LÉ BELLEVUE
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An international spirit in a warm Belle Époque atmosphere with breath-taking views of Lake Geneva and the Alps – that is the setting of the new gastronomic restaurant in Glion, named after the iconic hotel originally located in the 19th century building. *Le Bellevue*, the new fine-dining restaurant of the Glion Institute of Higher Education trains the future leaders of the hospitality industry and first opened its doors on 26 February 2018 to welcome gourmets for lunch and dinner, Monday to Friday.

In a unique historical location of the Belle Époque, revisited and adorned with curiosity objects from around the world, former two Michelin-starred chef Dominique Toulousy and Glion students propose a business lunch and the menus Emotion (4 courses) and Signature (6 courses).

The refined and modern cuisine of the Bellevue is complemented by the healthy food options of the new Fresh restaurant in Glion, which is equally open to the public.
THE CULINARY CONCEPT

The cuisine at the Bellevue follows Dominique Toulousy’s passion for all that looks, smells and tastes good. He uses seasonal and local products such as whitefish and crayfish from the lake, Swiss cheese, veal from the Bernese Oberland, Valais Blacknose lamb, beef from Val d’Hérens, morels and local game during hunting season, as well as seafood: lobster from Brittany, scallops and oysters.

These ingredients are combined according to recipes that focus on the product without the use of artificial flavours; recipes that respect the culinary tradition, but implemented in a fun way to engage students; recipes to discover the products and spices of the world, awakening the senses and the taste buds.

Le Bellevue offers a cuisine between tradition and modernity, framed in beauty and luxury!
Chantal Wittmann  
Restaurant Manager Le Bellevue

A native of the Alsace region, Chantal has over 30 years of experience as a hospitality lecturer, teaching at ENNA Paris Sud, Lycée Aristide Briand and Lycée Alexandre Dumas in Strasbourg. In 2011, she was awarded the coveted title of Meilleur Ouvrier de France in Service. At Glion, Chantal manages the fine-dining restaurant Le Bellevue and mentors a rotating group of students on taking care of guests’ wellbeing. She is passionate about table art and floral decoration.

Dominique Toulousy  
Executive Chef Le Bellevue

Dominique has lived and breathed haute cuisine since childhood. He trained as a chef in Toulouse where he opened the Jardins de l’Opéra in 1984, receiving two Michelin stars and 18 Gault & Millau points. Together with his wife Maryse, he managed the restaurant for nearly 22 years. After earning the Meilleur Ouvrier de France award in 1994, he decided to impart his experience to others and went on to lead the gourmet training restaurant at Ecole hôtelière de Lausanne.
The best sommeliers of Switzerland

The finesse and elaboration of the modern dishes requires a carefully selected and wine and spirits list, managed by Reza Nahaboo, Best Sommelier of Switzerland 2016 and Fabien Mène, second runner-up at the Best Sommelier of Switzerland 2016 competition.
The curriculum at Glion follows the Swiss model of hospitality education, consisting of 24 weeks of practical instruction in kitchen, service and reception combined with theoretical coursework. Here, Glion’s international community of students learn the theory behind gastronomy and guest relations and deepen their knowledge of different hospitality cultures through theatre and roleplay. The practical learning is combined with management theory and mandatory internships where students apply their acquired skills in a professional setting. This equips students with the necessary hard and soft skills to succeed in the international hospitality industry.
What some might refer to as gourmet or haute cuisine is in fact a historic French tradition and a UNESCO Cultural Heritage, registered as a festive meal bringing people together to enjoy the art of good eating and drinking.

A gastronomic meal should respect a certain order, starting with an aperitif and consisting of at least a starter, a fish and/or meat course, cheese and dessert, before ending with liqueurs. Further elements include the careful selection of dishes and recipes, fresh, preferably local products, the pairing of food with wine and the setting of a beautiful table. Thereby, it should involve four of our five senses: taste, smell, sight and touch.

Or according to philosopher Jean-François Revel of the Académie française (1979): “La cuisine est un perfectionnement de l'alimentation; la gastronomie est un perfectionnement de la cuisine elle-même.”
Emotion Menu

Fresh foie gras ravioli with black truffle
* Dominique Toulousy signature dish *

Melting scallops from Port-en-Bessin frégola sarda risotto
with beetroot juice
* or *
Glazed pluma of Spanish pork
with blackcurrant buds, vanilla Jerusalem artichokes
and lemon confit
* Matured cheese selection
  * Maison Duttweiler *

Exotic sweet: passionfruit cream
with crunchy meringue and coconut sorbet

Signature Menu

Sturgeon from Frutigen, gravlax style

Spéciale oysters refreshed with sélection caviar
* Fresh foie gras ravioli with black truffle
  * Dominique Toulousy’s signature dish *

