













LE BELLEVAL

STARTERS

Gazpacho  	8 €
<i>Tomato - pepper - garlic - chili</i>	
Mozzarella & Tomato  	7 €
<i>Heirloom tomato - mozzarella - basil olive oil</i>	
Country-style pâté	7 €
<i>Served with onion chutney</i>	

MAIN COURSES

Gravlax Salmon Tartare	16 €
<i>Marinated salmon - guacamole - blini - dill whipped cream</i>	
Omelette  	14 €
<i>Eggs - ham - Comté cheese - grilled mushrooms</i>	
Belleval's Croque Monsieur 	15 €
<i>Traditional French sandwich: cooked ham - tomme cheese - herbal béchamel sauce</i>	
Spider Pork Chop	17 €
<i>Marinated porc with olive oil, thyme and laurel on the grill - grenailles potatoes - sauce of the day</i>	
The Chef's Salad Bowl  	15 €
<i>Marinated tuna - salad - avocado - heirloom tomato - mozzarella - basil vinaigrett sesame seeds - basmati rice</i>	
Salmon Fillet 	17 €
<i>Marinated salmon with herbs - grilled green beans - sauce of the day</i>	
Chicken Skewers	17 €
<i>Marinated chicken - grenailles potatoes - chive sauce</i>	

DESSERTS

Artisanal Cheese Plate	7 €
Tiramisu	7 €
Red Fruits Panna Cotta	7 €
Chef's Specialty	6 €
Fruit Salad	6 €
Coffee Madeleines	7 €
Ice cream & Sorbets - selection of 2 flavors	
<i>Gérard Cabiron - Meilleur Ouvrier de France</i>	
<i>Flavors: lime - strawberry - vanilla - chocolate</i>	6 €

TO SHARE

Savory Belleval Madeleines (by 4, 8 and 12) <i>Flavor: black olive</i>	8€ - 14€ - 18€
Sweet Belleval Madeleines (by 4 and 8) <i>Flavor: orange blossom</i>	6€ - 12€
The Friends Platter <i>Spread of local cheeses and cold cuts to share</i>	17€
The Sea Platter <i>Gravlax salmon - marinated tuna - smoked salmon - shrimps - samphire</i>	20€



DRINKS

HOT DRINKS

Espresso / Americano	3 €
Cappucino	5 €
Latte	5 €
Hot Chocolate	5 €

TEAS - Our selection of teas from Palais des Thés

Green, mint, black, Earl Grey, rooibos teas, herbal infusion

WATER - CASTALIE

A filtered water that eliminates transportation pollution and packaging waste, our planet will thank you!!

Still water 75 cl	2 €
Sparkling water 75 cl	2 €

FRESH DRINKS (25-33cl)

Coca-Cola / Coca-Cola Zero	4 €
Lemonade Lorina	4 €
Schweppes Agrum'	4 €
Perrier	4 €
Homemade Iced Tea	5 €
Smoothie	6 €

FRUIT JUICE - L'Arbre à Jus (25cl)

Orange juice - Pear juice - Tomato juice	4,5 €
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FRUIT JUICE - Le Coq Toqué (25cl)

Bourbon vanilla apple juice	5 €
Wholesome apple (non-filtered) juice	
Green mint apple juice	

CIDERS (33cl)

Fils de Pomme - Le Sauvage	6 €
Appie - Poiré	

DRAUGHT BEER

BEERS (33cl)

Brasserie La Parisienne - Le Titi Parisien IPA	25cl	50cl
Brasserie La Parisienne - Amber Ale	4,5 €	8 €
Brasserie Gallia - Weissbier Pale Ale		6 €
Brasserie BAPBAP - Original Lager		

WINE SELECTION

glass (12cl) bottle (75cl)

RED

Château du Bousquet - Côte de Bourg - AOC	6,5 €	33 €
Saint Nicolas de Bourgueil - AOC	6,5 €	35 €
Pinot Noir - Maison Castel - IGP	6 €	30 €
Syrah - Maison Castel - IGP	6 €	30 €
Pessac-Léognan - Le Dauphin d'Olivier	-	48 €

WHITE

Chablis - Bouchard Aîné & Fils - AOC	7,5 €	37 €
Chardonnay - Maison Castel - IGP	6 €	30 €
Riesling - AOC	6 €	32 €
Jurançon Doux - AOC	6 €	32 €

ROSÉ

San Pieru - Ile de Beauté - IGP	5,5 €	27 €
Côtes de Provence - Château Cavalier	6 €	30 €

CHAMPAGNE

Tsarine Brut	12 €	60 €
Laurent Perrier Brut	-	80 €

APERITIFS AND LIQUORS (4cl)

Whisky Lagavulin - 16 years old	12 €
Whisky Monkey Shoulders	10 €
Whisky Makers Mark	10 €
Vodka Grey Goose	10 €
Rhum Saint James ambré	10 €
Rhum blanc Bacardi	10 €
Tequila Sauza blanca	10 €
Gin Tanqueray	10 €
Martini	6 €
Pastis Henri Bardouin	5 €
Cognac Rémy Martin	12 €
Calvados du Père François	12 €
Limoncello	6 €

COCKTAILS (12-25cl)

12 €

ROMARIN GIN & TONIC

Gin - bitters tonic - lime - tonic water - smoked rosemary

FACUNDO

Rhum - lime - raspberry syrup - white sugar

BLOODY CINNAMON

Red Martini - whisky - cassis liquor - orange juice

BASIL & BLUEBERRY MARGARITA

Tequila - Cointreau - green lemon - blueberry jams - basil

KESSEL MULE

Vodka - mashed pineapple - lime - ginger syrup - tonic water

Espresso Martini

Vodka - kahlúa - espresso