

CLOS

Belle Juliette

92, rue du Cherche Midi
75006 Paris

T. +33 1 42 22 53 00

www.labellejuliette.com



FOLLOW US @HOTELLABELLEJULIETTE

COCKTAILS



The Classics

MAI TAI..... 17,00 €

Trois Rivières White Rum, Trois Rivières Amber Rum, Grand Marnier, cane sugar, lime juice and orgeat syrup

MARGARITA..... 15,00 €

San José Tequila, Triple sec and lime juice

OLD FASHIONED..... 15,00 €

Four Roses Bourbon, brown sugar, Angostura and orange zest

MOSCOW MULE..... 15,00 €

Belvedere Vodka, ginger beer and lime juice

MOJITO..... 14,00 €

Trois Rivières White Rum, cane sugar, lime juice and fresh mint

COSMOPOLITAN..... 15,00 €

Belvedere Vodka, Cointreau, cranberry juice and lime

MIMOSA..... 15,00 €

Champagne and fresh orange juice

APEROL SPRITZ..... 13,00 €

Aperol, Prosecco and sparkling water

SAINT-GERMAIN SPRITZ..... 15,00 €

Saint-Germain liqueur, Prosecco and sparkling water

ESPRESSO MARTINI..... 15,00 €

Absolut Vodka, Kahlua espresso and sugar syrup

Mocktails

BORA-BORA..... 6,00 €

Pineapple juice, passion fruit juice, lemon juice and grenadine syrup

GINGER & FRAMBOISE..... 6,00 €

Ginger ale, raspberry syrup and fresh raspberry

VIRGIN TONIC..... 6,00 €

Tonic water, lime juice and cucumber syrup

Gins Tonics

GIN BOMBAY SAPPHIRE..... 14,00 €

With lime

GIN TANQUERAY..... 15,00 €

With lemon

GIN HENDRICK'S..... 15,00 €

With cucumber

CITADELLE..... 15,00 €

With lemon zest

MONKEY 47..... 16,00 €

With orange zest and juniper berries

**ALL OUR GINS CAN BE ENJOYED
WITH DIFFERENT TONICS,
CHOOSE YOURS...**

Tonic water or ginger beer



PRICES INCLUDE VAT AND SERVICE

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

DELICACIES

SERVED TUESDAY-SATURDAY, 4PM-10.30PM



Meat, fish and seafood

SCOTTISH SMOKED SALMON 22,00 €

By Maison Kaviari
Dill and lime cream

CARPACCIO OF WHITE GIANT PRAWNS 19,00 €

By Maison Kaviari 50 g
Olive oil, salt and black pepper

SMOKED ALBACORE TUNA 20,00 €

By Maison Kaviari 50 g
Wasabi cream

DUCK FOIE GRAS

50 g – 18,00 € 90 g – 22,00 €

Maison Le Manoir Alexandre
Toasted bread, candied fig

POTTED DUCK 19,00 €

Maison Le Manoir Alexandre 100 g
Toasted bread

SMOKED DUCK BREAST TERRINE 15,00 €

Maison Le Manoir Alexandre 100 g

PRICES INCLUDE VAT AND SERVICE

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

Spreads

TARAMA WITH TRUFFLE	12,00 €
ARTICHOKE WITH BASIL	12,00 €
AUBERGINE SPREAD WITH TRUFFLE	12,00 €
BLACK OLIVE TAPENADE	12,00 €
SPICED CHICKPEA PUREE	12,00 €
COURGETTE DELIGHT WITH ALMONDS	12,00 €

Share any dishes of your choice:

2 FOR 23,00 € 3 FOR 35,00 € 4 FOR 46,00 €

Platters

THE CLOS' RAW HAM	20,00 €
Sliced 150 g	
DRIED SAUSAGE (DUCK)	19,00 €
Chopped 150 g	
TRUFFLE-INFUSED SLICED HAM	20,00 €
Chiffonnade [thinly sliced] 80 g	
SELECTION OF FRENCH CHEESES	25,00 €
From Le Manoir Alexandre Brie, blue cheese, goat's cheese, truffled cheese	
MIXED SELECTION	30,00 €
Cheese and sliced meats	

Desserts

SELECTION OF SWEET TREATS

For 1 person: 10,00 € For 2 people: 15,00 €



PRICES INCLUDE VAT AND SERVICE

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

WINES & CHAMPAGNES



Champagnes

Glass [12 cl] Bottle [75 cl]

Charles Collin Brut [80% Pinot noir, 20% Chardonnay].....	10,00 €	55,00 €
Blanc de Noir Charles Colin [100% Pinot noir].....		65,00 €
Blanc de Blanc Charles Colin [100% Chardonnay]		75,00 €
Moët et Chandon Impérial brut	14,00 €	80,00 €
Veuve Clicquot rosé	15,00 €	95,00 €

