

BELLEVAL

HÔTEL, RESTAURANT, PATIO

SIGNATURE COCKTAILS - 14€

<u>Éclat de Clémentine</u> , 12cl Clementine juice, fresh strawberries, Adriatico amaretto, Absolut vodka, vanilla syrup, lemon juice
<u>Porn Star Martini</u> , 12cl Absolut vodka, vanilla syrup, passion fruit purée, Passoa, lime juice
<u>Last Word</u> , 12cl Hendrick's gin, Green Chartreuse, maraschino liqueur, lime juice, cherry
<u>White Linen</u> , 16cl Beefeater gin, elderflower liqueur, cane syrup, cucumber slices, lime juice and sparkling water
<u>Croissant Martini</u> , 12cl Butter-infused Absolut vodka, croissant syrup
<u>Crimson Pisco</u> , 12cl Quebranta pisco, cranberry juice, peach cream liqueur, ginger syrup, sugar syrup, lime juice
<u>Mary Pickford</u> , 12cl Havana Club 3-Year-Old white rum, pineapple juice, Maraschino liqueur, grenadine syrup and lime juice

CLASSIC COCKTAILS - 12€

<u>Spritz</u> , 18cl Aperol Limoncello Saint-Germain Campari
<u>Mules</u> , 16cl Moscow Mule Mezcla Mule London Mule
<u>Cocktails</u> , 12 cl Tell us what you are craving!
<u>Cocktail of the Week</u> , 14cl




MOCKTAILS - 10€

<u>Virgin Spritz</u> , 22cl Sprz nl, Schweppes Tonic
<u>Sunset Passion</u> , 22cl Passion fruit purée, strawberry juice, banana juice, ginger beer
<u>Blueberry Lemonade</u> , 22cl Lemon, sugar, sparkling water, blueberry



<u>Cocktails</u> - 10€
<u>Beers</u> (50cl) - 8€
<u>Glasses of wine</u> * - 6€
<u>Softs</u> - 4€

WINES

	12cl	50cl	75cl
<u>White Wines</u>			
<u>IGT Terre Siciliane*</u> <i>Pinot Grigio - Vinistella Organic</i> Smooth and fresh, white fruits, apricot	7€	25€	33€
<u>Vin de France* - Sweet Wine</u> <i>Sauvignon Blanc - Curius</i> Slightly sweet, citrus, passion fruit	7€	25€	33€
<u>Languedoc blanc AOP</u> <i>Château d'Assas</i> Rich and generous, pear, white peach, lightly toasted (Rolle, Roussanne, Viognier)			36€
<u>Bourgogne Chardonnay AOP</u> <i>Laroche 2024</i> Elegant and refined, citrus and lemon notes	8.5€	30€	39€
<u>Pouilly Fumé AOP</u> <i>Domaine de Fontenille</i> Dry and very fresh, guava, grapefruit (Sauvignon)	12.5€	45€	56€
<u>Chablis AOC</u> <i>Château de Fleys</i> Fresh, lightly buttery, beautiful mineral tension			56€
<u>Rosé Wines</u>			
<u>IGP Méditerranée*</u> <i>Ponton n7</i> Very pale, fresh, supple and light, tangy berries	7€	25€	33€
<u>Côtes de Provence AOC</u> <i>Ch. La Tour de l'Evêque - Sainte-Anne Organic</i> Fresh and velvety, like a peach			39€
<u>Coteaux d'Aix en Provence AOP</u> <i>AIX</i> Bright, fresh and saline, blood orange	9.5€	35€	44€
<u>Red Wines</u>			
<u>IGP Pays d'Oc*</u> <i>Pinot Noir - Orchys</i> Silky, very fruity, cherry, red berries	7€	25€	33€
<u>Bordeaux Supérieur AOC*</u> <i>Château Guillot</i> Full-bodied and smooth, wild strawberry and toasted notes (70% Merlot, Cabernet Franc and Cabernet Sauvignon)	7€	25€	33€
<u>Côtes du Rhône AOC</u> <i>Les Grès de Gayanne Organic</i> Round and generous, ripe fruits (Grenache, Syrah)			33€
<u>Saumur Champigny AOP</u> <i>Les Calcaires Organic</i> Fresh and vibrant, raspberry and bramble notes (Cabernet Franc)			36€
<u>Valpolicella DOC (Italy)</u> <i>Bertani</i> Light and fresh, blackcurrant (Corvina Veronese and Rondinella)			39€
<u>Primitivo - IGT Salento (Italy)</u> <i>Tenuta Giustini - Terrame</i> Juicy and round, fig, plum (Primitivo)	8€	30€	39€
<u>Haut-Médoc AOC</u> <i>Victoria II</i> Fresh and spicy tannins (Merlot, Cabernet Sauvignon, Petit Verdot)			39€
<u>Saint-Amour AOC</u> <i>Domaine des Pierres</i> Smooth and fresh, raspberry and cherry (Gamay)			46€
<u>Pic Saint-Loup AOP</u> <i>Puech de Fourques</i> Rich and velvety, red and black fruits (Syrah, Grenache)			46€
<u>Crozes-Hermitage AOC</u> <i>Guigal</i> Rich and generous, blueberry, woody and spicy notes (Syrah)			55€
<u>Prosecco Brut DOC</u> Brut, Ca'Bolani		9€	42€
<u>Champagnes AOC</u> Jacquart Brut Mosaïque Jacquart blanc de blancs Millésime 2016 Champagne Mumm Blanc de Blancs Brut Grand Cru 2015		14€ 18€	78€ 102€ 145€