Wild sea bass loin, slowly cooked,
butternut squash and black garlic
Emulsion of Chasselas verjuice
* Bresse chicken “Miéral” with yellow Amigne wine
  * Green cabbage and a truffle macaronade *

Matured cheese selection
  * Maison Duttweiler *

Chocolate soufflé with a black currant breeze

Emotion menu and Signature menu can be adapted for vegetarians.
All meats sourced from Switzerland and France.
Business Lunch

Carpaccio of fine langoustine with cauliflower crèmeux

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Fera from the lake, with pullet juice perfumed with turmeric and root vegetables

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Gingerbread bavaroise with Tatin apple confit
MEILLEURS OUVRIERS DE FRANCE

Created in 1924, the Meilleurs Ouvriers de France (MOF) competition is held every four years by the French Ministry of Labour and rewards the “best craftsmen in France” in an array of different categories. In the world of hospitality and culinary arts, the MOF title is a prestigious mark of quality. Hailed by many as the leading chef of the 20th century, the late Paul Bocuse won the competition in 1961. A pioneer of the nouvelle cuisine movement, he modernised classic French cooking.
CONCOURS UN DES MEILLEURS OUVRIERS DE FRANCE
The renovation of the Glion campus and the Bellevue restaurant was devised by Michel Gicquel and Natacha Froger, two luminaries of hotel design and architecture.

*The following interview is free for release.*

What was the concept and philosophy behind the renovations at Glion? How did you respect Glion’s identity while modernising the spaces?

First and foremost, we wanted to respect and integrate the spectacular surroundings: a unique and unobstructed view of Lake Geneva and the Alps. We tried to use the panorama as a backdrop to bring about a sense of identity and revive this historic location. As a listed monument, we had to conserve historic elements such as the wood panelling, chandeliers and stuccoed ceilings in the old Bellevue room. The oak imposed itself naturally as a common thread between reception, lounge bar and restaurant and now persists in all three spaces, radiating a soft warmth. Each redefined space allows students a succession of individual experiences, as they would have in a hotel.

The imago is the last stage of transformation of a butterfly before its flight and a fitting analogy for a school of excellence. Based on this idea and the layered design of origami, the lobby and reception areas are influenced by Chinese and Japanese iconography. We also wanted to highlight the richness of a place where so many nationalities mix and pay tribute to this cultural diversity. So we combined iconic furniture by designers from different countries: Arne Jacobsen and his Grand Prix chairs, the Eames Walnut Stools, the Papilio chairs by Naoto Fukasawa, to name a few. of shells and corals, transparent pieces and works of Miki Nakamura and transforms into a meeting room with latest technological equipment.
The building’s past lends it a unique DNA. The Bellevue’s history alone is full of meaning, its exceptional location, a breath-taking view – but it took subtlety and tact to awaken this sleeping beauty. We wanted to keep the Belle Époque spirit, reminiscent of a journey in the Orient Express by designing the bar room like a dining car with velvet upholstery, invoking nostalgia. The bar in anthracite tones is brought to life and theatrically staged by bright spots in gold and moiré, while the restaurant is held in bright and light colours so as not to distract from the extraordinary panorama. The private dining room houses a veritable curiosity cabinet of shells and corals, transparent pieces and works of Miki Nakamura and transforms into a meeting room with latest technological equipment.

How can *Le Bellevue* become an iconic restaurant?


THE HISTORY

Swiss tourism pioneers Walter Hunziker, professor at the University of St. Gallen and president of Swiss travel fund Reka, and Frédéric Tissot, a hotelier from Leysin VD, saw a growing demand for skilled hospitality professionals. In 1962, they founded the “Institut International de Glion” on the premises of the former Grand Hôtel Bellevue. The first class consisted of 15 students from five different countries. Hunziker and Tissot, together with Raymond Jaussi, director of the Montreux tourism board and the first Glion president Bernard Gehri, combined their academic and industry expertise to build Glion into a leading hospitality management school.
USEFUL INFORMATION

Le Bellevue
Glion Institute of Higher Education
Route de Glion 111
1823 Glion-sur-Montreux

Reservation
www.glion.edu/restaurants/
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E: reservations.bellevue@glion.edu

Opening hours
Monday - Friday
12:00 - 14:30
19:00 - 23:30

Menus
Business lunch
2 courses CHF 45
3 courses CHF 58

Menu Emotion
4 courses CHF 90

Menu Signature
6 courses CHF 125
Founded in 1962, Glion Institute of Higher Education is a private Swiss institution offering bachelor’s and master’s degrees in hospitality, luxury and event management to an international student body across three campuses in Switzerland and London, UK. Glion also offers a dual-degree MBA and MSc program in partnership with Grenoble Ecole de Management. Part of Sommet Education, Glion is accredited by the New England Association of Schools and Colleges, Inc. (NEASC) and ranked number one higher education institutions for employer reputation in hospitality management (QS World University Rankings 2018).