

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,
Combiér 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

THE ORIGINALS Classic cocktails reinvented using artisanal infused rums

T. CAÏPIRINHA – €14

Infused rum*,
cane sugar, lime

The barman's recommendation:
Raspberry – Strawberry

MAÏT. TAÏ – €14

Infused rum*,
freshly-squeezed orange juice, lime

The barman's recommendation:
Passion fruit & Hibiscus

T. MOJITO – €14

Infused rum*,
fresh mint, lime, cane sugar,
sparkling water

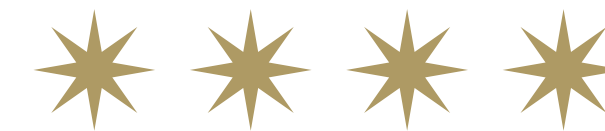
The barman's recommendation:
Orange & Spices



Feel like an after-dinner liqueur?

**Try our Baristea Coffee Rums!
Fruit or original 'Authentique' flavour – €12**

served over ice, shaken or dry



***Selection of infused rums**

La Fabrique

Passion fruit & hibiscus flower

Raspberry & strawberry

Orange & spices

Green tea & mint

Black tea & Bourbon vanilla

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 [2021] — 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 [2021] — 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 [2020] € 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 neta 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 [2018] € 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.

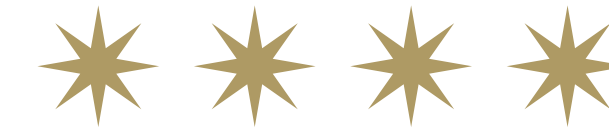
Good structure with velvety tannins, with a rich, fruity base.

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 MONDAY TO SATURDAY, 4PM-11.30PM —
— SUNDAY 2-9PM —



The Clos Belle Juliette's Small Dishes

San Daniele plate* — €11,00
AN DANIELE HAM [CURED 30 MONTHS], GRISSINI

Truffled white ham plate — €9,00
TRUFFLED SLICED HAM, GRISSINI

Generous plate — €27,00
SAN DANIELE HAM, TRUFFLED SLICED HAM,
BURRATA, PECORINO

Burrata — €12,00
BURRATA, OLIVE OIL, ROCKET

Taramasalata — €9,00
TARAMASALATA TO SHARE & BLINIS

Terrines — €12,00
by Flora Mikula

RABBIT PATE
"L'AUTHENTIQUE"
TUNA PATE

Salmon gravelax — €14,00
MARINATED SALMON, DILL

Cheese plate*
SMALL €11,00 — LARGE €18,00
SELECTION OF ITALIAN CHEESES:
TRUFFLED PECORINO,
PECORINO, GORGONZOLA

The Clos Belle Juliette's Crostini

San Daniele — €19,50
FOCACCIA, TOMATOES & BASIL, SAN DANIELE HAM [CURED 30 MONTHS]
SCAMORZA [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
LETTUCE ROASTED CHICKEN, CROUTONS, BACON, PARMESAN

Burrata and tomato drizzled with pesto* — €16,00

The Clos Belle Juliette's Main Dishes

Penne arrabbiata* — €18,00
SPICY TOMATO SAUCE
AND PARMESAN

**The Clos Belle Juliette's
"Croque Monsieur" — €18,00**
TRUFFLED PECORINO, TRUFFLED HAM,
GRILLED CHEESE, ROCKET

Milanese veal cutlet — €23,00
PENNE WITH SUN-DRIED TOMATOES

Antipastis — €22,00
SEASONAL VEGETABLES
Grilled vegetable lasagne — €21,00
WITH BURRATA

The Clos Belle Juliette's Desserts

Coffee Tiramisu — €9,00
COFFEE AND MASCARPONE CREAM

Panna cotta * — €8,00
WITH TROPICAL FRUIT

Plate of red fruits — €8,00

Pavlova — €9,00

**The Clos Juliette's
ice-cream sundae — €9,00**
VANILLA ICE CREAM, AMARENA CHERRIES,
ALMOND BISCUIT

Ice creams and sorbets — €6,00
1-3 SCOOPS OF:
VANILLA, PISTACHIO, LEMON, CHOCOLATE-
HAZELNUT, RED FRUIT

Vanilla ice cream waffle — €9,00
VANILLA-FLAVOURED SAUCE, WHIPPED CREAM

**Coffee and selection
of mini desserts — €7,00**

**Tea gourmand and selection
of mini desserts — €9,00**

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

COLD DRINKS

Still water – AQuachiarà Belle Juliette [50 cl/ 75 cl]	€ 2.00 / 3.00
Sparkling water – AQuachiarà 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
Lefte [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

BOISSONS CHAUDÈS

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

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.

SPIRITS

BLENDÉD 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]



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

RESERVATION

01 42 22 97 40 &
reservation@labellejuliette.com



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