

CLOS

Belle Juliette



92, rue du Cherche Midi
75006 Paris

T. +33 1 42 22 53 00

www.labellejuliette.com

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SPRING SUMMER 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



TARTINES AND JARS

Summer Vegetable

Spreads — € 22,00

Country-style artisanal

terrines [180 g] — € 22,00

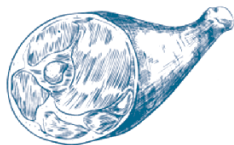
“Balade en mer” by

Maison Kaviari — € 29,00

TRUFFLE TARAMASALATA

SMOKED SARDINES

POTTED MACKEREL



MEAT / CHEESE BOARDS

The Clos' Raw Ham,
served sliced [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]



VEGETABLES AND SALADS

Tomato and basil gazpacho — €12,00

Courgette carpaccio with pine nuts — €12,00

Burrata with a selection of tomatoes and pesto sauce — €15,00

The definitive Caesar salad — €18,00

The definitive “Salade Niçoise” — €18,00

HOT DISHES

Lobster bisque with aniseed-infused foam — €14,00

Provence-style “Croque Juliette” — €18,00

Beef skewer ‘a la plancha’ with aromatic herbs — €28,00

Risotto with Carnaroli rice, king prawns and curcuma — €24,00

The “Juliette pizza” (ask for current style) — €22,00



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 farm bowl — €18,00

FARM-REARED CHICKEN SUPREME

The fish bowl — €18,00

SMOKED SALMON PIECES

PRICES INCLUDE SERVICE.

SWEET PLEASURES

Fresh Fruit Salad in a light syrup € 9,00

Our delicious honey "Madeleine" Cakes € 2,50 / p.

The summer garden ice cream selection 2 flavours / € 6,00

Flavours: chocolate, vanilla, pistachio, raspberry, 3 flavours / € 9,00
strawberry, lemon

Whipped cream supplement / € 3,00

Lemon and basil tart € 9,00

Seasonal fruit tart € 10,00

Clafouti [ask for current flavour] € 9,00





**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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