

BRUNCH

Brunch plate kr. 140,- from kl.11-14

Mushroom soup

Creamy mushroom soup flavoured with truffel oil

Smoked salmon

Served with lemon marinated salad

Mergues sausage

Served with red onion compote

Bruschetta

with mozzarella and tomato

Brie de Meaux

French brie, unpasteurised

Chocolate cake

BELLI CLASSIC

Lunch plate kr. 180,-

Smoked salmon

With fennel

Quiche

Spinach pie with mushroom and tomato

Roasted veal

Slices of roasted veal served with potato

Mixed salad

Mixed salad served with pesto

Brie de Meaux

French brie with compot of rosehips

or

Chocolate cake

For both brie and chocolate cake kr.200,-

SANDWICH AND TOAST

Sandwich with turkey and bacon kr. 70,-
Turkey, bacon, tomato, cucumber and salad

Sandwich with salmon kr. 80,-
Smoked salmon and salad

Sandwich chorizo kr. 80,-
Spanish chorizo with mozzarella, pesto and baked tomatoes

Croque Monsieur kr. 90,-
Baked double toast with ham, cheese, mustard and tomatoes

COLD LUNCH DISHES

Smoked venison kr. 100,-
Thin slices of smoked venison with salad, marinated mushrooms and balsamic vinegar

Carpaccio kr. 120,-
Thin slices of raw beef with balsamic vinegar and rocket salad

Tartare kr. 100,-
Raw, mingled beef (80g) flavoured in the kitchen.
Served with salad

Mediterrannée salad kr. 100,-
Mediterrannée salad with baked tomatoes, mozzarella, pesto, avocado and croutons

Belli salad kr. 90,-
A mix of different small salads, with salmon, shrimps, turkey, cheese and a citrus vinaigrette

French plate kr.280,-
Plate with 5 small dishes

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

LAST ORDER FOR LUNCH CAN BE MADE AT KL. 15.30

HOT LUNCH DISHES

Portion of french fries kr. 50,-

Mushroom soup kr. 80,-

Creamy mushroom soup flavoured with truffel oil

Quiche kr. 80,-

Spinach pie with mushroom and tomato

Mussels from Limfjorden kr. 100,-

500 g. mussels steamed in whitewine with parsley and garlic

Onion soup kr. 90,-

French onion soup gratinated with cheese

Steak Frites kr. 280,-

Ca 320 g. matured Ribeye beef filet, medium rare. Served with herb butter, french fries, garlicmayo, lemon marinated iceberg salad and bearnaise sauce

Plat du jour kr.200,-

Ask the waiter

DESSERT AND CHEESE

Dessert from Belli menu kr.80,-

Sorbet ice kr. 80,-

Three kinds of sorbet ice with marinated berries

Tarte Tatin kr. 100,-

Baked apple pie. Served with vanilla ice cream

Citrus meringue cake kr. 100,-

Cake with citrus ice cream and meringue

Dessert platter kr. 120,-

Sorbet ice cream, tarte Tatin, crème brûlée, ice cream, chocolate mousse and chocolate cake

BELLI MENU

3 courses kr. 250,- can not be changed

STARTERS

Smoked salmon

Smoked salmon served with lemon marinated salad

□

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,-

MAIN COURSES

Boeuf Bourguignon

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

□

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

□

Brie de Meaux

French brie served with compote of rose hips

□

Crème brûlée

Sugar gratinated vanilla custard

We recommend dessertwine from Israel glass kr. 80,-