

CLOS

Belle Juliette



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FALL-WINTER COLLECTION

— SALON MUSIQUE —

TUESDAY TO SATURDAY 4–10.30PM

OUR FIXED PRICE MENUS

The Châteaubriand — € 36,00

[STARTER + MAIN COURSE OR MAIN COURSE + DESSERT]

The Belle Juliette — € 43,00

[STARTER + MAIN COURSE + DESSERT]

TO SHARE

Selection of fine sliced hams — € 25,00

French cheese selection by “Meilleur ouvrier de France” Ludovic Bisot — € 25,00

Mixed plate — € 25,00



STARTERS

Smoked salmon,
toasted bread — € 22,00
(+9 € sup. in the fixed price menu)

Caesar salad — € 14,00
CHICKEN BREAST OR PRAWNS

Roasted goat's cheese
salad with country honey — € 15,00

The “Juliette” bowl — € 14,00
FARM-STYLE, FISH [PRAWNS OR SALMON]
OR VEGETARIAN

Marinated beef
carpaccio — € 15,00
PICKLES AND CONDIMENTS

Semi-cooked duck
foie gras — € 20,00
SERVED WITH ITS COMPOTE
(+8 € sup. in the fixed price menu)

“Racine” vegetable
soup — € 14,00

Kids' menu — € 19,00

Mini macaroni risotto with Paris ham **or**
The Clos' croque-monsieur, Rustic French fries
and green salad + Dessert of choice

AVAILABLE TO BE SERVED FROM 7 PM TO 10.30 PM [€5 SUPPLEMENT PER PERSON]

Created by
François
GAGNAIRE *

MAIN COURSE

Filet of roasted sea bass — € 24,00

BUTTERNUT GRATIN, LEMON BUTTER

Lightly grilled octopus — € 27,00

PIQUILLOS SAUCE WITH MASHED POTATOES

(+ € 2 sup. in the fixed price menu)

The Clos' croque-monsieur — € 22,00

RUSTIC FRENCH FRIES AND GREEN SALAD

Mini Macaroni risotto with "Paris ham" — € 22,00

Farm-raised chicken breast — € 24,00

CREAM OF MUSHROOM

Cut of French beef, grilled — € 28,00

BEARNAISE SAUCE AND RUSTIC FRENCH FRIES

(+ € 3 sup. in the fixed price menu)

(FOR ALL OUR MAIN COURSES: TRUFFLE SUPPLEMENT : €8)



CHEESE

French cheese selection by "Meilleur ouvrier
de France" Ludovic Bisot — € 13,00

Country-style cream cheese — € 7,00

RED FRUIT COULIS

DESSERTS

Fresh fruit salad in a light syrup — € 9,00

"Crème brûlée" with vanilla pods — € 11,00

Hazelnut cookie — € 6,00

Melt-in-the-mouth brownie — € 8,00

Delicious honey "madeleines" cakes — € 2,50 / each

Seasonal fruit tart — € 11,00

The Clos' selection of mini-desserts and espresso — € 8,00

Cake of the day — € 9,00

* anicia Table nature



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

RESERVATION

01 42 22 97 40 &
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**The Spa Belle Juliette invites you to relax
to let go and recharge your batteries...**

HAMMAM & POOL FACILITIES
ARE OPEN TO
TO OUR HOTEL GUESTS **FROM 9 A.M. TO 10 P.M.**

FOR FACE AND BODY TREATMENTS,
EVERY DAY **FROM 11AM TO 7PM**
BY APPOINTMENT ONLY.

