

CLOS

Belle Juliette

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COCKTAILS

DENTELLE EXQUIS A HOMAGE TO JULIETTE...

—
One cocktail, three styles!

By VICTOR DELPIERRE

Barista–Cocktail World Champion

**DENTELLE EXQUISE [Alcohol-free],
to drink without moderation! – €10**

Flowering cherry white tea, strawberry syrup, elderberry flower tonic



**DENTELLE EXQUISE with white absinthe,
silky & bewitching – €15**

Flowering cherry white tea, strawberry syrup, elderberry flower tonic,
Combièr blanchette absinthe [green anise, quality absinthe and fennel.
Artisanal manufacture]



**DENTELLE EXQUISE with champagne,
a veritable fountain of youth – €15**

Flowering cherry white tea, strawberry syrup,
triple sec, champagne

**PREFER A CLASSIC COCKTAIL?
WE'RE HAPPY TO OBLIGE! JUST ASK OUR BARMAN**

TEA TAIL PARTY

Cocktails using tea and herbal tea!

a range of infused rums, winners
of an innovation prize silver medal at Top Rum 2017

By VICTOR DELPIERRE

"Coffee in Good Spirits" World Champion

T. CAÏPİRINHA – €14

Infused rum of your choice, lime,
sugar cane syrup

Dark Desires : black and vanilla teas

or

Orchard Peach: fruit & hibiscus tea

or

Dreams of the Orient:
green tea and mint

or

Spicy 37: rooibos & spices

or

Authentique Coffee,
with a final note of dark chocolate



MAÏT. TAÏ – €14

Baristéa 'Spiced Delight' Rum:
spiced rooibos,
squeezed orange juice



COFFEE MARTINI – €14

Infused rum "Authentique Coffee,
with a final note of dark chocolate"
at -20°



THE MOJITOS OF LA BELLE JULIETTE

T. MOJITO – €14

Infused rum of your choice, lime,
sugar cane syrup, sparkling water

Désirs Noirs: black teas and vanillas

Rêves d'Orient: tea and mint

Spicy 37: rooibos & spices
with an end note of dark chocolate

PRICES INCLUDE SERVICE.

WINES & CHAMPAGNES

Glass [15 cl] Bottle [75 cl]

CHAMPAGNES

Moët et Chandon Impérial brut € 14,00 € 80,00

Veuve Clicquot rosé € 95,00

Charles Collin Brut € 10,00 € 55,00

80% pinot noir, 20% chardonnay

Champagne Cuvée La Belle Gabrielle DOMAINE Charles Collin € 75,00

66% chardonnay – 34% pinot noir – 15% reserve wine aged in oak barrels

A subtle blend of elegance, finesse and freshness

Blanc De Noir Champagne Charles Collin € 65,00

The impression of biting into fruit. Tonic and very good length.

WHITE WINES

1753 Viognier [2020] — Château Campuget € 7,00 € 30,00

In the mouth, the balance and roundness are very agreeable, fairly strong, generously fruity but structured. They owe their freshness and precision to the good acidity.

1753 Roussanne [2020] — Château Campuget

[No sulfites added] € 8,00 € 32,00

The Roussanne is an iconic grape of the Rhone valley. You'll find ripe lemon notes underpinned by a few spices and a dash of lime-blossom. It's a wine of great finesse and complexity.

Côte de Beaune “Le clos des Topes bizot” [2018] [ORGANIC]

Domaine Chantal Lescure € 58,00

100% chardonnay, fine, pure and elegant taste.

Sancerre “Origine”, Domaine Matthias et Emile Roblin [2019] € 9,00 € 49,00

100% sauvignon, fruity, direct, mineral wine.

Les Sorcières, IGP Côtes du Roussillon, Domaine Clos des Fées [2018] € 36,00

Grenache Blanc, Vermentino, roussanne, beautiful clear robe, citrus nose and taste.

ROSÉ WINES

Château Carpe Diem, rosé [ORGANIC] €8,00 € 34,00

Cinsault, Grenache, Syrah, a gourmet rosé, fresh, lemony with a nice freshness at the end of the mouth.

1753 Syrah-vermentino [2020] — Chateau Campuget ... €8,00 € 34,00

In the mouth a very nice freshness accompanies aromas of red fruits.

RED WINES

Pomerol [2016] — Château Enclos Haut Mazeyres € 75,00

Château Martet “réserve de famille” Sainte Foy,

Patrick de Coninck [2016] € 79,00

100% Merlot, full-bodied, explosion of black fruit, well-balanced without aggressivity. The hotel manager's favourite wine!

1753 Saperavi [2020] — Château Campuget

[No sulfites added] € 7,00 € 32,00

The Saperavi grapes, originating from Georgia, are cultivated without sulphites or nets in the purest tradition. With a cherry, grilled fish nose and surprising taste, the tannins are supple, rich and strong. In Campuget, we planted them in 2013 in our Rhone valley earth and Mediterranean climate.

