

La Table d'hôte de *Bellevue*

Le Printemps

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2 courses 22

3 courses 26
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Also available Monday to Friday Lunch time at ½ Price

ENTRÉES 7

MAQUEREAU

Marinated mackerel, capers salad and yuzu dressing

ŒUF DE CANNE

Mushroom cream, poached duck egg and sautéed morels

ASPERGES

Tartare of asparagus, micro leaves and radish, cashew nuts dressing

PLATS 16

MEROU

Stone bass, braised tender stem broccoli with mussels

AGNEAU

Slow cooked rump of lamb, kumquat and orange, mash potato

QUINOA

Black quinoa risotto, peas and broad beans

DESSERTS 6

FRAISE

"Sautéed" strawberries with basil, strawberry ice cream

MARSHMALLOW

Marshmallow, caramel and nuts sauce

PLATEAU DE FROMAGE

3 Pieces selection from the terroirs of France

We aim to provide our patrons with the freshest ingredients;
some preparations may at times become unavailable.
We are unable to guarantee the absence of nut traces in our dishes

A 12.5% discretionary service charge applies
Pricing includes VAT at 20%