BEERS & CIDER

<u>Draft Beer</u> 1664, 25cl / 50cl Moretti, 25cl / 50cl	6€ / 10€ 6.5€ / 10.5€
<u>Organic Bottled Beers</u> , 33cl La Parisienne, Le Titi Parisien (IPA) La Parisienne, Pale Ale La Parisienne (Wheat)	7€
<u>Cidre</u> , Organic Brut 33cl, (Appie)	9€

APERITIFS

Lillet blanc, 6cl	8€
Campari, Aperol, 6cl	8€
Martini Bianco, Rosso, 6cl	8€
Martini, 4cl	8€
Kir (blackcurrant, peach), 12cl	10€
Kir royal (blackcurrant, peach), 12cl	14€

SPIRITS, 4CL

<u>Whisky</u> Jameson Triple Distilled (Blend, Ireland) Lagavulin 16 years (Peated Single Malt, Scotland) Chivas Regal 12 years (Blend Scotch Whisky, Scotland)	10€ 18€ 14€
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<u>Gin</u> Hendrick's (Scotland) Tanqueray (England)	14€ 12€
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<u>Rum</u> Havana Club 7 years (Cuba) Planteray Pineapple (Caribbean Blend) Diplomatico Reserva (Venezuela)	14€ 13€ 14€
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<u>Vodka</u> Grey Goose (Wheat Vodka, France)	14€
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<u>Tequila</u> Olmeca Altos Plata 100% Agave Patrón Reposado 100% Agave	14€ 15€
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DIGESTIFS, 4CL

Grand Marnier	10€
Baileys	8€
Amaretto Adriatico	9€
Mamma Mia Limoncello	8€
Get 27	8€
Fair Coffee Liqueur	8€
Fair Chipotle Pepper Liqueur	8€
Hakutsuru-Umeshu Genshu Plum Liqueur	8€
Cognac: Hennessy VS	14€
Calvados: Le Pommeray 10 years	12€

SOFT DRINKS

<u>Hot Beverages</u> Espresso, Americano Cappuccino, Latte, Hot Chocolate Iced Coffee Macchiato Plant-based milk supplement	3€ 5€ 4€ 3€ +0.5€
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<u>Tea</u> (Palais des Thés) Please ask for our different flavors	5.5€
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<u>Water</u> (Castalie), 75cl	4€
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<u>Cold Drinks</u> , 33cl Syrup with water, Coca-Cola, Coca-Cola Zero, Schweppes Tonic, Lorina Lemonade, Perrier, Ginger Beer Syrup supplement	5€ +0.5€
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<u>Charles Papillon Nectar</u> , 25 cl Vine peach, strawberry, Williams pear, apricot, apple, orange, tomato	7.5€
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<u>Freshly pressed seasonal detox juice</u> Fruits according to season and availability	10€
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<u>Homemade Iced Tea</u> <u>Freshly squeezed orange juice</u> <u>Homemade Lemonade</u>	6.5€ 8€ 8€
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SNACKING FROM 5:30 TO 9:30

<u>Starter / To share</u> Soup of the day Chickpeas hummus Classic fries or sweet potato fries Mixed fried fish	8€ 6€ 5€ 7.5€
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<u>Platters</u> Charcuterie platter Cheese platter Mixed platter	18€ 18€ 23€
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<u>Dishes</u> Fish & chips <i>Fried cod, fries, tartar sauce</i>	17€
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<u>Cheeseburger</u> <i>Ground beef patty, cheddar, lettuce, tomatoes and pickles, served with fries and salad</i>	18€
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<u>Club Sandwich</u> <i>Grilled chicken, bacon, lettuce, tomatoes, served with chips and coleslaw</i>	15.9€
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<u>Fresh Salad</u> <i>Mixed tomatoes, burrata, pine nuts, basil oil</i>	16€
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<u>Pinsa Romana</u> <i>Raw ham, tomato sauce, mozzarella, arugula, olives, parmesan</i>	16€
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<u>Végétarian Pinsa</u> <i>Grilled vegetables, pesto, tomato sauce, mozzarella, arugula</i>	16€
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<u>Desserts</u> Chocolate cake with vanilla ice cream Tarte Tatin and crème fraîche Seasonal Fruit salad Gourmet Coffee or Tea	8€ 7€ 6€ 10€
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ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.
ALL PRICES ARE IN EUROS, NET. TAXES AND SERVICE INCLUDED.

HÔTEL BELLEVAL,
16 RUE DE LA PÉPINIÈRE
75008 PARIS, FRANCE