

CLOS

Belle Juliette



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COCKTAILS

DENTELLE EXQUISE HOMAGE TO JULIETTE...

—
One cocktail, three variations!

DENTELLE EXQUISE alcohol-free,
To drink without moderation! – €10

White tea with cherry blossom, strawberry syrup,
elderflower tonic



DENTELLE EXQUISE with white absinthe,
Smooth & enchanting – €15

White tea with cherry blossom, strawberry syrup,
elderflower tonic

Combiér “Blanchette” absinthe
[Aniseed, “Swiss” style non-bitter absinthe,
and fennel. Artisanal creation]



DENTELLE EXQUISE with champagne
A veritable fountain of youth – €15

White tea with cherry blossom,
strawberry liqueur, triple sec, champagne



PRICES INCLUDE SERVICE.

COCKTAILS

THE “CLASSIQUES”

MARTINI DRY [8 cl] — €15

Belvédère vodka,
Martini bianco,
twist of lemon

MARGARITA [11 cl] — €16

Silver Patron tequila,
triple sec, lime juice

OLD FASHIONED [15 cl] — €16

Four Roses whiskey,
brown sugar, Angostura bitter,
orange zest, Perrier

CUBA LIBRE [20 cl] — €18

Trois Rivières rum,
Lime Juice,
Coca Cola

GIN TONIC [20 cl] — €15

Hendrick's gin,
Fever Tree tonic water

SIDECAR [8 cl] — €16

Hennessy cognac,
Grand Marnier,
lemon juice

NEGRONI [12 cl] — €18

Hendrick's gin,
Martini Rosso,
Campari

COSMOPOLITAN [12 cl] — €16

6 cl Kettle One Vodka, Triple Sec,
cranberry, lime juice

MOSCOW MULE [20 cl] — €16

Belvédère Vodka,
Ginger beer, lime juice

BLOODY MARY [20 cl] — €18

Belvédère vodka,
tomato juice, lime juice, tabasco,
celery salt, salt and pepper

MANHATTAN [8 cl] — €16

Jack Daniels whiskey,
Martini Rosso, bitters,
Orange zest

MOJITO [20 cl] — €16

Trois Rivières rum,
Angostura bitter, lime,
brown sugar, mint

APEROL SPRITZ [18 cl] — €18

Aperol, Perrier,
Prosecco

SALTY DOG [16 cl] — €16

Belvédère vodka,
grapefruit juice



PRICES INCLUDE SERVICE.

WINES AND 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

Blanc de Blanc Champagne Cuvée Charles [2010], Charles Collin € 75,00

100% Chardonnay — First pressings. Cellar aged for over ten years to create its complex aroma. Le Chardonnay opens on the palate with notes of white fruit, pear and apple. The vivacity of the vintage imposes itself for a finale bursting with freshness.

Blanc de Noir Champagne Charles Collin € 65,00

100% pinot noir. Like biting into fresh fruit. Invigorating, with impressive duration.

WHITE WINES

1753 Viognier IGP du Gard [2022] — Château Campuget .. € 7,00 € 30,00

Very agreeable balance and roundness on the palate. Medium strength with generous but structured fruitiness. Owes its freshness and precision to the appreciable acidity.

1753 Roussanne VDF [2022] — Château Campuget

[No added sulfites] € 8,00 € 32,00

Roussanne is one of the iconic white grapes of the Rhone valley. You'll find notes of ripe lemon underpinned by a selection of spices and a hint of lime tree. An extremely refined and complex wine.

Côte de Beaune "Clos des Topes bizot" [2020] [ORGANIC]

Domaine Chantal Lescure € 58,00

100% chardonnay. Refined, pure and elegant taste.

Sancerre "Origine", Domaine Matthias &

Emile Roblin [2021] € 9,00 € 49,00

100% sauvignon. Fruity, bright and mineral wine.

Les Sorcières, IGP Côtes Catalanes, Domaine Clos des Fées [2021] € 36,00

Grenache Blanc, Vermentino, roussanne.

