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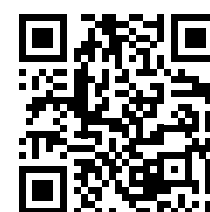
Belle Juliette

ROOM-SERVICE MENU 24H/24

92, rue du Cherche Midi
75006 Paris

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www.labellejuliette.com



SUIVEZ NOUS @HOTELLABELLEJULIETTE



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.



COCKTAILS



Gins & Tonics

Bombay Sapphire 14,00 €
With lime

Tanqueray 15,00 €
With lemon

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*

CHAMPAGNES

Champagnes & Sparkling Wines

Verre [12 cl] Btl [75 cl]

Prosecco 9,00 € 35,00 €

Charles Collin Brut 10,00 € 55,00 €
[80% Pinot noir, 20% Chardonnay]

Charles Collin Blanc de blancs 65,00 €
[100% Chardonnay]

Charles Collin Blanc de noirs 75,00 €
[100% Pinot noir]

Moët et Chandon Impérial brut 15,00 € 90,00 €
[Pinot Noir, Pinot Meunier, Chardonnay]

Veuve Clicquot rosé 17,00 € 110,00 €
[Pinot Noir, Pinot Meunier, Chardonnay]



DISPONIBLE EN ROOM-SERVICE À TOUTE HEURE AVEC UN SUPPLÉMENT DE 5€ PAR COMMANDE.
PRIX TTC, SERVICE COMPRIS — TABLEAU DES ALLERGÈNES SUR DEMANDE



WINES

White wine

	Glass [12 cl]	Btl [75 cl]
Viognier IGP du Gard – Domaine Campuget	7,00 €	32,00 €
Viognier – Cuvée «1753» – Fruity, smooth and balanced		
Sancerre – Domaine Roblin	9,00 €	54,00 €
Sauvignon Blanc – Cuvée «Origine» – Sharp, mineral and fruity		
Mâcon Charnay-Lès-Mâcon – Domaine Pascal Renaud	9,00 €	45,00 €
Chardonnay – Monopole Clos de la Tournache – Delicate, smooth and aromatic		
Chablis – Domaine d’Elise	12,00 €	49,00 €
Chardonnay – Fresh, mineral and juicy		
Pouilly-Fuissé 1^{er} cru Vers Cras – Domaine Pascal Renaud	13,00 €	75,00 €
Chardonnay – Elegant, persistent and saline		
Jurançon – Domaine Cauhapé	8,00 €	49,00 €
Petit Manseng – Cuvée «Ballet d'Octobre» – Sweet, fresh and fruity		

Rosé wine

	Glass [12 cl]	Btl [75 cl]
Côte de Provence – Château Carpe Diem	8,00 €	34,00 €
Grenache, Cinsault, Syrah – Fresh, mineral and fruity		
Minuty Prestige – Château Minuty	10,00 €	50,00 €
Grenache, Syrah, Rolle, Cinsault – Elegant, aromatic and sharp		



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Vins rouges

	Glass [12 cl]	Btl [75 cl]
Côtes du Rhône – Domaine Santa Duc	9,00 €	45,00 €
Grenache, Syrah, Mourvèdre, Carignan, Cinsault – Cuvée «Les Quatre Terres» – Smooth, textured and balanced		
Chorey Les Beaune – Domaine Pascal Arnoux	10,00 €	59,00 €
Pinot Noir – Elegant, fruity and smooth tannins		
Bordeaux – Château Tour Le Pin	7,00 €	45,00 €
Merlot, Cabernet Franc, Cabernet Sauvignon – Light, fruity and spiced		
Bordeaux – Château Martet	9,00 €	50,00 €
Merlot, Cabernet Franc – Cuvée «Les Hauts de Martet» – Aromatic, fruity and oaky		
Bordeaux – Château Martet	90,00 €	
100% Merlot – Cuvée «Réserve de Famille» – Rich, full-bodied and balanced		



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SPIRITS

WHISKIES [4cl]	
Chivas Regal	13,00 €
[Écosse - 12 ans d'âge]	
Jack Daniel's	11,00 €
[États-Unis]	
GIN [4cl]	
Bombay Sapphire	10,00 €
VODKA [4cl]	
Grey Goose	14,00 €
[France]	
RHUM [4cl]	
Diplomatico Reserva Exclusiva	14,00 €
[Venezuela – Reserva Exclusiva]	
TEQUILA [4cl]	
Patrón	17,00 €
COGNAC [4cl]	
Godet Folle Blanche	24,00 €
Hennessy X.O	32,00 €
ARMAGNAC [4cl]	
Laubade VSOP	18,00 €
CALVADOS [4cl]	
Père Magloire VSOP	16,00 €

