

BELLI MENU

3 courses kr. 250,- can not be changed

STARTERS

Smoked salmon

Smoked salmon served with lemon marinated salad

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Mushroom soup

Creamy mushroom soup, flavoured with truffel oil

Mediterrannée salad

Mediterrannée salad with baked tomatoes, mozzarella, pesto, avocado, and croutons

We recommend Chardonnay, USA, glass kr. 85,-

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MAIN COURSES

Boeuf Bourguignon

Red wine marinated, braised beef.
Served with root vegetables, mashed potatoes and red wine sauce

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Brisket of Veal

Corned brisket of veal. Served with cabbage, potatoes and horseradish sauce

We recommend Pinot Noir, Italy, glass kr. 90,-

DESSERT

Chocolate cake

Chocolate cake served with orange syrup and vanilla ice cream

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Brie de Meaux

French brie served with compote of rose hips

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Crème brûlée

Sugar gratinated vanilla custard

We recommend dessertwine from Israel glass kr. 80,-

French plate kr.280,-

A platter of 5 small dishes, can be shared or chosen as maincourse

Foie gras with muscat jelly

Gratinated goatcheese with a salad of beets

Beef tartare with rocket salad

Crispy veal with mustard

Merques sausage with compote of red onions

STARTERS

Starter from Belli menu kr. 80,-

Starter from Bistro menu kr.100.-

Mussels from Limfjorden kr. 100,-

500 g. mussels steamed in white wine with parsley and garlic

Classic lobster soup kr. 120,-

Tartare kr. 100,-

Raw, mingled beef (80g) flavoured in the kitchen.
Served with salad

Carpaccio kr. 120,-

Thin slices of raw beef with Prima Donna, olive oil, and rocket salad

Goatcheese kr. 100,-

Gratinated, french goatcheese. Served with beets

Onion soup kr. 90,-

French onion soup gratinated with cheese

MAINCOURSES FISH

Mussels from Limfjorden kr. 200,-

1000 g. mussels steamed in white wine with parsley, garlic and lime.

Served with french fries, garlic mayo and salad

Dorade Royal kr. 280,-

Whole grilled mediterranean fish with Guérande sea salt.

Served with small potatoes, tomato chutney and sauce tartare

MAINCOURSES MEAT

Plat du jour kr.200,-

Ask the waiter

Maincourse from Belli menu kr.180.-

Maincourse from Bistro menu kr.220.-

Steak Tartare kr. 180,-

Raw, mingled beef (160g) flavoured in the kitchen.

Served with french fries and salad

Steak Frites kr. 340,-

Ca 320 g. matured Ribeye beef filet, medium.

Served with herb butter, french fries, garlic mayo, lemon marinated iceberg salad and bearnaise sauce

Belli Salat kr. 180,-

A mix of different small salads, with salmon, shrimps, turkey, cheese and a citrus vinaigrette

Rabbit kr.200.-

Stewed rabbit thigh served with a rich mustardsauce and lentils

BISTRO MENU

3 courses kr.325.- can not be changed

STARTER

Tuna

Fried tuna with sesame, capers and seaweed
We recommend the white Amerone Italy kr.100,

MAINCOURSE

Cockerel

Roulade made from stuffed cockerel with fresh greens, herbs and small potatoes
We recommend Bourgogne Pinot noir kr.100,

DESSERT

Rhubarb

Cake made with licorice served with rhubarb

DESSERT OG OST

Dessert from Belli menu kr.80,-

Dessert from Bistro menu kr.100.-

Sorbet ice kr. 80,-

Three kinds of sorbet served with marinated berries

Tarte Tatin kr. 100,-

Baked apple pie. Served with vanilla ice cream.

Citrus maringue cake kr. 100,-

Cake with citruscream and meringue

Dessert plate kr. 120,-