Haut de Martet, Bordeaux supérieur, Patrick de Coninck [2017] € 8,00 € 34,00

95% Merlot, 5% Cabernet Franc, Second wine of Château Martet, aromatic bouquet with harmonious, supple tannins.

Les Délices d'Apollon, Graves, Famille Amart [2018] € 35,00

80% Merlot, 20% Cabernet Sauvignon, Very crunchy fruit, round and silky tannins.

Côtes de Beaune “Le clos des Topes Bizot” [ORGANIC]

Domaine Chantal Lescure [2019] € 48,00

100% pinot noir. A precise, complex Pinot.

Good structure with velvety tannins, with a rich, fruity base.

Saint Amour, Domaine Christophe Pacalet [2020] [No sulfites added] € 39,00

A Beaujolais full of amour! Light, fruity, crunchy and very fresh!

Ideal with sliced meats and cheese.

CHIC SNACKS

— FROM TUESDAY TO SATURDAY, 4PM-11.30PM —

The Clos Belle Juliette's Antipasti

L'Italienne* — € 22,00

SAN DANIELE HAM [CURED FOR 24 MONTHS], TRUFFLED SLICED HAM,
COPPA, BRESAOLA, MOZZARELLA BUFFLONNE

La Gourmande — € 28,00

SAN DANIELE HAM [CURED FOR 30 MONTHS], TRUFFLED SLICED HAM, COPPA,
BRESAOLA, MOZZARELLA BUFFLONNE, TRUFFLED PECORINO

La Burrata — € 12,00

BURRATA [200 g], OLIVE OIL, ROCKET

The Clos Belle Juliette's Crostinis

Napolitain — € 15,00

FOCACCIA, TOMATOES AND BASIL, ANCHOVIES,
GRILLED BUFFALO MOZZARELLA, OLIVES

San Daniele — € 19,50

FOCACCIA, TOMATOES AND BASIL, SAN DANIELE HAM, SCARMORZA
[MELTED SMOKED MOZZARELLA], ROCKET

Vegetarian — € 18,00

FOCACCIA, GRILLED VEGETABLES, CREAM OF ARTICHOKE,
MELTED BUFFALO MOZZARELLA, PESTO

The Clos Belle Juliette's Salads

Caesar* — SMALL € 11,00 LARGE € 22,00

GREEN SALAD, ROASTED POULTRY, CROUTONS, BACON, PARMESAN

Rocket, parmesan flakes* — € 12,00

OLIVE OIL, LEMON

Cream of Pumpkin Soup — € 12,00

CROUTONS, TRUFFLE OIL

The Clos Belle Juliette's Pasta and Main Dishes

Penne arrabbiata* — €18,00

SPICY TOMATO SAUCE AND PARMESAN

Gnocchi Gratin* — €18,00

CREAM OF GORGONZOLA,
CRUSHED WALNUT AND PEARS

**Clos Belle Juliette Croque Monsieur
toasted sandwich — €18,00**

TRUFFLED PECORINO, TRUFFLED HAM,
GRILLED CHEESE, ROCKET

Black rice risotto — €32,00

PRAWNS AND SEAFOOD, SHELLFISH BROTH

**Grilled vegetable lasagna, grilled
buffalo mozzarella, parmesan — €21,00**

**Milan-style veal escalope, penne
with sun-dried tomatoes — €23,00**

Cheeses

Cheese plate* — SMALL €11,00 LARGE €18,00

SELECTION OF ITALIAN CHEESES: TRUFFLED PECORINO,
PECORINO, GORGONZOLA

The Clos Belle Juliette's Desserts

Mini babas* — €10,00

LIMONCELLO, CHANTILLY, VANILLA

Panna cotta * — €8,00

EXOTIC FRUITS

**The Clos Juliette's
ice cream sundae — €9,00**

VANILLA ICE CREAM, AMARENA CHERRIES,
ALMOND BISCUIT

Coffee Tiramisu — €9,00

COFFEE AND MASCARPONE CREAM

Waffle with vanilla ice cream — €9,00

VANILLA SAUCE, CHANTILLY

Chocolate fondant — €8,00

VANILLA ICE CREAM

Ice creams and sorbets — €6,00

3 SCOOPS: VANILLA, PISTACHIO, LEMON,
HAZELNUT CHOCOLATE

**Coffee with
mini-dessert selection — €7,00**

* AVAILABLE TO BE SERVED IN YOUR ROOM AT ANY TIME [5€ SUPPLEMENT]