LIQUEURS AND MORE [4cl]	
Pastis Ricard	5,00 €
Grand Marnier	10,00 €
Cointreau	8,00 €
Limoncello	8,00 €
Amaretto	10,00 €
Menthe Pastille	8,00 €
Martini Blanc ou Rouge	7,00 €
Bailey's	9,00 €

OTHER DRINKS

Cold drinks

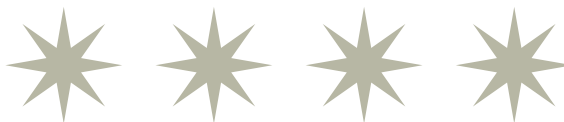
AQUA Chiara still water	
Belle Juliette [1 L]	3,00 €
AQUA Chiara Sparkling water	
Belle Juliette [1 L]	3,00 €
Monin cordials	
[Grenadine, Mint, Peach, Orgeat, Strawberry and Raspberry]	
Perrier [33 cl]	5,00 €
Limonade [25 cl]	5,00 €
Coca-Cola [33 cl]	5,00 €
Coca-Cola Zéro [33 cl]	5,00 €
Orangina [25 cl]	5,00 €
Fever Tree Tonic [20 cl]	5,00 €
Fever Tree Ginger Beer [20 cl]	7,00 €
Fever Tree Ginger Ale [20 cl]	7,00 €
Jus de fruits Patrick Font [25 cl]	9,00 €
[orange, apple, pineapple, tomato, strawberry]	

Hot drinks

Expresso	4,00 €
Double expresso	6,00 €
Cappuccino	6,00 €
Café latté	7,00 €
Hot chocolate	7,00 €
Earl Grey Tea	5,00 €
Darjeeling Tea	5,00 €
Masala Chai Tea	5,00 €
China Green Tea	5,00 €
Jasmine Tea	5,00 €
Mint Tea	5,00 €
Tea [caffeine-free]	
Rooibos Vanille Bourbon	5,00 €
Verveine herbal tea	5,00 €
Camomille herbal tea	5,00 €

Beers

Heineken [33 cl]	8,00 €
Heineken 0% [33 cl]	8,00 €
Leffe [33 cl]	8,00 €
Gallia Blanche [33 cl]	10,00 €
Gallia IPA [33 cl]	10,00 €



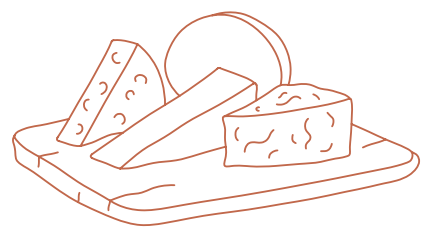
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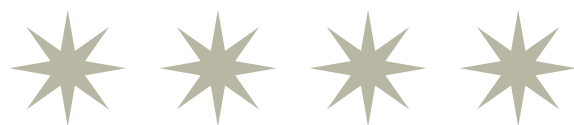
FOOD

SERVED TUESDAY-SATURDAY, 4PM-10.30PM



Foie gras, terrines & spreads

Foie Gras	19,00 €
50 g – Manoir d’Alexandre	
Smoked Duck Breast Terrine	15,00 €
100 g – Manoir d’Alexandre	
Sardine spread	12,00 €
100 g – Aix&Terra	
Aubergine caviar with truffle	12,00 €
100 g – Aix&Terra	
Black olive tapenade	12,00 €
100 g – Aix&Terra	
Candied lemon Hummus	12,00 €
95 g – Aix&Terra	



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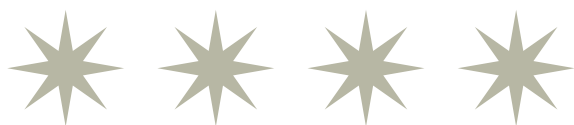
STARRED CHEFS’ CUISINE PRESENTED
IN GLASS JARS

Jars of ready meals

Salmon lasagna [250 g]	19,00 €
Truffled pasta shell risotto [250 g]	19,00 €
Shredded beef in sheppard's pie style [250 g]	19,00 €
Fava beans, lentils, apples and goat cheese salad [250 g]	19,00 €
Zucchini velvet soup [250 g]	19,00 €

Dessert jars

Valrohna lava cake [90 g].....	10,00 €
Lemon cream [120 g].....	10,00 €
Cheesecake with fruit compote [120 g]	10,00 €



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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@labellejuliette.com