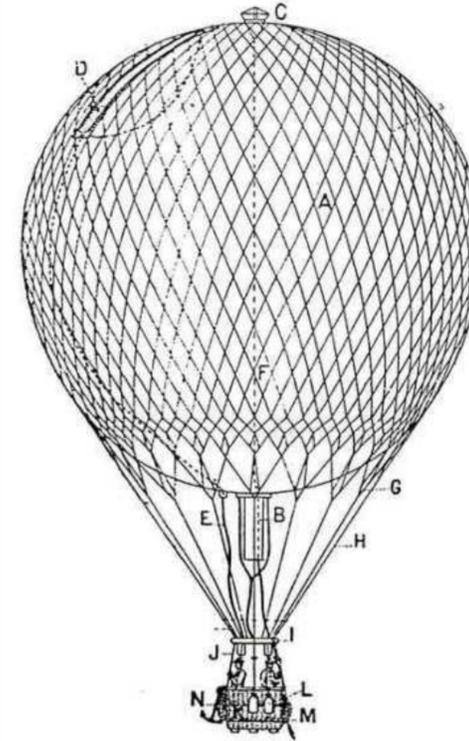


Le Bellevue



Starters

Duck foie gras, exotic fruit chutney and toasted country bread	22€
Heritage tomatoes carpaccio, basil and mozzarella with virgin olive oil	14€
Sea bream ceviche with shaved avocado, candied lemon « Bouddha's hand »	20€
Reims cooked ham, girolles with vinegar and lamb's lettuce bouquet	14€
“Ratte” potato salad with “frisée”, egg parfait and duck breast	12€
Avocado salad, cajun nuts, heritage tomatoes and fresh herbs dressing	16€

Mains

Pasta (please ask for gluten free), rocket salad, « barigoule » artichokes and cherry tomatoes	21€
Main of the day	32€
Sole with candied lemon and capers, pan seared garden vegetables	32€
Baked back of cod, organic lentils from Champagne	29€
Catch of the day, pilaw rice and green beans	38€
Lamb shank braised with thyme, bulgur with “mendiants”	28€
Beef steak, homemade french fries and bearnaise sauce	38€
Pork chop from our region, crushed potatoes with parsley and girolles	32€
Herb crusted Chicken supreme from the Champagne region, acidulous juice	29€
Grilled matured rib eye for two, « Pont-Neuf » potatoes and salad from our garden, bearnaise and pepper sauce	80€

Cheeses

Matured cheese selection	14€
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Menu Croisette 39€ (excl beverages)

Avocado salad, cajun nuts, heritage tomatoes and fresh herbs dressing
Or
Sea bream ceviche with shaved avocado, candied lemon « Bouddha's hand »

Baked back of cod, organic lentils from the Champagne region
Or
Pork chop from our region, crushed potatoes with parsley and girolles
Or
Main of the day

Dessert from the « à la carte » menu

Ice cream corner

15€

Le Bellevue: Brownies, vanilla ice cream, salted caramel, cookies ice cream

Le Royal: « Biscuit Rose », Champagne sorbet, raspberries, hibiscus jelly, « biscuit rose » ice cream

Le Napoléon: Almond crumble, poached peach, peach sorbet, almond milk ice cream, liquorice ice cream

Liégeois: Liégeois chocolate, chocolate ice cream, vanilla whipped cream, cacao crumble and chocolate sauce

Desserts

Berries gazpacho, balsamic reduction, mint sorbet	10€
Dark chocolate tart, crushed cacao crisps, milk chocolate ice cream	9€
Exotic entremets and coco moelleux, fresh mango and passion fruit cremeux	9€
Cappuccino puff pastry, coffee cremeux and chocolate coulis	11€
Tart of the day	9€