

TO BE SHARED

Crab & curry beignets
Confit yuzu condiment €12

Cracker of marinated salmon
Pickled cucumbers, timut pepper crème fraîche / pea shoots €14

Grilled asparagus
Pickled mustard seed gribiche, puffed buckwheat / marigold flowers €12

Grilled focaccia & romesco sauce
Porchetta, provola cheese, Piedmont hazelnuts / arugula €14

MAIN DISHES

The Cellier's Caesar salad, tarragon fried chicken & croutons
Green pepper vinaigrette / parmesan €18

Fresh goat cheese & zucchini cannelloni
Fresh mint / espelette pepper €19

DESSERTS

Cheese selection:

Comté aged 6 months, local sheep's milk camembert & fresh
goat cheese from champagne wrapped in dried marigold flowers
Black cherry jam & crackers carta di musica crackers €12

Local yogurt ice-cream
Blueberries, lemon curd, almond crumble & pollen €12

Spring pavlova
*Strawberries, elderflower mascarpone, meringue &
madeleine soaked in white tea* €12

Service charge / Taxes included



The Enchanting Tree, Tord Boontje, 2013



CHAMPAGNES

Perrier-Jouët Grand Brut

Glass 14cl / bottle 75cl

€ 19 / 85

Perrier-Jouët Blanc de Blancs

Glass 14cl / bottle 75cl

€ 22 / 110

Perrier-Jouët Blason Rosé

Glass 14cl / bottle 75cl

€ 20 / 98

Perrier-Jouët Belle Epoque 2015

Glass 14cl / bottle 75cl

€ 34 / 220

Perrier-Jouët Belle Epoque Rosé 2013

Bottle 75cl

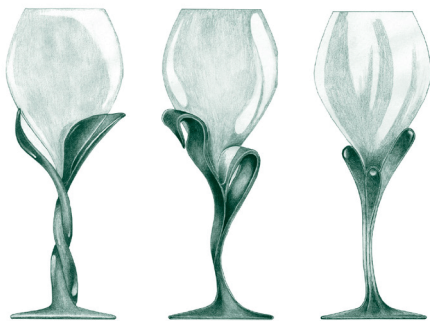
€ 360

Perrier-Jouët Belle Epoque Blanc de Blancs 2012

Bottle 75cl

€ 490

Service charge / Taxes included



Metamorphosis, Andrea Mancuso, Analogia Project, 2017



COCKTAILS

14cl

Hypernature

Perrier-Jouët Grand Brut, Italicus,
orange bitter & rosemary € 18

Rosée d'été

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

L'Indigo

Martell VSOP, verjus, Ricard, apple juice
& rosemary € 16

Old Fashioned

Jameson, cane sugar,
angostura & orange zest € 16

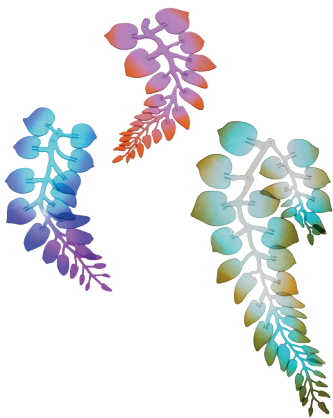
Punch d'été

Havana 3 years, peach & apricot juice, orange
bitter, cinnamon & tonic € 16

47 & Tonic

Monkey 47 gin, tonic & rosemary € 16

Service charge / Taxes included



HyperNature, Bethan Laura Wood, 2018



SPIRITS

Ricard - 2cl	€ 4
Lillet Blanc - 4cl	€ 6
Lillet Rosé - 4cl	€ 6
Chivas 12 years - 4cl	€11
Chivas 18 years - 4cl	€15
Royal Salute 21 years - 4cl	€32
Italicus - 4cl	€ 8
Monkey 47 - 4cl	€14
Chivas 3 years - 4cl	€10
Martell Cordon Bleu - 4cl	€18
Martell XO - 4cl	€20
Suppl. Soft - 4cl	€ 2

Service charge / Taxes included



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
Fine Tonic - 33 cl	€5
Fine Cola - 33 cl	€6
Artonic ginger beer - 20cl	€4
Sparkling water / Still water - 75cl	€4
Ceders Wild / Ceders Crips - 4cl	€12
<i>Gin without alcohol</i>	
Homemade ice tea - 25cl	€5
Fine organic limonade - 33 cl	€ 6
Tea	€4
Coffee	€ 3

Service charge / Taxes included



ALLERGENS

Crab & curry beignets
gluten, crustaceans, egg, fish & milk

Cracker of marinated salmon
fish & milk

Grilled asparagus
egg & mustard

Grilled focaccia & romesco sauce
gluten, milk & nuts

The Cellier's Caesar salad, tarragon fried chicken & croutons
gluten, egg, milk & mustard

Fresh goat cheese & zucchini cannelloni
gluten, egg & milk

Cheese selection
gluten & milk

Local yogurt ice-cream
*gluten, egg, milk, mustard, nuts,
possible traces of peanuts & soy*

Spring pavlova
gluten, egg & milk

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