

CLOS

Belle Juliette



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COCKTAILS

THE “CLASSIQUES”

MARTINI DRY – €15.00

Bombay Sapphire Gin, Martini bianco,
lemon zest

MARGARITA – €15.00

San José Tequila,
triple sec, lime juice

OLD FASHIONED – €15.00

Four Roses Bourbon,
brown sugar, Angostura bitter,
orange zest, sparkling water

GIN TONIC – €14.00

Bombay Sapphire Gin,
Fever Tree tonic water,
lime juice

NEGRONI – €17.00

Gin Bombay Sapphire,
Martini Rosso, Campari,
Orange zest

MOSCOW MULE – €15.00

Belvédère Vodka,
Ginger beer, lime juice

BLOODY MARY – €15.00

Vodka Absolut,
tomato juice, lime juice, tabasco,
celery salt, salt and pepper

MANHATTAN – €15.00

Jack Daniels Bourbon,
Martini Rosso, bitters,
orange zest

MOJITO – €14.00

Trois Rivières rhum,
Angostura bitter, lime,
brown sugar, mint

APEROL SPRITZ – €13.00

Aperol, Perrier,
Prosecco

MARTINI EXPRESSO – €13.00

Vodka Absolut,
Espresso coffee, coffee liqueur,
Simple syrup



PRICES INCLUDE SERVICE.

BAR SNACKING CHIC

TUESDAY TO SATURDAY 4–11PM

THE TASTE OF LUXURY

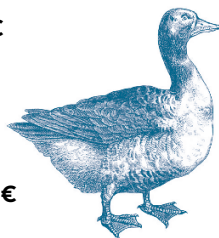
Scottish smoked salmon — 22,00 €

BY MAISON KAVIARI

Duck foie gras — 18,00 €

TOASTED BREAD, JAM

Royal smoked salmon fillet — 26,00 €



THE PRESERVES

Homemade, country-style

terrines [180 g] — 12,00 €



“Balade en mer” by Maison Kaviari

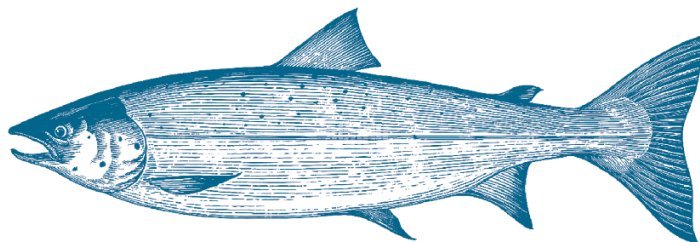
TRUFFLE-INFUSED TARAMASALATA — 12,00 €

SMOKED SARDINES — 12,00 €

LOBSTER RILLETES — 12,00 €

SCALLOP RILLETES — 12,00 €

SEA BASS RILLETES WITH SUMMER TRUFFLE — 12,00 €

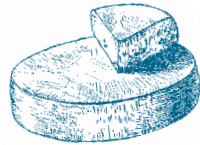


AVAILABLE SERVED IN YOUR ROOM AT ANY TIME
FOR A SUPPLEMENT OF €5 PER PERSON

BAR SNACKING CHIC

TUESDAY TO SATURDAY 4–11PM

OUR FOOD BOARDS



The Clos' raw ham
or "Prince of Paris" ham — 20,00 €
[150 g, SLICED]

Cheeses of France — 20,00 €

Mixed board — 29,00 €



SWEET PLEASURES

ASK FOR THE MENU



AVAILABLE SERVED IN YOUR ROOM AT ANY TIME
FOR A SUPPLEMENT OF €5 PER PERSON

WINES AND CHAMPAGNES

Glass [15 cl] Bottle [75 cl]

CHAMPAGNES

Moët et Chandon Impérial brut	€ 14.00	€ 80.00
Veuve Clicquot rosé	€ 15.00	€ 95.00
Charles Collin Brut	€ 10.00	€ 55.00
80% pinot noir, 20% chardonnay		
Blanc de Blanc Champagne Cuvée Charles [2012], Charles Collin	€ 75.00	
100% Chardonnay — First pressings. Cellar aged for over ten years to create its complex aroma. Le Chardonnay opens on the palate with notes of white fruit, pear and apple. The vivacity of the vintage imposes itself for a finale bursting with freshness.		
Blanc de Noir Champagne Charles Collin	€ 65.00	
100% pinot noir. Like biting into fresh fruit. Invigorating, with impressive duration.		

