














STARTERS

The Belleval Casserole 	8 €
<i>Celery root - golden apple - crab meat - shallot - house-made mayonnaise</i>	
The Soup of the Season  	8 €
<i>Pumpkin - soy milk</i>	
Duck Terrine 	7 €
<i>Served with onion chutney</i>	

DISHES

Red Tuna Steak 	17 €
<i>Albacore tuna - olive oil, honey, and lemon marinade - wild rice</i>	
Omelette  	13 €
<i>Eggs - roasted sweet potato - ham - emmental cheese</i>	
Belleval's Croque Monsieur 	14 €
<i>Traditional French sandwich of cooked ham - béchamel sauce - comté cheese marinated bell peppers</i>	
Chicken Thigh 	15 €
<i>Free-range chicken - sauce of the day - green beans - fingerling potatoes</i>	
The Chef's Salad Bowl 	15 €
<i>Marinated haddock with citrus fruits - avocado - roasted butternut squash grated beets - pumpkin seeds</i>	
Belleval Toast 	15 €
<i>Avocado toast - 5 berry cured salmon - quinoa - mint - chives - feta - lemon - beansprouts</i>	

DESSERTS

Artisanal Cheese Plate	7 €
Double Chocolate Mousse	7 €
Berry Tiramisu	7 €
Mango Passionfruit Panna Cotta	7 €
Chef's Specialty	6 €

CHILDREN'S MENU

11 €

CHOOSE FROM:

- Ground steak or fish sticks
- Green beans and/or roasted potatoes
- Greek yoghurt with berry sauce or 2 scoops of sorbet (lime/strawberry)
- Flavoured water: mint, pomegranate, violet flower



WINE SELECTION

HOT DRINKS		WINE SELECTION	glass	bottle
Espresso / Americano	3 €	RED		
Cappuccino	5 €	Grisant Rouge - La Winerie Parisienne	6 €	30 €
Latte	5 €	Les Crayères - Chinon - AOC	6 €	30 €
Hot Chocolate	4 €	Les Rochettes - Sancerre - AOC	7 €	35 €
TEA - Our selection of teas from Palais des Thés	4 €	WHITE		
WATER - CASTALIE		Grisant Blanc - La Winerie Parisienne	6 €	30 €
<i>A filtered water that eliminates transportation pollution and packaging waste, our planet will thank you!</i>		Chablis - Domaine Chablis Colombier	6 €	30 €
Still water 75 cl	1 €	Les Rochettes - Sancerre - AOC	7 €	35 €
Sparkling water 75 cl	1 €	ROSÉ		
FRESH DRINKS		San Pieru IGP - Ile de Beauté	5 €	25 €
Coca-Cola / Coca-Cola Zero	4 €	Côtes de Provence - Château Cavalier	6 €	30 €
Sparkling Iced Tea Chari Tea		CHAMPAGNE		
Lemonade Lorina		Tsarine Brut	10 €	55 €
Schweppes Agrum'		Laurent Perrier Brut	12 €	70 €
Perrier		APERITIFS AND LIQUORS		
Homemade Iced Tea - Iced Coffee		Whisky Lagavulin	10 €	
FRUIT JUICE - L'Arbre à Jus	4 €	Cognac Hine	10 €	
Orange juice - Pear juice - Tomato juice		Calvados du Père François	10 €	
FRUIT JUICE - Le Coq Toqué	5 €	Get 27	8 €	
Bourbon vanilla apple juice - Wholesome apple (non-filtered) juice		Martini	5 €	
Green mint apple juice		Pastis Henri Bardouin	4 €	
CIDERS	6 €			
Le Coq Toqué - Cidre du Patron				
Appie - Poiré				
BEERS - Bottle	6 €			
Brasserie La Parisienne - Le Titi Parisien IPA				
Brasserie La Parisienne - Amber Ale				
Brasserie Gallia - Weissbier Pale Ale				
Brasserie BAPBAP - Original Lager				

COCKTAILS

12 €

Rosemary Tonic*Gin - smoked rosemary - cucumber - lime juice - tonic water***Cazin***Whisky - sweet vermouth - house-made beet and tarragon juice
lemon - house-made honey and lavender syrup***Espresso Martini***Vodka - Kahlua liqueur - espresso shot - house-made vanilla syrup***Kessel Mule***Ginger infused vodka - house-made cilantro & cardamom syrup
pineapple purée - lime juice - tonic water***Sabika***Chilli pepper and blood orange infused tequila - Cointreau lemon
juice - egg white - agave syrup - grapefruit juice***Sidecar***Cognac - Cointreau - lemon juice - sugar*

TO SHARE

Savory Belleval Madeleines, (by 4, 8 and 12)*Served with house-made vegetable dips**Flavors: comté/cured ham, chicken/espelette chili peppers*

8€ - 14€ - 18€

Sweet Belleval Madeleines (by 4 and 8)*Flavors: classic, orange blossom*

8€ - 14€

The Friends Platter*Spread of local cheeses and cold cuts to share*

15€