COLD DRINKS

Still water – AQUACHIAIRA Belle Juliette [50 cl/ 75 cl]	€ 2.00 / 3.00
Sparkling water – AQUACHIAIRA Belle Juliette [50 cl/ 75 cl]	€ 2.00 / 3.00
Perrier [33 cl]	€ 5.00
Coke, Coke Zero [33 cl]	€ 5.00
Orangina [33 cl]	€ 5,00
Fever Tree Tonic Water [20 cl]	€ 5.00
Ginger Beer Fever Tree [20 cl]	€ 5.00

Fresh fruit juice	€ 7.00
[ORANGE, LEMON, GRAPEFRUIT]	

BEERS

Hoegaarden [33 cl]	€ 7.00
Heineken [33 cl]	€ 7.00
Leffe [33 cl]	€ 8.00
Desperados [33 cl]	€ 8.00

COCKTAIL DENTELLE EXQUISE

A homage to Juliette...



one cocktail, three styles

alcohol-free version 10€

Flowering cherry white tea, strawberry syrup,
elderberry flower tonic

AQUA chiara

Because water is essential and because we wish to protect the environment for future generations, we have decided to offer you high-quality still and sparkling water that has been microfiltered and optimized with **AquaChiara** process. Our choice limits our carbon footprint.

BOISSONS CHAUDES

Espresso	€ 4,00
Double espresso	€ 6,00
Cappuccino	€ 6,00
Chocolat chaud	€ 7,00
Chocolat viennois	€ 7,00
Thé « Tea Forté »	€ 7,00

THÉ NOIR : DARJEELING, EARL GREY,
ENGLISH BREAKFAST

THÉ VERT : JASMIN, OASIS, SENSHA

THÉ BLANC : AMBROSIA, GINGER PEAR

TISANE/INFUSIONS : AFRICAN SOLSTICE,
CITRUS MINT, CAMOMILLE CITRON, VERVEINE

SPIRITS

BLENDING SCOTCH WHISKY [6cl]

Chivas Regal [12 YEARS]	€ 16.00
Johnny Walker black label [12 YEARS]	€ 11.00
Timorous Beastie [46.8%]	€ 16,00

SINGLE MALT WHISKY [6cl]

Glenmorangie Nectar d'or	€ 19.00
Lagavulin [16 YEARS]	€ 16.00
Talisker [10 YEARS]	€ 18.00

AMERICAN WHISKEY [6cl]

Bushmills Original	€ 11.00
Jack Daniel's	€ 11.00
Rittenhouse Rye [50%]	€ 16,00

BOURBON WHISKY [6cl]

Four Roses	€ 10.00
Bulleit Bourbon	€ 12.00
Maker's Mark	€ 16.00

JAPANESE WHISKY [6cl]

Nikka	€ 14.00
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GIN [6cl]

Bombay Sapphire	€ 12.00
Gin Koval	€ 14.00
Monkey 47	€ 14.00
Tanqueray N° Ten	€ 12.00

VODKA [6cl]

Belvedere	€ 12.00
Grey goose	€ 12.00
Ketel One	€ 12.00

TEQUILA [6cl]

Sierra tequila Silver	€ 12,00
Calle 23	€ 16,00

RUM [6cl]

Chalong Bay	€ 12.00
Diplomatico Reserva Exclusiva	€ 14.00
Mount Gay 1703 Black Barrel	€ 12.00
Zacapa [23 YEARS]	€ 18.00

COGNAC [6cl]

Godet Folle Blanche	€ 26.00
Hennessy X.O	€ 29.00
Louis Royer X.O	€ 24.00

CALVADOS [6cl]

Christian Drouin	€ 16.00
[PAYS D'AUGE, 5 YEARS]	

ARMAGNAC [6cl]

Charron [2003]	€ 18,00
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LIQUEURS [6cl]

Amaretto Disaronno	€ 12.00
Limoncello	€ 10.00
Get 27	€ 11.00
Bailey's	€ 14.00
Chartreuse Verte/Jaune V.E.P	€ 16.00
Cointreau	€ 12.00
Drambuie	€ 14.00
Grand Marnier	€ 14.00

SUPPLEMENT FOR MIXER

€ 3.00
COKE, COKE ZERO, GINGER BEER,
FRUIT JUICE [25 CL], TONIC, PERRIER

CLOS BELLE JULIETTE SUGGESTION

Flora Mikula's Terrines

— € 12,00 All Taxes included —

Rabbit rillettes

[RABBIT CONFIT IN FLAVORED OLIVE OIL,
SPICES, PRESERVE MENTON LEMON
AND ESPELETTE PEPPER]



«L'authentique»

[MOUNTAIN PORK, DUCK FOIE GRAS
AND ESPELETTE PEPPER]



Tuna Rillettes

WHITE TUNA FROM CORSICA, NEPITA
AND ESPELETTE PEPPER]



Tuna Rillettes & Chataigne

[WHITE TUNA FROM CORSICA, SMOKED BROCCIU,
CÉDRAT & CHESTNUTS]



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**For your events, do not hesitate to contact us
for a privatization**

RESERVATION

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