

# BELLI MENU

3 course menu 250 can't be changed

## STARTER 80

### Smoked salmon

Cold smoked faroese salmon from H.C. Møller.

Marinated fennel salad and crisps

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### Mushroom soup

Creamy mushroomsoup with

Truffle oil

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### Mediterrannée salad

Salad with baked tomatoes, Italian Buffalo mozzarella, basil pesto and avocado

We recommend Chardonnay, Australia, glass 85

## MAIN COURSE 180

### Boeuf Bourguignon

Red wine marinated, braised beef.

Root vegetables, mashed potatoes and red wine sauce

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### Veal breast

Corned, herbal boiled Danish veal breast.

Steamed spring cabbage, small local potatoes from

lammefjorden, served with horseradish sauce.

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### Vegetarian dish

Mushroomrisotto, roasted mushrooms, tomato and spinach

We recommend Pinot Noir, Italy, glass 90

## DESSERT 80

### Chocolatedessert

Chocolatecake, chocolate mousse and vanilla ice cream.

▫

### Brie de Meaux

French Brie from unpasteurized milk.

from the city Meaux east of Paris, Served with compote

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### Crème brûlée

Sugar gratinated vanillacreme

We recommend dessert wine from Israel glass 80

## STARTER

**Moules marine** (500g) 100

White wine steamed mussels from Vildsund, Limfjorden. Served in a soup of reduced mussel stock, cream, parsley and garlic

**Onionsoup** 80

Cheesegratinated, french onionsoup made with chickenbroth

**Goatcheese** 100

Goatcheesecreme served with beetroot salad, reduced balsamico and nuts

**Carpaccio** 120

Thin slices of beef top round with virgin oliveoil, roasted pine nuts, 18 months stored Dutch cow milk cheese from Beemster, lime and arugula

**Steak Tartare** (80 g) 100

Beeftartare mixed and flavored in the kitchen, tastings is offered  
Served with a crunchy egg, arugula, fried capers.

## BRASSERIE MENU

The kitchen creates a 3 course menu, inspired by todays fresh ingredients. The menu will be introduced in the evening by our waiters 300

## MAIN COURSES

**Plat du jour** 200

Ask the waiter

**Salmon** 200

Slices of baked salmon with vegetables, herbs and hollandaise sauce

**Moules Marineres** (1000 g) 200

White wine steamed mussels from Vildsund, Limfjorden. Served in a soup of reduced mussel stock, cream, parsley and garlic

**Steak frites bernaïse** 300

Minimum 280 g. canadian ox Ribeye, medium cooked. Served with garlicbutter, french fries, mayo, salad with citrusdresseing, baked tomatos and bearnaisesauce.

**Steak tartare** (180 g) 200

Beeftartare mixed and flavored in the kitchen, tastings is offered  
Served with a crunchy egg, arugula, fried capers and french fries.

### Choucroute Alsacienne

Platter with whitewine sauerkraut, confit de canard, Montbeliard sausage and veal breast. Served with small potatoes 240

## DESSERT AND CHEESE

**Tarte Tatin** 80

Oven baked, caramelized, French apple pie, served with vanilla ice cream.

**Citrus maringue cake** 100

Cake with citrus cream and maringue, served with lime sorbet.

**Cheese plate** 100

Goat cheese from Lindbjerg, Gudenå firm cow cheese, brie de Meaux.

# DRIKKEVARER

## APERITIF

	glas	flaske
<b>Prosecco</b> DOC Brut Italien	80	480
<b>Aperol spritz</b>	90	
<b>Kir Royal</b>	90	

## HVIDVINE

Vi anbefaler		
1. <b>Take Root, Kingston</b> 2018 Chardonnay Australien	85	380
2. <b>Terra Andina, Sur Andino</b> 2017 Sauvignon Blanc, Chile sprød duft med smag af hyldeblomst	70	320
3. <b>Chardonnay, J. Moreau</b> 2017 Bourgogne, Frankrig frisk, smør og frugt		380
4. <b>Marani Bianco, Sartori</b> 2016 Veneto, Italien "Den hvide Amarone", Garganega håndplukkede og har ligget til tørre i 40 dage ligesom Amarone	100	450
5. <b>Grüner Veltiner Federspiel</b> 2016 Wachau, Østrig Sprødt frugtlig, krydret til sidst		480
6. <b>Rieflé-Lieu-Dit Steinstück</b>		580