Beautiful, clear colour, citrus nose and taste.

PRICES INCLUDE SERVICE.

ROSÉ WINES

Côte de provence [2022] Château Carpe Diem [ORGANIC] €8,00 € 34,00

Cinsault, Grenache, Syrah, a heady, fresh, lemon-tinged rosé with lovely fresh-tasting end notes.

1753 Syrah-vermentino [2021] Chateau Campuget €8,00 € 34,00

Very agreeable freshness on the palate accompanied by the aroma of red fruit.

RED WINES

Pomerol [2018] — Château Enclos Haut Mazeyres € 75,00

**Côte de Bordeaux Sainte Foy Château Martet “Réserve de famille”,
Patrick de Coninck [2018/2019] € 79,00**

100% Merlot, rich on the palate, an explosion of black fruit with great balance and no aggressiveness. The hotel manager's favourite!

**1753 Saperavi VDF [2021] — Château Campuget
[No added sulfites] € 7,00 € 32,00**

Saperavi is native to Georgia. Working without sulfites means not having a safety net, on the truest form of the grape. On the nose, the expression of morello cherry is surprising. On the palate, the tannins are supple, rich, powerful. Campuget planted Saperavi in the Mediterranean climate of the Rhone valley in 2013.

**Côte de Bordeaux Sainte Foy Château les Hauts de Martet,
Patrick de Coninck [2019] € 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 [2019] € 35,00

80% Merlot, 20% Cabernet Sauvignon, very crunchy fruit and round, supple tannins.

**Côtes de Beaune “Clos des Topes Bizot” [ORGANIC]
Domaine Chantal Lescure [2020] € 48,00**

100% pinot noir. A precise, complex Pinot.

Great structure with velvety tannins and a rich, fruity structure.

Saint Amour, Domaine Christophe Pacalet [2021] [No added sulfites] € 39,00

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

Ideal to accompany sliced meats or cheese.

AUTUMNE WINTER COLLECTION

— SALON MUSIQUE —

TUESDAY TO SATURDAY
4-10.30PM

Created by
François
GAGNAIRE *

A TASTE FOR LUXURY

Scottish smoked salmon — € 22,00

FROM MAISON KAVIARI

Duck foie gras [50 g] — € 19,00

TOASTED BREAD

En K Caviar Snack [15 g] — € 35,00

MAISON KAVIARI



BREAD AND SPREADS

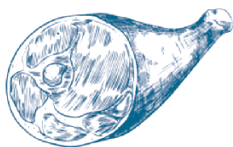
Hummus and pita bread — € 12,00

A trip on the sea — € 29,00

Artisanal Terrines from the Auvergne
region [180 g] — € 22,00

TRUFFLE TARMA SALATA
SMOKED SARDINES
POTTED MACKEREL
MAISON KAVIARI

MEAT / CHEESE BOARDS



Assortment of traditional French
sliced meats [150 g] — € 25,00

French cheese selection — € 25,00

SELECTED BY MEDAL-WINNING CHEESE EXPERT
LUDOVIC BISOT



* anicia Table nature

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



MEAT-FREE

Cucumber, mint
and cream — €12,00

Our definitive Caesar salad — €18,00

Warm goat's cheese salad — €18,00

THE "JULIETTE" BOWLS

OUR BOWLS ALL INCLUDE A CAREFULLY BALANCED BASE:
OF CEREALS AND "PUY" GREEN LENTILS, ACCOMPANIED BY A SELECTION OF FRESH,
SEASONAL VEGETABLES, SEEDS AND A VINAIGRETTE SERVED SEPARATELY.

The veggie bowl — €16,00
MIX OF SEASONAL RAW VEGETABLES

The fish bowl — €18,00
SMOKED SALMON PIECES

The farm bowl — €18,00
FARM-REARED CHICKEN SUPREME



HOT DISHES

"Saint-Germain-des-Prés" soup — €18,00

Cappuccino of wild mushrooms — €19,00

"Juliette" croque-monsieur — €18,00

Scrambled organic eggs — €16,00

Risotto with ham and pasta shells — €22,00
TRUFFLE SUPPLEMENT (LOUIS PRADEL TRUFFLE GROUNDS,
PÉRIGORD BLANC REGION) — €10,00

"Giraudet" pike quenelles — €29,00
NANTUA SAUCE

PRICES INCLUDE SERVICE.

