

COCKTAILS

DENTELLE EXQUIS A HOMAGE TO JULIETTE...

One cocktail, three styles!

By VICTOR DELPIERRE

Barista–Cocktail World Champion

DENTELLE EXQUISE (Alcohol-free), to drink without moderation! – €10

Flowering cherry white tea, strawberry syrup, elderberry flower tonic



DENTELLE EXQUISE with white absinthe, a pure folly – €15

Flowering cherry white tea, strawberry syrup, elderberry flower tonic, Combiér blanchette absinthe [green anise, quality absinthe and fennel. Artisanal manufacture]



DENTELLE EXQUISE with champagne, a veritable fountain of youth – €15

“Pure folly” strawberry syrup, Combiér triple sec, flowering cherry white tea, Pannier champagne

PREFER A CLASSIC COCKTAIL?

WE'RE HAPPY TO OBLIGE! JUST ASK OUR BARMAN

TEA TAIL PARTY

Cocktails using tea and herbal tea!

**BARISTÉA: a range of infused rums, winners
of an innovation prize silver medal at Top Rum 2017**

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T. CAÏPIRINHA – €14

Baristéa rum of your choice, lime,
sugar cane syrup

Caipirinha Dark Desires: black and vanilla teas

or

Caipirinha Orchard Peach: fruit & hibiscus tea

or

**Caipirinha Dreams of the Orient:
green tea and mint**

or

Caipirinha Spiced Delight: spiced rooibos

or

**Caipirinha With Authentique Coffee,
strong-tasting with a final note
of dark chocolate**

T.xx on the Beach – €14

Baristéa ‘Orchard Peach’ Rum:
fruit & hibiscus tea, pineapple juice

MAÏ.T. TAÏ – €14

Baristéa ‘Spiced Delight’ Rum:
spiced rooibos,
squeezed orange juice



COFFEE MARTINI – €14

Baristéa “Fruity, slightly tart coffee” Rum at -20°

or

Baristéa “Authentique Coffee, strong-tasting
with a final note of dark chocolate” Rum at -20°



LOVE T. TAIL – €15

Champagne, Baristéa “Orchard Peach”
Rum: fruit & hibiscus tea, lime

THE MOJITOS OF LA BELLE JULIETTE

Cocktails using tea and herbal tea!

T. MOJITO – €14

Baristéa rum of your choice, mint, lime, sugar
cane syrup, sparkling water

Désirs Noirs: black teas and vanillas

Pêchés du Verger: fruit tea and hibiscus

Rêves d’Orient: green tea and mint

Délices d’Épices: spiced rooibos

Strong-tasting authentic coffee with an end note
of dark chocolate

ITALIAN MOJITO – €14

The freshness of a Mojito,
the intensity of a Negroni...

DENTELLE EXQUISE MOJITO – €14

Juliette's MOJITO...

SPARKLING MOJITO – €14

A spritz-style mojito...

COLD DRINKS

Still water – AQuachiarà Belle Juliette [50 cl/ 75 cl]	€ 2.00 / 3.00
Sparkling water – AQuachiarà Belle Juliette [50 cl/ 75 cl]	€ 2.00 / 3.00
Perrier [33 cl]	€ 5.00
Coke, Coke Zero, Diet Coke [33 cl]	€ 5.00
Fever Tree Ginger Ale [20 cl]	€ 5.00
Fever Tree Tonic Water [20 cl]	€ 5.00
Ginger Beer Fever Tree [20 cl]	€ 5.00

Fresh fruit juice	€ 7.00
[ORANGE, LEMON, GRAPEFRUIT]	

BEERS

Hoegaarden [33 cl]	€ 7.00
Heineken [33 cl]	€ 7.00
Leffe [33 cl]	€ 8.00
Desperados [33 cl]	€ 8.00

COCKTAIL DENTELLE EXQUISE

A homage to Juliette...



one cocktail, three styles

alcohol-free version 10€

Flowering cherry white tea, strawberry syrup,
elderberry flower tonic

BOISSONS CHAUDES

Espresso	€ 4,00
Double espresso	€ 6,00
Cappuccino	€ 6,00
Chocolat chaud	€ 7,00
Chocolat viennois	€ 7,00
Thé « Tea Forté »	€ 7,00

THÉ NOIR: DARJEELING, EARL GREY,
ENGLISH BREAKFAST

THÉ VERT: JASMIN, OASIS, SENSHA

THÉ BLANC: AMBROSIA, GINGER PEAR

TISANE/INFUSIONS: AFRICAN SOLSTICE,
CITRUS MINT, CAMOMILLE CITRON, VERVEINE

AQUA chiara

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.

