

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, a pure folly – €15

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



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

“Pure folly” strawberry syrup, Combiér triple sec,
flowering cherry white tea, Pannier champagne

PREFER A CLASSIC COCKTAIL?

WE'RE HAPPY TO OBLIGE! JUST ASK OUR BARMAN

TEA TAIL PARTY Cocktails using tea and herbal tea!

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

By VICTOR DELPIERRE

Barista-Cocktail World Champion

CUBA LIBRE BARISTEA – €14

Baristéa rum of your choice, lime, cola
Cuba Libre Dark Desires: black and vanilla teas

or

Cuba Libre Spiced Delight: spiced rooibos

or

Cuba Libre with Authentique Coffee



T. CAÏPIRINHA – €14

Baristéa rum of your choice, lime,
sugar cane syrup

Caipirinha Dark Desires: black and vanilla teas

or

**Caipirinha Orchard Peach:
fruit & hibiscus tea**

or

**Caipirinha Dreams of the Orient:
green tea and mint**

or

**Caipirinha Spiced Delight:
spiced rooibos**

or

**Caipirinha With Authentique Coffee,
strong-tasting with a final note
of dark chocolate**

T.xx on the Beach – €14

Baristéa ‘Orchard Peach’ Rum:
fruit & hibiscus tea, pineapple juice

MAÏ T. TAÏ – €14

Baristéa ‘Spiced Delight’ Rum: spiced
rooibos, squeezed orange juice



COFFEE MULE – €14

Baristéa “Fruity, slightly tart coffee” Rum,
ginger beer

COFFEE MARTINI – €14

Baristéa “Fruity, slightly tart coffee” Rum at -20°

or

Baristéa “Authentique Coffee, strong-tasting
with a final note of dark chocolate” Rum at -20°



LOVE T. TAIL – €15

Champagne, Baristéa “Orchard Peach”
Rum: fruit & hibiscus tea, lime

JULIETTE T. TIME – €15

Champagne, Baristéa “Dark Desires” Rum:
black and vanilla teas, lime



COLD DRINKS

Still water – Chiara Belle Juliette [50 cl/ 75 cl]	€ 2.00 / 3.00
Sparkling water – Chiara Belle Juliette [50 cl/ 75 cl]	€ 2.00 / 3.00
Perrier [33 cl]	€ 5.00
Coke, Coke Zero, Diet Coke [33 cl]	€ 5.00
Fever Tree Ginger Ale [20 cl]	€ 5.00
Fever Tree Tonic Water [20 cl]	€ 5.00

COCKTAIL DENTELLE EXQUISE

A homage to Juliette...



one cocktail, three styles

alcohol-free version 10€

Flowering cherry white tea, strawberry syrup,
elderberry flower tonic

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, MOROCCAN MINT,
OASIS, SENSHA

THÉ BLANC: AMBROSIA, GINGER PEAR

TISANE/INFUSIONS: AFRICAN SOLSTICE,
BLUEBERRY MERLOT, CITRUS MINT, CAMOMILLE
AU CITRON, RASPBERRY NECTAR, VERVEINE

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

BÈERS

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

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.

L'HEURE DU THÉ

— DE 16:00 À 18:30 —

Thé à la française	€ 12,00
UNE BOISSON CHAUDE, ASSORTIMENT DE CAKES ET PAIN D'ÉPICE	
Thé des gourmands	€ 14,00
UNE BOISSON CHAUDE, UN MINI PANETTONE DE LA VALLÉE D'AOSTE, GRILLÉ, CRÈME CHOCO-NOISETTES	

PRICES INCLUDE SERVICE.