COLD DRINKS

AQuachiarà Belle Juliette still water [50 cl/ 75 cl]	€ 2,00 / 3,00
AQuachiarà Belle Juliette sparkling water [50 cl/ 75 cl]	€ 2,00 / 3,00
Perrier [33 cl]	€ 5,00
Coca cola, zéro [33 cl]	€ 5,00
Orangina [25 cl]	€ 5,00
Fever Tree Tonic water [33 cl]	€ 5,00
Fever Tree Ginger Beer [20 cl]	€ 5,00
Patrick Font fruit drinks [25 cl]	€ 10,00
[ORANGE, TOMATO, GRAPEFRUIT]	

HOT DRINKS

Espresso	€ 4,00
Double Espresso	€ 6,00
Cappuccino	€ 6,00
Hot chocolate	€ 7,00
Hot chocolate / whipped cream	€ 7,00
"Tea Forté" Tea	€ 7,00



Herbal tea creation

Exclusive & Organic

"La Belle Juliette"

Citronella, Damas rosebuds
and rose petals, Lavender
flowers, Mallow flowers,
Violet flowers, Elder tree
flowers, Heather flowers,
Aniseed, Fennel

Lord A.H.G Grey	€ 6,00
Green tea Organic Sencha Uchiyama ..	€ 8,00
White tea Bourgeons Mao Cha	€ 8,00
Oolong tea Organic Oriental Beauty ..	€ 6,00
Jardin du Palais Fiano Belle Juliette ...	€ 7,00
Jardin des Festivités	€ 10,00

BEERS

Hoegaarden [33 cl]	€ 7,00
Heineken [33 cl]	€ 7,00
Leffe [33 cl]	€ 8,00
Desperados [33 cl]	€ 8,00

AQua chiara

MICROFILTERED TABLE WATER

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.



FRUIT JUICES — € 9,00

Apple / Sparkling apple /
Apple – Apricot / Apple – Cherry /
Apple – Quince / Apple – Strawberry /
Apple – Raspberry / Apple – Peach /
Apple – Pear / Apple – Rhubarb

VEGETABLE JUICES — € 9,00

Apple – Beetroot / Apple – Carrot /
Apple – Cucumber / Apple – Tomato

ALCOHOLS

BLEND 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 Citadella	€ 12,00
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
Silver Patrón tequila	€ 19,00

RHUM [6cl]

Chalong Bay	€ 12,00
Diplomatico Bianco Reserve	€ 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 [PAYS D'AUGE, 5 YEARS]	€ 16,00
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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	€ 16,00
Cointreau	€ 12,00
Drambuie	€ 14,00
Grand Marnier	€ 14,00

SUPPLEMENT FOR MIXER € 5,00

COCA COLA, ZERO,
GINGER BEER, FRUIT JUICE [25 CL],
TONIC, PERRIER

SWEET PLEASURES

Fresh Fruit Salad in a light syrup	€ 9,00
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Our delicious honey “Madeleine” Cakes	€ 2,50 / p.
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Ice creams by “la Fabrique Givrée” Chocolate, caramel, pistachio or strawberry flavour	€ 11,00
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Hazelnut Cookie	€ 6,00
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Super-melty Brownie	€ 8,00
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The Clos’ “Saint-Honoré” Cake	€ 12,00
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Lemon meringue Tart	€ 10,00
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“Grand Cru” chocolate Tart	€ 11,00
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Our special cakes Pistachio, chocolate, citrus fruit, vanilla flavour or marbled	€ 8,00
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**For your events, do not hesitate
to contact us for a privatization**

RESERVATION

01 42 22 97 40 &
reservation@labellejuliette.com



CLOS

Belle Juliette



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