

Bellevue

Bellevue Bellini 6.5

CHÈVRE

Crispy goat's cheese and vegetables roll, baby leaves and cereals 9

CREVETTES

Tiger prawns, crunchy vegetables with sesame
rice vinegar and soya "vinaigrette" 10

FOIE GRAS CHAUD

Seared foie gras, roasted apple and rhubarb, hibiscus syrup 12

CRABE

Crab and celeriac millefeuille, rémoulade and avocado mayo 10

FOIE GRAS ET CANARD FUMÉ

Foie gras and smoked duck terrine, toasted gingerbread, onion marmalade 11

SAINT-JACQUES

Wrapped scallops with chicory, chorizo cream 12



LOTTE

Poached monkfish and razor clams
creamy potato risotto and green curry, grilled asparagus 18

CABILLAUD

Coated Cod with crispy rice, green asparagus, confit red pepper salad
and seaweed aioli 18

CAILLES

Roasted quails, pea purée, oregano and tomato flakes sauce 19

BOEUF

Beef fillet on the grill, aubergine purée, Japanese mushrooms
and "pommes gaufrettes" 25

COCHON

"Parmentier" of "suckling" pig belly and black pudding,
apple compote & thyme, crispy pig trotter 17

MAGRET DE CANARD

Roasted breast of duck, honey & spice, sautéed bok choy and ginger 17

Baby spinach with garlic	4	Vegetables casserole	5
Green beans "Extra fins"	3.5	Gratin Dauphinois "Bellevue"	3.5
Green lettuce	2	Buttered Mash	3.5
Mixed salad du chef	2.5	Darphin potatoes	3.5