WINES & CHAMPAGNES

WHITE WINES

	Glass [12 cl]	Btl [75 cl*]
Bourgogne Aligoté 2015 – Domaine Verret		€ 26.00
Sancerre « Domaine du Carrou » 2015 – Dominique Roger	€ 7.00	€ 38.00
Saint Romain 2013 – Pascale et Thierry Matrot		€ 46.00
Chablis 1 ^{er} Cru Domaine Gautheron	€ 9.00	€ 54.00
Meursault – Charmes 1 ^{er} Cru 2011 – Pascale et Thierry Matrot		€ 59.00
Terre Del Sole – Grillo 2014	€ 6.00	€ 32.00
Colli Tortonesi – Rugiada Del Mattino 2013	€ 9.00	€ 49.00

ROSÉS WINES

Domaine d'Eole 2014 – Coteaux d'Aix en Provence		€ 32.00
Bandol 2014 – Dupuy de Lôme	€ 8.00	€ 36.00

RED WINES

Crozes Hermitage 2015 – Yann Chave	€ 6.00	€ 36.00
Saint-Joseph 2014 – Domaine M. Chapoutier	€ 8.00	€ 48.00
Savigny-lès-Beaune « Les Bourgeois » 2011 – Simon Bize		€ 58.00
Montagne Saint-Émilion 2010 – Château la Bastienne	€ 9.00	€ 42.00
Montagne Saint-Émilion 2010 – Château la Bastienne Magnum		€ 80.00
Pomerol 2010 – Château Pierhem		€ 92.00
Pomerol 2010 – Château Pierhem Magnum		€ 174.00
Terre Del Sole – Nero D'Avola 2014	€ 6.00	€ 32.00
Colli Tortonesi – Terre D'Ombra 2013	€ 9.00	€ 49.00
Barbara D'Asti – Valsania 2010		€ 52.00

CHAMPAGNES

Champagne Moutard 100% Chardonnay	€ 9.00	€ 54.00
Moët et Chandon Impérial brut	€ 12.00	€ 80.00
Moët et Chandon Impérial brut Magnum		€ 150.00
Veuve Clicquot		€ 98.00
Veuve Clicquot rosé		€ 115.00
Dom Perignon Vintage 2004		€ 270.00

* EXCEPT MAGNUMS: 150CL — PRICES INCLUDE SERVICE.