TEA TIME

— 4-6.30PM —

French-style tea	€ 12,00
A HOT DRINK, SELECTION OF CAKES AND GINGERBREAD	
Tea and dessert	€ 14,00
A HOT DRINK TOASTED PRALINE PANETTONE WITH PIEDMONT HAZELNUTS	

PRICES INCLUDE SERVICE.

WINES & CHAMPAGNES

WHITE WINES

	Glass [12 cl]	Btl [75 cl*]
Bourgogne Aligoté 2017 – Domaine Verret		€ 26,00
Sancerre « Domaine du Carrou » 2017 – Dominique Roger	€ 8,00	€ 38,00
Viogner, château Campuget 2018		€ 42,00
Saint Romain 2013– Pascale et Thierry Matrot		€ 46,00
Chablis 1 ^{er} Cru Domaine Gautheron 2016	€ 9,00	€ 54,00
1753 Viogner 2018 — Château Campuget	€ 7,00	€ 28,00

ROSÉS WINES

Domaine d'Eole 2017 – Coteaux d'Aix en Provence		€ 32,00
Bandol 2017 – Dupuy de Lôme	€ 8,00	€ 36,00

RED WINES

Crozes Hermitage 2017 – Yann Chave	€ 6,00	€ 36,00
Saint-Joseph 2016 – Domaine M. Chapoutier	€ 8,00	€ 48,00
1753 Saperavi 2018 – Château Campuget	€ 7,00	€ 28,00
Savigny-lès-Beaune « Les Bourgeots » 2014 – Simon Bize		€ 58,00
Montagne Saint-Émilion 2010 – Château la Bastienne	€ 9,00	€ 42,00
Montagne Saint-Émilion 2014 – Château la Bastienne Magnum		€ 80,00
Pomerol 2014 – Château Pierhem		€ 92,00
Pomerol 2014 – Château Pierhem Magnum		€ 174,00

CHAMPAGNES

Champagne Moutard 100% Chardonnay	€ 12,00	€ 54,00
Moët et Chandon Impérial brut	€ 14,00	€ 80,00
Moët et Chandon Impérial brut Magnum		€ 150,00
Veuve Clicquot		€ 98,00
Veuve Clicquot rosé		€ 115,00
Dom Perignon Vintage 2004		€ 270,00

* EXCEPT MAGNUMS: 150CL — PRICES INCLUDE SERVICE.

CHIC SNACKS

— “BY FLORA MIKULA” FROM MONDAY TO SATURDAY —

The Clos Belle Juliette’s Antipasti

L’Italienne* — €22,00

SAN DANIELE HAM [CURED FOR 30 MONTHS], TRUFFLED SLICED HAM, COPPA, BRESAOLA, GRESSINI, OLIVES, ROCKET

La Gourmande — €28,00

SAN DANIELE HAM [CURED FOR 30 MONTHS], TRUFFLED SLICED HAM, COPPA, BRESAOLA, BURRATA, GORGONZOLA, TRUFFLED PECORINO, GRISSINI, OLIVES, ROCKET

