

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, Passoã, 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>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>Mocktails</u> - 9€
<u>Bières</u> (50cl) - 8€
<u>Verres de vin*</u> - 6€
<u>Sodas</u> - 4€

WINES

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

BEERS & CIDER

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

APERITIFS

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

SPIRITS, 4CL

<u>Whisky</u>	
Jameson Triple Distilled (Blend, Ireland)	10€
Lagavulin 16 years	18€
(Peated Single Malt, Scotland)	
Chivas Regal 12 years	14€
(Blend Scotch Whisky, Scotland)	
<u>Gin</u>	
Hendrick's (Scotland)	14€
Tanqueray (England)	12€
<u>Rum</u>	
Havana Club 7 years (Cuba)	14€
Planteray Pineapple (Caribbean Blend)	13€
Diplomatico Reserva (Venezuela)	14€
<u>Vodka</u>	
Grey Goose (Wheat Vodka, France)	14€

<u>Tequila</u>	
Olmeca Altos Plata 100% Agave	14€
Patrón Reposado 100% Agave	15€

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	3€
Cappuccino, Latte, Hot Chocolate	5.5€
Iced Coffee	4€
Iced Latte	5.5€
Macchiato	3.5€
Plant-based milk supplement	+0.5€
<u>Tea</u> (Palais des Thés)	5.5€
Please ask for our different flavors	
<u>Water</u> (Castalie), 75cl	4€
<u>Cold Drinks</u> , 33cl	5€
Syrup with water, Coca-Cola, Coca-Cola Zero, Schweppes Tonic, Lorina Lemonade, Perrier, Ginger Beer	
Syrup supplement	+0.5€
Charles Papillon Nectar, 25 cl	7.5€
Vine peach, strawberry, Williams pear, apricot, apple, orange, tomato	
<u>Freshly pressed seasonal detox juice</u>	10€
Fruits according to season and availability	
<u>Homemade Iced Tea</u>	6.5€
<u>Freshly squeezed orange juice</u>	8€
<u>Homemade Lemonade</u>	8€

SNACKING FROM 5:30 TO 9:30

<u>Starter / To share</u>	
Soup of the day	8€
Chickpeas hummus	6€
Classic fries or sweet potato fries	5€
Mixed fried fish	7.5€
<u>Platters</u>	
Charcuterie platter	18€
Cheese platter	18€
Mixed platter	23€
<u>Dishes</u>	
Fish & chips	17€
<i>Fried cod, fries, tartar sauce</i>	
Cheeseburger	18€
<i>Ground beef patty, cheddar, lettuce, tomatoes and pickles, served with fries and salad</i>	
Club Sandwich	15.9€
<i>Grilled chicken, bacon, lettuce, tomatoes, served with chips and coleslaw</i>	
Fresh Salad	16€
<i>Mixed tomatoes, burrata, pine nuts, basil oil</i>	
Pinsa Romana	16€
<i>Raw ham, tomato sauce, mozzarella, arugula, olives, parmesan</i>	
Végétarian Pinsa	16€
<i>Grilled vegetables, pesto, tomato sauce, mozzarella, arugula</i>	
<u>Desserts</u>	
Chocolate cake with vanilla ice cream	8€
Tarte Tatin and crème fraîche	7€
Seasonal Fruit salad	6€

ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

ALL PRICES ARE IN EUROS, NET. TAXES AND SERVICE INCLUDED.

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