White wine

Glass [12 cl] Bottle [75 cl]

1753 Viognier IGP du Gard, Château de Campuget	7,00 €	32,00 €
Round and balanced on the palate, with fruity flavours and subtle oak notes		
1753 Vermentino VDF, Château de Campuget	7,50 €	33,00 €
Fresh and briny, revealing exotic fruit and citrus aromas		
1753 Assyrtiko VDF, Château de Campuget	7,50 €	33,00 €
Fresh and balanced, revealing pure fresh fruit and citrus aromas		
Sancerre « Origine », Domaine Matthias et Emile Robin	10,00 €	59,00 €
Intensely fruity, with herbal and mineral notes, and lime aromas		

PRICES INCLUDE VAT AND SERVICE

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

Rosé wine

Glass [12 cl] Bottle [75 cl]

Côte de Provence, Château de Capre Diem Bio 8,00 € 34,00 €

Lush and fresh, citrus-driven with a crisp, refreshing finish

1753 Vermentino VDF, Château de Campuget 8,00 € 34,00 €

Beautifully fresh with red fruit aromas

Red wine

Glass [12 cl] Bottle [75 cl]

1753 Saperavi VDF du Gard, Château de Campuget 7,00 € 32,00 €

Morello cherry on the nose, with round tannins,
pleasant and silky [NO ADDED SULFITES]

Côte de Bordeaux Saint Foy, Chateau Les Hauts de Martet 9,00 € 41,00 €

Aromatic bouquet with harmonious, supple tannins

Chorey les Beaune, Domaine Pascal Arnoux 10,00 € 64,00 €

Elegant on the nose and palate, with red fruit notes bringing
suppleness and roundness

Pomerol, Château Enclos Haut Mazeyres 75,00 €

Lightly oaked and fruity with silky tannins

Côte de Bordeaux Saint Foy, « réserve de famille », Château Martet 79,00 €

Rich on the palate, bursting with red fruits and beautifully balanced



PRICES INCLUDE VAT AND SERVICE

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

Cold drinks

Belle Juliette AQUAchiara still water [75 cl]	3,00 €
Belle Juliette AQUAchiara sparkling water [75 cl]	3,00 €
Monin cordials [grenadine, mint, peach]	4,00 €
Perrier [33 cl]	5,00 €
Pschitt Lemonade [25 cl]	5,00 €
Coca-Cola, Coca-Cola zero [33 cl]	5,00 €
Orangina [25 cl]	5,00 €
Fever Tree Tonic Water [20 cl]	5,00 €
Fever Tree Ginger Beer [20 cl]	5,00 €
Fever Tree Ginger Ale [20 cl]	5,00 €
Patrick Font fruit juices [25 cl]	9,00 €
[orange, tomato, pineapple]	
Fresh fruit juices	7,00 €
[orange, lemon, grapefruit]	

Beer

Gallia IPA [33 cl]	10,00 €
Leffe [33 cl]	8,00 €
Hoegaarden [33 cl]	7,00 €
Heineken [33 cl]	8,00 €

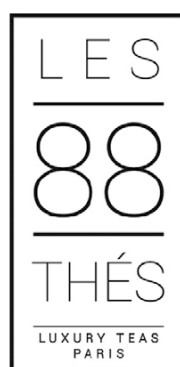


APPLE JUICES — 9,00 €

Apple
Sparkling apple
Apple and apricot
Apple and raspberry
Apple and peach
Apple and quince
Apple and strawberry

Hot drinks

Espresso	4,00 €
Double espresso	6,00 €
Cappuccino	6,00 €
Hot chocolate	7,00 €
Iced coffee	6,00 €



Exclusive Belle Juliette organic herbal tea creation 10,00 €

Lemon balm, Damask rosebuds
and petals, lavender flowers,
Mallow flowers, Violet flowers,
Elderflower, Heather flowers,
Aniseed, Fennel

Organic Verbena herbal tea 8,00 €

Lord A.H.G Grey	6,00 €
Green tea Organic Sencha Uchiyama ...	8,00 €
White tea Wild Large Bud Mao Cha	8,00 €
Iced tea Limahuli Garden Hawaii	8,00 €



PRICES INCLUDE VAT AND SERVICE

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

SPIRITS



BLENDED SCOTCH WHISKY [5 cl]

Chivas Regal [12 ANS].....	13,00 €
Johnny Walker Black Label [12 ANS].....	13,00 €
Timorous Beastie [10 ANS].....	17,00 €

SINGLE MALT WHISKY [5 cl]

Talisker [10 ANS]	15,00 €
Glenmorangie Nectar d'Or [12 ANS] ...	18,00 €
Lagavulin [16 ANS]	20,00 €

