



TO BE SHARED

- Artichoke & oregano arancini
Cream and fresh herbs 12 €
- Salmon gravlax & fresh raspberries
Rose gelée, pickled red onions and basil 14 €
- Heirloom tomato salad, ricotta salata & aioli
Marinated cucumbers and crispy chickpeas 12 €
- Cecina & fresh mozzarella focaccia
Green olive tapenade, marinated zucchini and arugula 14 €

MAIN DISH

- The Cellier's Ceasar sald, tarragon-fried chicken & croûtons
Green pepper vinaigrette and parmesan 17 €
- The Cellier's Club sandwich
*Pullman bread from Maison Piraux, egg salad with smoked paprika
mayonnaise & feta* 19 €
- Roasted line caught striped bass & crispy polenta
Eggplant purée and basil 22 €

DESSERTS

- Cheese Selection 12 €
Artisanal sheep tomme, brie de Melun & fresh goat cheese from Champagne
Carte di musica crackers, fig and penja pepper jam and honey from the garden
- Tonka bean infused French toast 12 €
Berries and whipped ricotta
- Vanilla ice cream, poached peaches & verbena syrup 10 €
Oat and buckwheat crumble



The Enchanting Tree, Tord Boontje, 2013



LES CHAMPAGNES

Perrier-Jouët Grand Brut

Glass 14cl / bottle 75cl **19 / 85 €**

Perrier-Jouët Blanc de Blancs Perrier-Jouët

Glass 14cl / bottle 75cl **22 / 110€**

Blason Rosé

Glass 14cl / bottle 75cl **20 / 98 €**

Perrier-Jouët Belle Epoque 2014

Glass 14cl / bottle 75cl **34 / 220 €**

Perrier-Jouët Belle Epoque Rosé 2010 360 €

Perrier-Jouët Belle Epoque Blanc de Blancs 2006 490 €



COCKTAILS

14cl

Hypernature

Perrier-Jouët Grand Brut, Italicus,
Suze bitters & rosemary 18 €

Rosée d'été

Perrier-Jouët Blason Rosé, Lillet Rosé, lemon zest 18 €

Symbiosis

Perrier-Jouët Grand Brut, Martell VSOP, orange zest 16 €

Old Fashioned

Chivas 12 ans, angostura & orange zest 16 €

Octavie

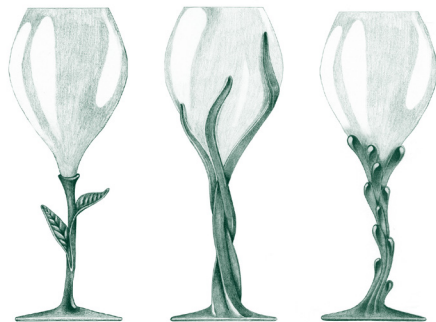
Havana 3YO, peach purée, lemon zest & Archibald tonic 16 €

47 & Tonic

Monkey 47 gin, Archibald tonic & rosemary 16 €

Elyx Mule

Absolute Elyx vodka, angostura, green lemon & ginger beer 16 €

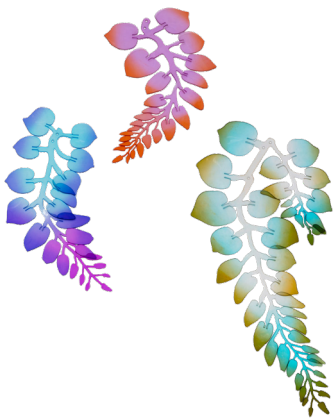


Metamorphosis, Andrea Mancuso, Analogia Project, 2017



SPIRITS

Ricard - 2cl	4 €
Lillet Blanc - 4cl	6 €
Lillet Rosé - 4cl	6 €
Chivas 12 - 4cl	11 €
Chivas 18 - 4cl	15 €
Royal Salute 21 - 4cl	32 €
Italicus - 4cl	8 €
Monkey 47 - 4cl	16 €
Havana 3 - 4cl	10 €
Martell Cordon Bleu - 4cl	18 €
Martell XO - 4cl	50 €

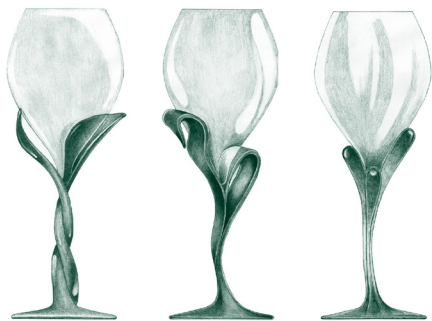


HyperNature, Bethan Laura Wood, 2018



SOFT DRINKS

Orange juice des Délices de Guillaume - 25cl	5 €
Apple juice des Délices de Guillaume - 25cl	5 €
Mint & Apple juice des Délices de Guillaume - 25cl	5 €
Tonic Archibald - 20cl	5 €
Fentimans rose limonade / Soda cola Fentimans - 20cl	6 €
Homemade ice tea - 25cl	5 €
Sparkling water / Still water - 75cl	4 €
Ginger Beer - 20cl	4 €
Tea	4 €
Coffee	3 €
Ceders Crisp / Ceders Wild - 4cl -	12 €



Metamorphosis, Andrea Mancuso, Analogia Project, 2017



TO BE SHARED

Artichoke & oregano arancini
gluten, eggs, milk and mustard

Salmon gravlax & fresh raspberries
fish

Heirloom tomato salad, ricotta salata & aioli
milk

Cecina & fresh mozzarella focaccia
gluten, eggs, milk

MAIN DISH

The Cellier's Ceasar salad, tarragon-fried chicken & croûtons
gluten, eggs, milk and mustard

The Cellier's Club sandwich
gluten, eggs, milk and mustard

Roasted line caught striped bass & crispy polenta
fish

DESSERTS

Cheese Selection
Artisanal sheep tomme, brie de Melun & fresh goat cheese from Champagne
gluten and milk

Tonka bean infused French toast
gluten, eggs, milk

Vanilla ice cream, poached peaches & verbena syrup
gluten, eggs, milk

Prices Incl. Service

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