## HAZELNUT & EL CHILALO ETHIOPIAN COFFEE

moist cake - skyr and hazelnut ice cream - coffee cream  
18€ (gluten free)

# MAIN

## SEARED BLUEFIN TUNA ◯

pakchoï infused with ginger - ponzu beurre blanc

43€

## SEA BASS 'À LA GRENOBLOISE' ◯

broccoli purée

45€

## SCALLOPS FROM PORT-EN-BESSIN ◯

purée with black truffle - scallop skirts sauce

49€ (*gluten free*)

## CATCH OF THE DAY - Carved tableside for two people ◯

seasonal vegetables - mashed potato

market price (*gluten free*)

## SLOW-COOKED PORK BELLY FROM MONTS LAGAST

sweet potato purée - butternut - chimichurri sauce

39€ (*gluten free*)

## CHICKEN SUPREME FROM BRESSE

candied quince - roasted salsify - drizzled jus

41€ (*gluten free*)

## SLOW-COOKED VENISON & 'GRAND VENEUR' SAUCE

chard paupiette - mushrooms - aged Parmesan

38€ (*lactose free*)

## ANGUS RIBEYE STEAK\* - 300g

red Kampot pepper sauce - French fries - salad

59€ (*gluten free*)

## LOBSTER LINGUINE

dried tomato pesto - Parmesan emulsion

84€

## RISOTTO WITH SAFFRON FROM THE MARNE VALLEY

candied lemon

39€ (*veggie · gluten free*)

# SIDES

## GREEN SALAD - SEASONAL VEGETABLES

FRENCH FRIES - POTATO PURÉE

10€

# SUPPLEMENT

MELANOSPORUM TRUFFLE - 5g

25€

ROYAL OSSETRA CAVIAR FROM PETROSSIAN - 8g

22€

# CHEESE

SEASONAL PLATE FROM OUR PRODUCERS

19€

# DESSERT

NEVADITO COFFEE FROM COLOMBIA & MEXICAN VANILLA

crispy tartlet - light cream - smooth ice cream

19€

APPLE VARIATION

buckwheat soft cake - maple ganache - Granny Smith apple sorbet

18€ (vegan · gluten free · lactose free)

PEAR

poached pear - Piedmont hazelnut crisp and ice cream - hint of yuzu

20€

AROUND IVORY COAST CHOCOLATE 56%

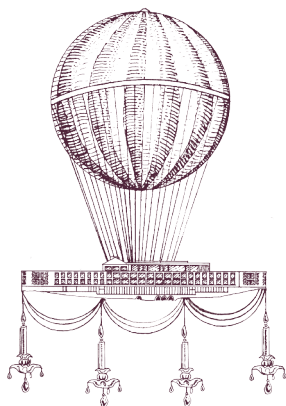
biscuit with creamy heart - chocolate foam - Madagascar vanilla ice cream

18€

PISTACHIO

soft pistachio cake - orange blossom ganache - pistachio ice cream

18€



○ Sustainable and local fishing

\* Origin: Uruguay



# WEEKLY MENU

· served for lunch from Monday to Sunday ·

## MONDAY

TRADITIONAL VEAL STEW  
cocottes potatoes - glazed vegetables  
39€ (gluten free)

## TUESDAY

SPANISH-STYLE SALT COD BRANDADE  
green salad  
29€

## WEDNESDAY

BRESSE CHICKEN FRICASSEE WITH ISIGNY CREME  
pilaf rice  
35€ (gluten free)

## THURSDAY

VEAL PAILLARD  
wholegrain mustard - French fries  
36€ (gluten free)

## FRIDAY

PIKE PERCH 'QUENELLES'  
Nantua sauce - pilaf rice  
31€

## SATURDAY

TRADITIONAL BOURGUIGNON BEEF  
Hautes-Côtes de Beaune - mashed potatoes - glazed vegetables  
38€

## SUNDAY

LAMB CUTLETS  
'Coco de Vendée' white beans - cured ham  
41€ (gluten free)

# CROISETTE MENU

· served for lunch from Monday to Friday included ·

· excluding public holidays ·

## ORGANIC ONSEN EGG

watercress cream - sautéed thyme croutons

or

## RED KURI SQUASH VELOUTÉ

sautéed squash - chestnuts and orange



## BANKA TROUT WITH ALMONDS

celeriac cream - apple

or

## FRENCH DUCK BREAST

pan-seared apple - organic cider jus



## PISTACHIO

soft pistachio cake - orange blossom ganache - pistachio ice cream

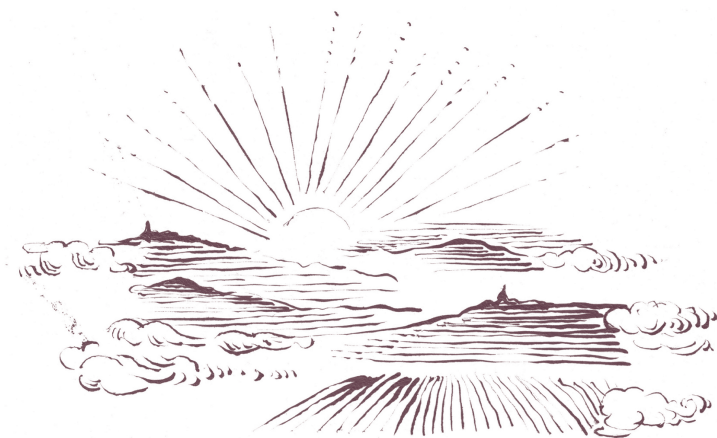
or

## AROUND IVORY COAST CHOCOLATE 56%

biscuit with a creamy heart - chocolate foam - Madagascar vanilla ice cream

55€





# JOSÉPHINE MENU

LANGOUSTINE CARPACCIO WITH WINTER CITRUS

SEA BASS 'À LA GRENOBLOISE'  
broccoli purée

CHICKEN SUPREME FROM BRESSE  
candied quince - roasted salsify - drizzled jus

NEVADITO COFFEE FROM COLOMBIA & MEXICAN VANILLA  
crispy tartlet - light cream - smooth ice cream

120€



Net prices in euro, taxes and service included.  
Cheques are not accepted.

Origin of our meats : France

The list of allergens is available at the reception.