SNACKS CHICS

— “BY FLORA MIKULA” FROM MONDAY-SATURDAY —

Le Grignotage du Jardin

The garden plate* — € 22,00

SAN DANIELE HAM [CURED FOR 24 MONTHS], PEPPER MORTADELLA, BRESAOLA, COPPA, BUFFALO MOZZARELLA, BREADSTICKS AND OLIVES

The ham plate — € 19,00

SAN DANIELE 24 MONTH-CURED HAM

Grilled vegetable antipasti* — € 16,00

ARTICHOKES, SUN-DRIED TOMATOES, STUFFED PEPPERS, GRILLED AUBERGINE, COURGETTES

**Artichoke and wild mushroom soup,
perfumed with white truffle — € 17,00**

The Clos Belle Juliette Crostinis to share

Napolitain — € 15,00

FOCACCIA, TOMATOES WITH BASIL, ANCHOVIES, GRILLED MOZZARELLA, OLIVES

San Daniele — € 19,50

FOCACCIA, TOMATOES WITH BASIL, SAN DANIELE HAM, MELTED SMOKE MOZZARELLA

Vegetarian — € 18,00

FOCACCIA, CREAMED ARTICHOKE, GRILLED VEGETABLE, MOZZARELLA, OLIVES

The Clos Belle Juliette Salads

Cesar* — SMALL € 11,00 LARGE € 22,00

LETTUCE, ROAST CHICKEN, CROUTONS, BACON, PARMESAN

Rocket, Parmesan shavings, olive oil, citron* — € 12,00

Heirloom multicolored tomatoes, buratta, olive oil — € 12,00

Our seasonal Pasta and Risotto

Penne arrabbiata* — € 18,00

SPICY TOMATO SAUCE AND PARMESAN

Gnocchi gratin* — € 18,00

CHERRY TOMATOES, SAN DANIELE HAM, PARMESAN

Beef ravioli, veal bolognese — € 25,00

MUSHROOMS, SAGE, SMOKED AND MELTED BURRATA

**Grilled vegetable lasagna, melted
mozzarella, parmesan — € 21,00**

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

Crab risotto with saffron — € 32,00

SEAFOOD STOCK,
BLACK OLIVE POWDER

Cheese

Plate of cheese* — SMALL € 11,00 LARGE € 18,00

SELECTION OF ITALIAN CHEESES

The Clos Belle Juliette Desserts

Mini babas* — € 10,00

LIMONCELLO, VANILLA WHIPPED CREAM

Red fruit pannacotta* — € 8,00

Clos Belle Juliette ice cream — € 9,00

VANILLA, AMARENA CHERRY,
ALMOND BISCUIT

Tiramisu Clos Belle Juliette* — € 9,00

Waffle with vanilla ice cream — € 9,00

CHOCOLATE-HAZELNUT SAUCE
AND WHIPPED CREAM

Lemon cream tartlet — € 9,00

RED FRUIT

Ice creams and sorbets — € 6,00

3 SCOOPS: VANILLA, PISTACHIO, LEMON,
CHOCOLATE-HAZELNUT

Café gourmand — € 7,00



* AVAILABLE FROM ROOM SERVICE 24 HOURS A DAY WITH A SUPPLEMENT OF € 5

SPIRITS

BLENDÉD SCOTCH WHISKY [6cl]

Chivas Regal [12 YEARS]	€ 16.00
Johnny Walker black label [12 YEARS]	€ 11.00

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

BOURBON WHISKY [6cl]

Maker's Mark	€ 16.00
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BOURBON WHISKY [6cl]

Bulleit Bourbon	€ 12.00
Four Roses	€ 10.00

RYE WHISKEY [6cl]

Bulleit 95 rye	€ 14.00
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JAPANESE WHISKY [6cl]

Nikka	€ 14.00
Suntory Hibiki [17 YEARS]	€ 16.00

GIN [6cl]

Bombay Sapphire	€ 12.00
Hendrick's	€ 12.00
Koval	€ 14.00
Monkey 47	€ 14.00
Tanqueray N° Ten	€ 12.00

VODKA [6cl]

Belvedere	€ 12.00
Belluga	€ 18.00
Grey goose	€ 12.00
Ketel One	€ 12.00
Russian Standard Platinum	€ 16.00

RUM [6cl]

Chalong Bay	€ 12.00
Diplomatico Reserva Exclusiva	€ 14.00

Mount Gay 1703 Black Barrel	€ 12.00
Rhum Plantation Guyana 2005	€ 16.00
Zacapa [23 YEARS]	€ 18.00

TEQUILA [6cl]

Don Julio 100% Agave	€ 14.00
Patron Silver 100% Agave	€ 16.00

CACHAÇAS [6cl]

Leblon	€ 14.00
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COGNAC [6cl]

Godet Antarctica Cognac Blanc	€ 24.00
Godet Folle Blanche	€ 26.00
Hennessy X.O.	€ 29.00
Hennessy Fine de Cognac	€ 16.00
Louis Royer X.O.	€ 24.00
Rémy Martin V.S.O.P	€ 19.00

CALVADOS [6cl]

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

ARMAGNAC [6cl]

Château de Bordeneuve [1994]	€ 18.00
Charron [1986]	€ 18.00
Château Ménard [2000]	€ 14.00
Chât. de Pellehaut Folle Blanche	€ 16.00
Baronne Jacques de St Pastou [1985]	€ 24.00

LIQUEURS [6cl]

Amaretto Disaronno	€ 12.00
Bailey's	€ 14.00
Chartreuse Verte V.E.P	€ 16.00
Cointreau	€ 12.00
Drambuie	€ 14.00
Grand Marnier [CUVÉE DU CENTENAIRE]	€ 16.00

SUPPLEMENT FOR MIXER € 3.00

COKE, DIET COKE, COKE ZERO, GINGER ALE,
GINGER BEER, FRUIT JUICE OR FRUIT DRINK [25 CL],
LEMONADE, TONIC, PERRIER

RESERVATION

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