Les Légumes grillés [grilled vegetables]* — €16,00

GRILLED AUBERGINE, COURGETTE, ARTICHOKE, TOMATOES AND PEPPERS

LA BURRATA — €12,00

BURRATA [200 g], OLIVE OIL, ROCKET

The Clos Belle Juliette’s Crostinis

Napolitain — €15,00

FOCACCIA, TOMATOES AND BASIL, ANCHOVIES, GRILLED BUFFALO MOZZARELLA, OLIVES

San Daniele — €19,50

FOCACCIA, TOMATOES AND BASIL, SAN DANIELE HAM, SCARMORZA [MELTED SMOKED MOZZARELLA], ROCKET

Vegetarian — €18,00

FOCACCIA, GRILLED VEGETABLES, CREAM OF ARTICHOKE, MELTED BUFFALO MOZZARELLA, PESTO

The Clos Belle Juliette’s Salads

Caesar* — SMALL €11,00 LARGE €22,00

GREEN SALAD, ROASTED POULTRY, CROUTONS, BACON, PARMESAN

Multicoloured Heirloom tomato — €18,00

BURRATA, PESTO

Vegetable Poké Bowl — €14,00

QUINOA, CHERRY TOMATOES, ROCKET, GRILLED ARTICHOKE, OLIVES

The Clos Belle Juliette’s Pasta and Main Dishes

Penne arrabbiata* — €18,00

SPICY TOMATO SAUCE AND PARMESAN

Grilled vegetable lasagna — €21,00

AUBERGINES, COURGETTES, ARTICHOKE, TOMATOES AND PEPPERS, PARMESAN

Milanese veal cutlet — €23,00

PENNE WITH SUN-DRIED TOMATOES

Beef Carpaccio with pesto — €17,00

ROCKET, PARMESAN

Clos Belle Juliette Croque Monsieur toasted sandwich — €18,00

BRIOCHE, TRUFFLED PECORINO, TRUFFLED HAM, GRILLED CHEESE, ROCKET

Cheeses

Cheese plate* — SMALL €11,00 LARGE €18,00

SELECTION OF ITALIAN CHEESES:

TRUFFLED PECORINO, PECORINO, GORGONZOLA

The Clos Belle Juliette’s Desserts

Mini babas* — €10,00

LIMONCELLO, CHANTILLY, VANILLA

Panna cotta* — €8,00

RED FRUIT

The Clos Juliette’s Ice Cream Sundae — €9,00

VANILLA ICE CREAM, AMARENA CHERRIES, ALMOND BISCUIT

Coffee Tiramisu — €9,00

COFFEE AND MASCARPONE CREAM

Red fruit plate — €9,00

SORBET WITH A DRIZZLE OF RED FRUIT COULIS & CHANTILLY

Warm tartlet — €9,00

CHOCOLATE WITH HAZELNUT, HAZELNUT PRALINE ICE CREAM

Ice creams and sorbets — €6,00

3 SCOOPS: VANILLA, PISTACHIO, LEMON, HAZELNUT CHOCOLATE

Coffee or tea with mini-dessert selection — €7,00

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

SPIRITS

BLENDÉD SCOTCH WHISKY [6cl]

Chivas Regal [12 YEARS]	€ 16.00
Johnny Walker black label [12 YEARS]	€ 11.00

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

BOURBON WHISKY [6cl]

Four Roses	€ 10.00
Bulleit Bourbon	€ 12.00
Maker's Mark	€ 16.00

JAPANESE WHISKY [6cl]

Nikka	€ 14.00
Nikka Pure Malt [17 YEARS]	€ 17.00

GIN [6cl]

Bombay Sapphire	€ 12.00
Hendrick's	€ 12.00
Gin Koval	€ 14.00
Monkey 47	€ 14.00
Tanqueray N° Ten	€ 12.00

VODKA [6cl]

Belvedere	€ 12.00
Belluga	€ 18.00
Grey goose	€ 12.00
Ketel One	€ 12.00

TEQUILA [6cl]

Sierra tequila Silver	€ 12.00
Reservade Don Julio	€ 16.00

RUM [6cl]

Chalong Bay	€ 12.00
Diplomatico Reserva Exclusiva	€ 14.00
Mount Gay 1703 Black Barrel	€ 12.00
Rhum Plantation Guyana 2005	€ 16.00
Zacapa [23 YEARS]	€ 18.00

COGNAC [6cl]

Godet Antarctica Cognac Blanc	€ 24.00
Godet Folle Blanche	€ 26.00
Hennessy Fine de Cognac	€ 16.00
Hennessy X.O	€ 29.00
Louis Royer X.O	€ 24.00
Rémy Martin V.S.O.P	€ 19.00

CALVADOS [6cl]

Christian Drouin	€ 16.00
[PAYS D'AUGE, 5 YEARS]	
La ferme d'orval [25 YEARS]	€ 17.00
Louis de Lauriston 1982	€ 18.00

ARMAGNAC [6cl]

Château de Bordeneuve [1994]	€ 18.00
Charron [1986]	€ 18.00
Château Ménard [2000]	€ 14.00
Chât. de Pellehaut Folle Blanche	€ 16.00
Baronne Jacques de St Pastou [1985]	€ 24.00

LIQUEURS [6cl]

Amaretto Disaronno	€ 12.00
Bailey's	€ 14.00
Chartreuse Verte V.E.P	€ 16.00
Cointreau	€ 12.00
Drambuie	€ 14.00
Grand Marnier [CUVÉE DU CENTENAIRE]	€ 16.00

SUPPLEMENT FOR MIXER € 3.00

COKE, DIET COKE, COKE ZERO, GINGER ALE,
GINGER BEER, FRUIT JUICE OR FRUIT DRINK [25 CL],
LEMONADE, TONIC, PERRIER

RESERVATION

01 42 22 97 40 &
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