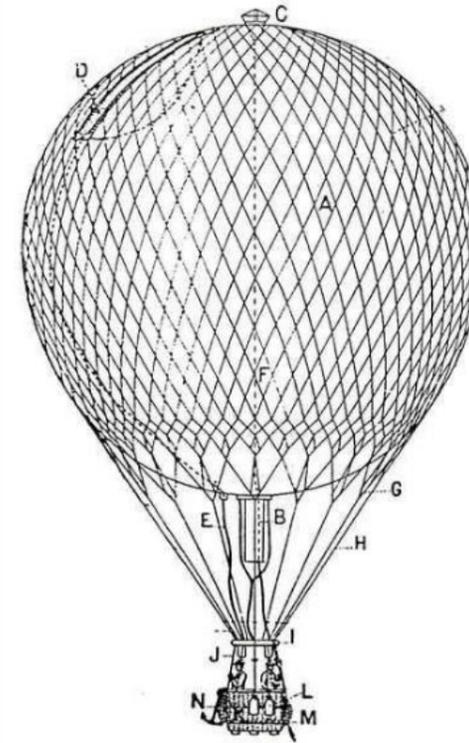


Le Bellevue



Starters

Duck foie with ratafia, seasonal fruits chutney and toasted country bread	22 €
Scallops carpaccio, with citrus fruits and Avruga eggs	24 €
Reims cooked ham, girolles with vinegar and lamb's lettuce bouquet	16 €
Gambas salad with cooked and raw vegetables, horseradish dressing	20 €
Seasonal mushrooms "cassolette", egg "parfait" with pork belly crisps	18 €
Crusty Langres, chicoree salad, grape must mustard dressing	14 €

Mains

Pasta (please ask for gluten free), seasonal mushrooms and Jerusalem artichoke	21 €
Main of the day	32 €
Catch of the day, wilted spinach and celery risotto	38 €
Pan seared monkfish fillet, crab cream, little spelt and braised chicoree with orange	35 €
Baked back of cod, organic lentils from Champagne	29 €
Herb crusted Chicken supreme from the Champagne region, acidulous juice	29 €
Roasted pheasant supreme, buttered green cabbage with ham	32 €
Beef steak, homemade french fries and bearnaise sauce	38 €
Back of wild boar, grand veneur sauce, darphin potatoes	35 €
Hare "civet", light mousseline of potatoes	39 €

Please order 24 h in advance :

Royal sea food platter (French crab, jumbo shrimps, oysters, shrimps, whelks, etc.)	(per portion) 60 €
Whole John Dory grilled with salicornia, seasonal vegetables risotto	(for 2 people) 78 €
Roasted yellow chicken from the Champagne region, fingerling potatoes with sautéed garlic	60 €
Hare « à la Royale », winter vegetables cocotte	(per portion) 42 €

Cheeses

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

Crusty Langres, chicoree salad, grape must mustard dressing
or
Reims cooked ham, girolles with vinegar and lamb's lettuce bouquet

Baked back of cod, organic lentils from the Champagne region
or
Back of wild boar, grand veneur sauce, darphin potatoes
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

Caramelized apple with maple syrup, almond and granny smith shortbread	10 €
Chocolate finger, crunchy praline and milk mousse	11 €
Exotic entremets and coco moelleux, fresh mango and passion fruit cremeux	9 €
Crusty cappuccino puff pastry, coffee cremeux and vanilla whipped cream	11 €
Melba "Champenoise" : Champagne sorbet, pink biscuit ice cream, peach with syrup, berries coulis	10 €
Tart of the day	9 €