## ROSEVINE

7. <b>Bodegas Fontana, Mesta rosé</b> 2017 Tempranillo, Spanien koncentreret frugt, velafbalanceret	85	340
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## FLASKEØL

<b>Original Old Ale</b> 6,7% Mørk øl lageret i 6 måneder. Brygget af Wintercoat.	0,50l	70
<b>Heineken</b> 4,6%	0,33l	60
<b>Mönchshof</b>	0,50 l	70

## RØDVINE

	glas	flaske
Vi anbefaler		
8. <b>Villa Molino, Sartori</b> 2015 Pinot noir, Veneto, Italien	90	380
9. <b>Corte Lavina</b> 2017 Angelo Rocca Zinfandel, Puglia, Italien	70	320
10. <b>Take Root, Kingston</b> 2017 Shiraz, Australien toner af sorte bær og anis	85	380
11. <b>Doña Paula</b> 2017 Cabernet Sauvignon, Argentina. Modne frugter og krydderier		420
12. <b>Pinot Noir, J. Moreau</b> 2017 Bourgogne, Frankrig God fylde, velintegreret egetræ		420
13. <b>ST Valpolicella Ripasso</b> 2015 Veneto, Italien Amaronens lillebror, lavet på tørrede amaronedruer		520
14. <b>Petit frère, Anwilka</b> 2015 Sydafrika Kompleks og elegant		520
15. <b>Brouilly, Chateau de Pierreux</b> 2016 Gamay, Beaujolais, Frankrig friske, modne, røde bær		520

## FADØL

		0,25l	0,5l
Vi anbefaler			
<b>Belli Fadøl</b> Mørk øl lageret i 6 måneder. Brygget af Wintercoat, udvalgt af Brasserie Belli.	6,7%	45	70

<b>Hancock Pilsner</b> Traditionel Pilsner. Smagen er fyldigere end andre traditionelle danske pilsnertyper og Saaz humlen giver en blød og afrundet smag	5,0 %	45	70
<b>Hancock Black Lager</b> Brygget med lagermalt. Dette giver i modsæt-	5,0 %	45	70

## DESSERTVINE

	glas
17. <b>Tawny portvin</b> Taylor's, Portugal	80
18. <b>Muscat</b> Yarden, Israel	80

## VAND

<b>Vand</b> Aarhus vand	1 l	25
<b>Vals</b> Kildevand med brus	0,33 l	30
<b>Cola</b> Coca Cola, Coca Cola Zero	0,25 l	30
<b>Orangina</b> appelsinvand med frugtkød	0,25 l	40
<b>Økologisk saft fra Bie</b> Bies bryggeri blev grundlagt i 1841 i Hobro Vælg mellem: Hyldeblomst Æble Solbær Rabarber		
<b>Ebeltoft gårdbryggeri</b> Lime og myntebrus	0,25 l	50
<b>Friskpresset juice</b> Ingefær og citrus	0,25 l	45

## KAFFE OG THE

<b>The i højt glas</b> Grøn, Keemun China, Ceylon, Hot Chai, Mango, Earl Grey mm		30
<b>Filterkaffe</b> Der tilbydes supplement		30
<b>Espresso</b>		25
<b>Cappucino</b> serveres i lille kop		30
<b>Café au lait</b> serveres i stor kop		35
<b>Café latte</b> serveres i højt glas		35
<b>Irish Coffee</b>		60
<b>Kakao</b> varm med flødeskum		35
<b>Ekstra espresso shot</b>		10

Alle vine bliver smagt for af vores tjenere.

Ved bestilling af hele flasker vin følger en flaske Aarhus vand med gratis. Ved betaling med kreditkort opkræves gebyr. Priser i DKK, inklusive 25% moms og betjening. Der tages forbehold for ændringer i årgange. Udgave 2 2019. Såfremt regningen skal splittes henviser vi til Mobilepay selskabet imellem.

Angående indhold af allergene ingredienser i vores retter beder vi dig og dine gæster kontakte vores personale