VINS BLANCS

1753 Viognier IGP du Gard [2023] — Château Campuget ..	€ 7.00	€ 32.00
Very agreeable balance and roundness on the palate. Medium strength with generous but structured fruitiness. Owes its freshness and precision to the appreciable acidity.		
1753 Roussanne VDF [2023] — Château Campuget [No added sulfites]	€ 8.00	€ 36.00
Roussanne is one of the iconic white grapes of the Rhone valley. You'll find notes of ripe lemon underpinned by a selection of spices and a hint of lime tree. An extremely refined and complex wine.		
Jurançon « Ballet d'Octobre » [2020], Domaine Cauhapé	9.00 €	48.00 €
100% petit manseng, a desert wine combining softness and freshness with hints of tropical and citrus fruits, carried by notes of gingerbread.		
Sancerre "Origine", Domaine Matthias et Emile Roblin [2021]	€ 10.00	€ 59.00
100% sauvignon. Fruity, bright and mineral wine.		
Saint Peray "Grain de silex" [2020], Domaine Farge	€ 65.00	
90% roussanne, 10% marsanne, wine with a golden colour, offering balanced aromas of fruit, flowers and spices with agreeable roundness.		

Glass [15 cl] Bottle [75 cl]

ROSÉ WINES

Côte de provence [2022], Château Carpe Diem [BIO] ... € 8.00 € 34.00
Cinsault, Grenache, Syrah, a heady, fresh, lemon-tinged rosé with lovely fresh-tasting end notes.

1753 Syrah-vermentino [2022–2023]

Chateau Campuget € 8.00 € 34.00
Very agreeable freshness on the palate accompanied by the aroma of red fruit.

RED WINES

Pomerol [2018–2019] — Château Enclos Haut Mazeyres € 75.00
100% merlot, lightly woody and fruity wine with silky tannins.

**Côte de Bordeaux Sainte Foy Château Martet “Réserve de famille”,
Patrick de Coninck [2018–2019] € 79.00**
100% Merlot, rich on the palate, an explosion of black fruit with great balance and no aggressiveness. The hotel manager’s favourite!

1753 Saperavi VDF [2021] — Château Campuget

[No added sulfites] € 7.00 € 32.00
Saperavi is native to Georgia. Working without sulfites means not having a safety net, on the truest form of the grape. On the nose, the expression of morello cherry is surprising. On the palate, the tannins are supple, rich, powerful.

Côte de Bordeaux Sainte Foy Château les Hauts de Martet,

Patrick de Coninck [2019] € 9.00 € 41.00
95% Merlot, 5% Cabernet Franc, second wine of Château Martet, aromatic bouquet with harmonious, supple tannins.

Chorey les Beaune [2022], Domaine Pascal Arnoux € 10.00 € 64.00
100% Pinot noir, elegant nose and mouth, marked by hints of red fruit like morello cherry, blackcurrant and raspberry mixed with spices and black pepper. This hint of spice gives the wine’s finish a good suppleness and roundness.

Saint Joseph “Terroir de Granit” [2020], Domaine Farge € 42.00
100% syrah, offering both character and finesse, lightly woody wine centred around notes of blackcurrant, blackberry, pepper and liquorice.

Saint Amour, Domaine Christophe Pacalet [2021] [No added sulfites] € 39.00
A Beaujolais full of Love! Light, fruity, crunchy and very fresh!
Ideal to accompany sliced meats or cheese.

