



Beau Rivage Restaurant at the Newstead/Belmont Hills Resort is Bermuda's only French restaurant. Award-winning Master Chef (1996 Best Chef of France "Meilleur Ouvrier de France"). Jean Claude Garzia's incredible dishes combine with the spectacular views from every table in the restaurant to make this a dining experience to remember. Beau Rivage affords an unsurpassed panoramic view of the City of Hamilton, and Hamilton Harbour. The Resort caters to regular hotel and fractional ownership units. Other amenities include a state of the art gym, spa, tennis courts and golf course. Winner of Best of Bermuda Weddings in 2010.

For a truly unique dining experience, a select few can book our Chef's Table. Our special table in the kitchen gives our guests a front row seat to observe the culinary talents of our Master Chef. Chef Jean-Claude will personally cook for our guests allowing them to witness the creativity and energy in the kitchen.

'Everyone should pass on the legacy of cooking'

It's not often you get to discover the culinary secrets of France's former best chef but now you will be able to do just that.

In 1998, Beau Rivage's co-owner and head chef Jean-Claude Garzia won the Best Chef In France award — the Nobel Prize of Cooking for a chef in a country renowned for its excellent cuisine. He launched on November 6th 2010 his second cookbook — Bon Appétit Bermuda.

It includes 150 recipes including various traditional Bermudian dishes with Mr. Garzia's own twist as well as numerous dishes from his own restaurant's menu — part of the Newstead Belmont Hills Resort and Spa.



The Book is available in the Phoenix Centre and Gibbons Company on Reid Street, Bermuda Bookstore, Irish Linen Shop, Dockyard Clock Tower, the Craft Market in Dockyard and International Imports on Par-La-Ville Road for \$45. Signed copies will also be available in his own Restaurant Beau Rivage

Owner & Director of Cuisine Jean Claude Garzia, Executive Chef Enworth Davis,
Maître d'hôtel Dirk Beck, Assistant Maître d'hôtel Eammaly Hines



COLD STARTERS

TERRINE DE FOÏE GRAS AU NATUREL, PARFUMÉ AU VIN DE SAUTERNE \$21.00

Homemade foie gras terrine, marinated with sauterne wine,
Served with a fruit marmalade and a toasted brioche

CREVETTES EN BOUQUET, SA SAUCE AU RÉMY MARTÏN \$19.00

Shrimp cocktail served with a brandy sauce, and mixed baby greens

CARPACCIO DE FÏLET DE BOEUF, GOÛT DE BASILIC, ET SES COPEAUX DE PARMESAN \$17.00

Thin sliced beef tenderloin Carpaccio scented with basil and parmesan shavings

CARPACCIO DE COQUILLES SAINT – JACQUES TIÈDES, GOÛT DE TRUFFE ET SALADE DE ROQUETTE ÁLA POMME ACIDULÉE \$19.00

Warm sea scallop carpaccio, scented truffle oil
accompanied with a baby arugula and green apple salad

SAUMON AU FUMOÏR TRÈS LÉGER, SA GARNÏTURE \$23.00

Lightly smoked salmon served with capers, onion and dill, with wild fennel and baby arugula salad

GÂTEAU DE LÉGUMES GRILLÉS, SAVEUR DU JARDÏN \$16.00

Grilled garden vegetable cake, simmered in virgin olive oil and scented fresh herbs

THON FRAÏS FAÇON JAPONAÏSE SUR SALADE D'ALGUES VERTES \$18.95

Japanese raw tuna Tataki served on a bed of seaweed salad

QUÏCHE DU SOLEÏL \$13.00

Bermuda sunshine quiche with zucchini, asparagus and roasted sweet peppers, served with baby arugula salad



HOT STARTERS

CASSOLETTE DE CUÎSSES DE GRENOUILLES, CRÈME D'AÏL \$19.00

Sautéed frog legs, with a light garlic cream

MOULES FRAÎCHES EN CORDE, FAÇON POULETTES \$17.00

Fresh Boston mussels served with a light scented herb sauce

RAVIOLI DE HOMARD DU MAÏNE, SA SAUCE ONCTUEUSE \$18.50

Homemade Maine lobster ravioli served with a Lobster Tarragon sauce

COQUILLE SAINT-JACQUES AU GRATIN, LOTIE DANS SON ÉCRIN \$22.50

Gratinated sea scallop with duchesse potato

GROSSES CREVETTES SAUTÉES À LA PROVENÇALE \$22.00

Jumbo shrimps, sautéed with fresh tomato, scented garlic and brandy,
served on a bed of white wine risotto

FRICASSÉE D'ESCARGOTS SAUTÉ AU BEURRE D'AÏL, BISCUIT FEUILLETÉ \$18.00

sautéed Escargots with garlic butter, served in a golden puff pastry case

PANEQUET DE CRABE BLEU, SES DEUX SAUCES \$18.00

Boston Blue Crab wrapped in thin pancake served with two contrasting sauces



SALAD

SALADE CÉSAR, CROÛTONS ET SA SAUCE MAÏSON AUX FÏLET D'ANCHOÏS BLANC \$13.00

Caesar salad with homemade dressing, herb and garlic crouton and parmesan cheese

SALADE BEAU RÎVAGE \$13.00

Seasonal mixed salad, with cranberries, avocado, cherry tomatoes, tossed with a mild lemon vinaigrette