AMERICAN WHISKEY [5 cl]

Bushmills Original	9,00 €
Jack Daniel's	11,00 €
Rittenhouse Rye.....	14,00 €

BOURBON WHISKY [5 cl]

Four Roses	10,00 €
Bulleit Bourbon	13,00 €
Maker's Mark	13,00 €

JAPANESE WHISKY [5 cl]

Nikka From The Barrel.....	15,00 €
----------------------------	---------

GIN [5 cl]

Bombay Sapphire	10,00 €
Gin Citadelle	14,00 €
Tanqueray N° Ten	14,00 €
Monkey 47	15,00 €

VODKA [5 cl]

Absolut	12,00 €
Belvedere	14,00 €
Grey Goose.....	14,00 €

TEQUILA [5 cl]

San José.....	10,00 €
Calle 23.....	14,00 €
Silver Patrón.....	17,00 €

RUM [5 cl]

Trois Rivières	12,00 €
[Martinique]	
Mount Gay 1703 Black Barrel	12,00 €
[Barbade]	
Diplomatico Reserva Exclusiva	14,00 €
[Venezuela]	
Zacapa [23 YEARS — Guatemala]	18,00 €

COGNAC [5 cl]

Godet Folle Blanche	24,00 €
Hennessy X.O	32,00 €

CALVADOS [5 cl]

Père Magloire VSOP	16,00 €
--------------------------	---------

ARMAGNAC [6 cl]

Charron [2003]	18,00 €
----------------------	---------

LIQUEURS & APÉRITIFS [5 cl]

Kir	8,00 €
Kir royal.....	11,00 €
[[Cream of cassis, raspberry or peach]]	
Pastis Henri Bardouin	8,00 €
Cointreau	8,00 €
Limoncello Scogliera.....	8,00 €
Get 27.....	9,00 €
Bailey's	9,00 €
Amaretto Disaronno.....	10,00 €
Grand Marnier	10,00 €
Chartreuse [Green / Yellow]	13,00 €

MIXERS (SUPPLEMENT)..... 4,00 €

Coca-Cola, Coca-Cola zero, ginger beer,
fruit juice, tonic, Perrier

PRICES INCLUDE VAT AND SERVICE

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



DID YOU KNOW?

La Belle Juliette Hotel & Spa pays homage to Juliette Récamier, a 19th century muse and important figure of Paris' literary salons. From the age of 20 she brought together the city's intelligentsia, including Chateaubriand.

The hotel tells her story through its elegant and poetic interior design, mixing classicism with modernity. The 45 unique rooms evoke the principal periods of Juliette's life through carefully curated colours and styles. Her world is brought back to life through vintage objects, rare books, portraits and souvenirs from the era. The hotel is made up of two wings: "La Vie Parisienne" and "The Abbaye-aux-Bois".

Each floor reveals a theme inspired by this fascinating woman, a place steeped in history, where romanticism meets French 'art de vivre'. The experience extends to our wellness space, where the gentle sound of water invites you to relax.

The reflections on the pool, the massaging water jets and the counter-current for swimming offer welcoming respite, while the soft heat of the steam room envelopes the body and calms the mind. Personalised massages in our treatment rooms can be organised upon request, in collaboration with the Fleur's brand of products, for a sensorial voyage that will renew your energy.



YOUR BUSINESS SEMINARS AND EVENTS AT THE CLOS BELLE JULIETTE

Works seminars, private events, lunches, dinners, meetings,
product launches, conferences...

Our helpful and proficient staff will make sure your event is a complete success.

We excel in creating unique, tailor-made experiences – just tell us what you need,
and we'll make it happen!



Contact us: commercial@labeledjuliette.com

ALLERGY CHART	Celery	Gluten	Crustacean	Egg	Fish	Soy	Sesame	Lupin	Milk	Mollusc	Mustard	Nuts	Peanut	Sulphites
SCOTTISH SMOKED SALMON					X				X					
SMOKED TUNA					X				X					
CARPACCIO OF WHITE GIANT PRAWNS			X											
DUCK FOIE GRAS														
POTTED DUCK														
SMOKED DUCK BREAST TERRINE														
TARAMA WITH TRUFFLE		X	X		X									
ARTICHOKE WITH BASIL														
AUBERGINE SPREAD WITH TRUFFLE														
BLACK OLIVE TAPENADE														
SPICED CHICKPEA PUREE														
COURGETTE DELIGHT WITH ALMONDS												X		
RAW HAM														
DRIED SAUSAGE (DUCK)														
TRUFFLE-INFUSED SLICED HAM														
CHEESES									X					
MIXED SELECTION									X					
SELECTION OF DESSERTS		X		X			X		X			X	X	