COLD DRINKS

AQuachiarà Belle Juliette still water [50 cl/ 75 cl]	€ 2.00 / 3.00
AQuachiarà Belle Juliette sparkling water [50 cl/ 75 cl]	€ 2.00 / 3.00
Monin syrup	€ 4.00
[GRENADINE, MINT, PEACH]	
Perrier [33 cl]	€ 5.00
Limonade Pschitt [25 cl]	€ 5.00
Coca cola, zéro [33 cl]	€ 5.00
Orangina [25 cl]	€ 5.00
Fever Tree Tonic water [20 cl]	€ 5.00
Fever Tree Ginger Beer [20 cl]	€ 5.00
Patrick Font fruit drinks [25 cl]	€ 9.00
[ORANGE, TOMATO, GRAPEFRUIT]	

BARISTA CORNER

Espresso	€ 4.00
Double Espresso	€ 6.00
Cappuccino	€ 6.00
Hot chocolate	€ 7.00
Café frappé	€ 6.00



Herbal tea creation
Exclusive & Organic
"La Belle Juliette" € 10.00

Citronella, Damas rosebuds and rose petals, Lavender flowers, Mallow flowers, Violet flowers, Elder tree flowers, Heather flowers, Aniseed, Fennel

Organic Verbena Infusion	€ 8.00
Lord A.H.G Grey	€ 6.00
Green tea [organic Sencha Uchiyam]	€ 8.00
White tea [Mao Cha large wild blossoms]	€ 8.00
Belle Juliette iced tea [Humahuli Hawaii Garden]	€ 8.00

BEERS

Noam [34 cl]	€ 10.00
Lefte [33 cl]	€ 8.00
Hoegaarden [33 cl]	€ 7.00
Desperados [33 cl]	€ 8.00

AQUA chiara

MICROFILTERED TABLE WATER

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.



APPLE JUICES — € 9.00

Apple
Sparkling apple
Apple – Apricot
Apple – Cherry
Apple – Strawberry
Apple – Peach
Apple – Rhubarb
Apple – Carrot

ALCOHOLS

BLENDÉD SCOTCH WHISKY [5cl]

Chivas Regal [12 YEARS]	€13.00
Johnny Walker black label [12 YEARS]	€13.00
Timorous Beastie [46.8%]	€17.00

SINGLE MALT WHISKY [5cl]

Talisker [10 YEARS]	€15.00
Glenmorangie Nectar d'or [12 YEARS]	€18.00
Lagavulin [16 YEARS]	€20.00

AMERICAN WHISKEY [5cl]

Bushmills Original	€9.00
Jack Daniel's	€11.00
Rittenhouse Rye	€14.00

BOURBON WHISKY [5cl]

Four Roses	€10.00
Bulleit Bourbon	€13.00
Maker's Mark	€13.00

WHISKY JAPONAIS [5cl]

Nikka from the Barrel	€15.00
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GIN [5cl]

Bombay Sapphire	€10.00
Gin Citadelle	€14.00
Tanqueray N° Ten	€14.00
Monkey 47	€15.00

VODKA [5cl]

Absolut	€12.00
Belvedere	€14.00
Grey goose	€14.00

TEQUILA [5cl]

San José	€10.00
Calle 23	€14.00
Silver Patrón tequila	€17.00

RHUM [5cl]

Trois Rivières	€12.00
Mount Gay 1703 Black Barrel	€12.00
Diplomatico Bianco Reserve	€14.00
Zacapa [23 YEARS]	€18.00

COGNAC [5cl]

Godet Folle Blanche	€24.00
Hennessy X.O	€32.00

CALVADOS [5cl]

Père Magloire VSOP	€16.00
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ARMAGNAC [6cl]

Charron [2003]	€18.00
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LIQUEURS [5cl]

Cointreau	€8.00
Limoncello Scogliera	€8.00
Pastis Henri Bardouin	€8.00
Get 27	€9.00
Bailey's	€9.00
Amaretto Disaronno	€10.00
Grand Marnier	€10.00
Chartreuse Verte/Jaune	€13.00

MIXER EN SUPPLÉMENT

€ 4.00
COCA COLA, ZERO,
GINGER BEER, JUS [25 CL],
TONIC, PERRIER

Kir	€8.00
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Kir royal	€11.00
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[WITH BLACKCURRANT, RASPBERRY OR
PEACH LIQUEUR]

CLOS
Belle Juliette

BOOK
YOUR TABLE
NOW!

«SWEET PLEASURES»



At the Music Room
From 4 PM to 6.30 PM
from Tuesday to Saturday

RESERVATION AND PRIVATIZATION

commercial@labeledjuliette.com

CLOS
Belle Juliette



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