



## STARTERS

- ESCARGOTS 8  
Sautéed snails, garlic purée, baby leaves & chives
- CRABE 9.5  
Dressed crab, pomegranate & grapefruit, parmesan, baby leaves
- CREVETTES 10  
Tiger prawns, "Delica" pumpkin & chives, prawns mayo & crispy rice salad
- POULPE 11  
Grilled octopus, green tabbouleh, harissa
- SAINT-JACQUES 12  
Sautéed scallops, horseradish cream, confit leek & rye bread
- FOIE GRAS 11  
Foie gras "crème brûlée", smoked duck & grilled courgette salad, hazelnuts, mustard seed
- CHAUD 12  
Seared foie gras, dried cranberries, roasted quince & black lemon



## VEGETARIAN

- CHÈVRE 9  
Melted crottin, crispy smoked aubergine, roasted seeds & pepper salad
- CRÈME DE RATTES 8  
Ratte potato "velouté", baby mushrooms, garlic crisps, ceps powder
- RACINES 13  
Warm winter roots salad, roots purée, sesame vinaigrette
- RISOTTO 16  
Mushroom risotto, black truffle cream, parmesan
- CHOUX FLEUR 15  
Cauliflower gratin, warm broccoli & kale salad, sweet paprika, crispy Camut



## MAINS

- BLACK BURGER 14  
Battered calamari Provençal, Espelette mayo, grilled courgette & tomato flakes
- MERLU 16  
Hake "tournedos", creamy chervil roots, tomato confit & chips, micro basil
- COCHON 17  
"Parmentier" of suckling pig belly, crispy trotter, black pudding, apple compote & thyme
- MAGRET DE CANARD 17  
Breast of duck, chicory tart, Roquefort & figs sauce
- AGNEAU 18  
Confit lamb shank, roasted celeriac purée, garlic & tomato sauce
- FAISAN 17  
Roasted pheasant, confit red cabbage, sour wine cream, pulled legs
- SAINT PIERRE 24  
Roasted John Dory, "ragout" of mussels, salsify & black lentils, crayfish tempura



## BEEF

*28 days Charolais / Black Angus breed*

- BOEUF HACHÉ 13.5  
Burger (180 grs) with bacon, melted Montgomery cheese, caramelised red onions & chipotle mayo
- ENTRECOTE 18.5  
Ribeye steak (250 grs)
- CHATEAUBRIAND 25/50  
Beef fillet (250grs / 500grs)

## SAUCES

Bordelaise sauce

Mushroom cream

Béarnaise

Confit Shallot sauce

## SIDES

- Baby spinach & garlic 4  
Green beans "Extra fins" 3.5  
Salade Verte 2.5  
Frites 3.5  
Buttered Mash 3.5
- Roasted roots 7  
Cauliflower gratin 6  
Salad "mélangé" du Chef 3  
Gratin Dauphinois 4  
Beaufort & Lobster Macaroni 9.5

The majority of our food is **Gluten Free**, simply double check your order with your waiter. Gluten free bread is available as an accompaniment.

We aim to provide our patrons with the freshest ingredients; some preparations may at times become unavailable. Please inform the staff of any allergies

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

*BelleVue*  

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RESTAURANT