

CLOS

Belle Juliette

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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,
Combiar blanchette absinthe [green anise, quality absinthe and fennel.
Artisanal manufacture]



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

“Pure folly” strawberry syrup, Combiar 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**

By VICTOR DELPIERRE

Barista–Cocktail World Champion

T. CAÏPİRINHA – €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...

WINES & CHAMPAGNES

WHITE WINES

Saint Romain 2013 — Pascale & Thierry Matrot € 46,00

Glass [15 cl] Btl [75 cl*]

1753 Viognier 2018 — Château Campuget € 7,00 € 28,00

In the mouth, the balance and roundness are very agreeable, fairly strong, generously fruity but structured. They owe their freshness and precision to the good acidity.

1753 Roussanne 2018 — Château Campuget
[Sans sulfite ajouté] € 8,00 € 30,00

The Roussanne is an iconic grape of the Rhone valley. You'll find ripe lemon notes underpinned by a few spices and a dash of lime-blossom. It's a wine of great finesse and complexity.

Côte de Beaune "Le clos des Topes bizot" [ORGANIC]
Domaine Chantal Lescure € 58,00

100% chardonnay, fine, pure and elegant taste.

Sancerre "Origine", Domaine Matthias et Emile Roblin € 9,00 € 49,00

100% sauvignon, fruity, direct, mineral wine, perfect with seafood and white fish or meat, as well as Asian cuisine.

Les Sorcières, IGP Côtes Catalanes, Domaine Clos des Fées € 36,00

Grenache Blanc, Vermentino, roussanne, beautiful clear robe, citrus nose and taste, ideal with tapas, Mediterranean vegetables, fish and seafood.

CHAMPAGNES

Moët et Chandon Impérial brut € 14,00 € 80,00

Moët et Chandon Impérial brut **Magnum** € 150,00

Veuve Clicquot rosé € 115,00

Champagne Cuvée "Esprit" [ZERO PESTICIDE RESIDUE]
Domaine Henri Giraud € 75,00

80% pinot noir, 20% chardonnay, long-lasting full-bodied taste, characteristic of Grands Crus d'Ay pinot noirs, aged in oak barrels.

* EXCEPT MAGNUMS: 150CL — PRICES INCLUDE SERVICE.

ROSÉ WINES

Glass [15 cl] Btl [75 cl*]

Château Carpe Diem, Pitchou, rosé 2018 [ORGANIC]
cuvée solidaire "Merci les Amis" € 8,00 € 36,00

Grenache, Syrah, Mourvèdre. This gives a highly fragrant rosé that marries well with good food [prawns "à la plancha", grilled fish such as red mullet...]

RED WINES

Saint-Joseph 2016 — Domaine M. Chapoutier **Magnum** € 80,00

Montagne Saint-Émilion 2014 — Château la Bastienne **Magnum** € 80,00

Pomerol 2014 — Château Pierhem € 92,00

Château Martet "réserve de famille" Sainte Foy,
Patrick de Coninck € 79,00

100% Merlot, full-bodied, explosion of black fruit, well-balanced without aggressivity. The hotel manager's favourite wine! Perfect with red meat, duck, lamb.

1753 Saperavi 2018 — Château Campuget
[No sulfites added] € 7,00 € 28,00

The Saperavi grapes, originating from Georgia, are cultivated without sulphites or nets in the purest tradition. With a cherry, grilled fish nose and surprising taste, the tannins are supple, rich and strong. In Campuget, we planted them in 2013 in our Rhone valley earth and Mediterranean climate.

Haut de Martet, Bordeaux supérieur, Patrick de Coninck € 8,00 € 34,00

95% Merlot, 5% Cabernet Franc, Second wine of Château Martet, aromatic bouquet with harmonious, supple tannins. Ideal with grilled red meat and cheese.

Les Délices d'Apollon, Graves, Famille Amart € 39,00

80% Merlot, 20% Cabernet Sauvignon, Very crunchy fruit, round and silky tannins. Ideal with stews or tapas.

Côtes de Beaune "Le clos des Topes Bizot" [ORGANIC]
Domaine Chantal Lescure € 58,00

100% pinot noir. A precise, complex Pinot. Good structure with velvety tannins, with a rich, fruity base.

Saint Amour, Domaine Christophe Pacalet [No sulfites added] € 41,00

A Beaujolais full of amour! Light, fruity, crunchy and very fresh! Ideal with sliced meats, burgers and cheese.

* EXCEPT MAGNUMS: 150CL — PRICES INCLUDE SERVICE.

CHIC SNACKS

— FROM TUESDAY 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

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

Rocket, parmesan flakes* — € 12,00

OLIVE OIL, LEMON

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

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, 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 Ice Cream — € 9,00

SORBET WITH A DRIZZLE OF RED FRUIT COULIS
& CHANTILLY

Strawberries tartlet — € 9,00

STRAWBERRIES

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)

COLD DRINKS

Still water – AQUACHIAIRA Belle Juliette [50 cl/ 75 cl]	€ 2.00 / 3.00
Sparkling water – AQUACHIAIRA 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
Lefte [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

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.

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

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.

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

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