SALADE DE FEUILLES D'ÉPINARDS \$13.00

Baby spinach salad with goat cheese crouton, fresh mushrooms, bacon bits and hardboiled egg tossed with balsamic dressing

POTAGE MAÏSON

SOUPE DE POISSONS DES BERMUDES \$12.00

Bermuda Fish Chowder with black rum and sherry pepper

BÏSQUE DE HOMARD ET SON RAGOÛT \$13.00

Lobster Bisque with lobster ragout

VÏCHYSOÏSE DE POÏREAUX GLACÉE AU CRABE \$12.00

Chilled leek and potato soup with or without crab meat garnish

SOUPE À L'OÏGNON GRATINÉE

French gratinated onion soup \$12.00

VEGETARIAN

Homemade fresh pasta, tossed in olive oil, with seasonal vegetables, mushroom, scented fresh basil and tomato provencal sauce \$25.00

Assorted wild mushroom risotto and parmesan shavings \$25.00

Grilled garden vegetable cake, simmered in virgin olive oil and scented fresh herbs served with seasonal vegetable and potato \$26.00



LA MER

LOUP DE MER Á LA POËLE, BEURRE BLANC ET LÉGUMES CROQUANTS \$48.00

Pan seared Sea Bass, served on a bed of crispy vegetable and baby shrimp ragout

**PIÈCE DE MÉROU FRAÏS, TOMBÉE DE FENOÛIL,
BEURRE AU NOILLY PRAT ET SES LÉGUMES \$38.00**

Sautéed fresh rockfish fillet, served with a white vermouth sauce, on a bed garden vegetable

SAUMON FRAÏS DE L'ATLANTIQUE, GLACÉ AU KUMQUAT \$33.00

Kumquat marmalade glazed Atlantic salmon fillet, arranged on a bed of sautéed vegetable, served with lemon butter sauce

SAUTÉ DE SCAMPÏS Á LA PROVENÇALE, SON RIZOTTO \$38.00

Sautéed jumbo shrimps, with brandy and fresh tomato, served on white wine risotto

DUO DE COQUILLES ET MOULES FRAÎCHES, SUR PÂTES FAÏTES MAÏSON \$36.00

Seared scallops and lemon pepper braised mussels, accompanied by homemade fresh pasta, tossed with scented fresh tarragon herb lobster sauce

RIZOTTO DE LA MER AUX DIFFÉRENTES SAVEURS \$36.00

Fresh seafood risotto with parmesan shavings, scented basil, shrimp, scallop, mussels, and calamari

DAÏLY CATCH

Please ask your Server for our daily fish special \$\$\$ Market Price

SIDES

DARPHIN POTATO \$ 5.00

BAKED POTATO \$5.00

RISOTTO \$\$10.00

MIXED VEGATABLES \$8.00

FRENCH FRIES \$7.00

SMALL SIDE SALAD \$8.00

LA TERRE

FÎLET DE BOEUF WELLINGTON, SAUCE TRUFFE ET SON ENTOURAGE \$38.00

Angus beef wellington with mushroom duxelle and foie gras,
in a golden puff pastry and served with seasonal vegetable and truffle sauce

STEAK AU POÏVRE CONCASSÉ, FRÎTES CROUSTILLANTES \$37.00

Crushed black peppercorn strip loin served in a brandy sauce, accompanied with french fries or dauphin potato
and vegetables

BOEUF À LA BOURGUIGNONNE, PÂTES FRAÎCHES OU POMME ANGLAÏSE \$32.00

Beef bourguignon, garnished with forest mushrooms, pearl onion and smoked bacon
served with homemade pasta or boiled potato

SUPRÊME DE VOLAÏLLE EN CROÛTE DE PARMESAN, SES DEUX SAUCES \$30.00

Chicken Piccata in golden parmesan cheese crust, served with two contrasting sauces.
garden vegetable and potato

SAUTÉ DE VEAU DU FÎLET FAÇON PARISIENNE \$35.00

Sauté veal tenderloin medallions and mushrooms, served with duchesse potato and seasonal vegetable

ESCALOPE DE VEAU PANÉE MÏLANAÏSE \$35.00

Breaded veal tenderloin scaloppini served with a lemon sauce, accompanied with French Fries
or homemade pasta

CARRÉ D' AGNEAU RÔTÎ À LA PROVENÇALE, JUS AUX POUSSÉS DE ROMARÏN \$39.00

Roasted rack of lamb with fresh herb and Dijon mustard crust, served with seasonal vegetable,
rosemary jus and potato

DUO DE FÎLET DE BOEUF ET GROSSES CREVETTES \$47.00

EN SAÏSON DEMÏE LANGOUSTE \$\$\$\$ MARKET PRICE

Angus beef tenderloin and jumbo tiger shrimps surf and turf \$47.00

Or in season with half lobster surf and turf \$\$\$\$ market price

Accompanied with vegetable and potato

CÔTE DE BOEUF À L'OS, BÉARNAÏSE, LÉGUMES ET POMME D'ARPHÏN \$39.00

16 ounce bone in rib eye steak, served with béarnaise sauce potato and garden vegetable

COQ AU VIN DE CHAMBERTÏN \$32.00

Chicken cooked in red wine sauce, accompanied with steamed potato or fresh pasta