

BRUNCH

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

Mushroom soup kr. 70,-

Mushroom soup thickened with cream flavoured with truffel oil.

Smoked salmon

Smoked Faeroese salmon from H.C. Møllers Fiskehandel in Randers. Served with lemon marinated salad

Mergues pølse

Warm sausage with red onion compot

Bruschetta

with mozzarella og tomato

Brie de Meaux

French Brie of raw milk, unpasteurised

Chocolate cake

BELLI CLASSIC

Lunch plate kr. 160,-

Smoked salmon

With avocado

Quiche

Spinach tart with mushroom and tomato

Roasted loin of veal

Slices of loin of veal with cream potatoes

Mixed salad

Salad with pesto

Brie de Meaux

French Brie of raw milk, unpasteurised

or

Chocolate cake

For both brie og chocolate cake kr. 180,-

PLAT DU JOUR

Ask the waiter kr. 150,-

Last dish served from the lunch kitchen KL. 15.30

COLD LUNCH DISHES

Sandwich with turkey and bacon kr. 70,-

Turkey, bacon, tomatoes, cucumber and salad

Smoked venison kr. 90,-

Thin slices of smoked venison with salad, marinated mushrooms and balsamic vinegar

Salmon sandwich kr. 80,-

Smoked salmon from H.C. Møllers fishstore in Randers

Carpaccio kr. 110,-

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

Mediterrannée salad kr. 90,-

Salad with baked tomatoes, mozzarella, basil pesto, avocado, and breadcroutons

Belli salad kr. 90,-

Small mixed salads with smoked salmon, shrimps, turkey, tomato, cheese, and lemon vinaigrette

WARM LUNCH DISHES

Portion of french fries with garlic mayo kr. 50,-

Mushroom soup kr. 70,-

Mushroom soup thickened with cream flavoured with truffel oil. Refill is offered

Quiche kr. 70,-

Vegetable tart with spinach, tomatoes, and mushrooms. Served with salad

Sandwich chorizo kr. 80,-

Spanish chorizo with mozzarella, pesto and baked tomatoes

Mussels from Limfjorden kr. 90,-

500 g of clams steamed in white wine with parsley, garlic, lime and garlic mayo

Croque Monsieur kr. 90,-

Baked double toast with ham, cheese, mustard, and tomatoes

Onion soup kr. 90,-

Cheese gratinated french onion soup

Confit de Canard kr. 200,-

Stewed duck legs, apples, mushrooms, small potatoes and red wine sauce

Steak Frites kr. 280,-

Ca 280 g matured Ribeye beef filet, medium rare. Served with herb butter, french fries, garlic mayo, lemon marinated iceberg lettuce and bearnaise sauce

DESSERT

Crème brûlée kr. 70,-

Sugar gratinated custard

Sorbet ice kr. 70,-

2 kind of sorbet ice with marinated berries

Chocolate cake kr. 70,-

Chocolate cake of Belgian chocolate with orange and walnuts. Served with orange sauce and vanilla ice cream