

BRUNCH

Plate serving 140
between kl.11 - 14

Mushroom soup

Creamy mushroom soup with truffle oil

Smoked salmon

Witj fennelsalat and crunch

Mergues suasage

Warm suasage with onion compote

Bruschetta

With mozzarella and tomato

Brie de Meaux

French Brie, unpasteurized

Chocolate cake

Dark chocolate cake, made with Belgian chocolate

BELLI CLASSIC

Lunch plate 180

Smoked salmon

With fennelsalat and crunch

Quiche

Spinach pie with mushroom and tomato

Veal

Slices of roasted veal with pommes anna

Mixed salads

Salad with pesto dressing

Brie de Meaux

French Brie, unpasteurized

or

Chocolatecake

Both brie and chocolatecake 200

BELLI MENU

3 course menu 250 can't be changed

STARTER 80

Smoked salmon

Cold smoked faroese salmon from H.C. Møller.

Marinated fennel and crisp

Mushroom soup

Creamy mushroom soup with
Truffle oil

Mediterrannée salad

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

MAIN COURSE 180

Boeuf Bourguignon

Red wine marinated, braised beef.
Root vegetables, mashed potatoes and red wine sauce

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

Crème brûlée

Sugar gratinated vanillacreme

SANDWICH AND TOAST

Sandwich turkey and bacon 70

Turkey, bacon, tomato, cucumber and salad.

Sandwich salmon 80

Smoked salmon from H.C. Møller, with salad, avocado and garlic mayonnaise.

Sandwich chorizo 80

Warm sandwich with slices of spanish chorizo, italian buffalo mozzarella, basil pesto
And baked tomatoes.

Croque Monsieur 90

Baked doubletoast with ham, cheese, mustard and tomato, Served with salad.

LUNCH DISHES

Portion pommes frites 50

Served with Heinz and garlic mayonnaise.

Quiche 80

Spinach pie with tomato and mushroom, Served with citrusmarinated salads.

Mediterrannée salad 100

Salad with baked tomatoes, italian buffalo mozzarella, basilpesto, avocoda and bread
Croutons.

Belli salad 100

Mixed salad with smoked salmon, skrimps, turkey, cheese and citruvinaigrette.

Moules marineres Starter (500 g.) 100 Main course (1000 g.) 200

White wine steamed danish mussels from Vildsund, Limfjorden. Served with soup
made of reduced mussel fond, cream, parsley and garlic.

As a main course, include french fries, mayo and citrusmarinated salad.

Carpaccio 120

Thin slices of beef top round with virgin oil, roasted pine nuts, 18 month, stored Dutch
cow milk cheese from beemster, lime and arugula.

Plat du jour 180

Ask the waiter.

French plate 280 French Tapas, plate with 5 small dished

Crunchy cod with tartare sauce, cold smoked salmon with fennelsalat, gratinated goat
cheese with marinated beetroots, tartare and breaded veal with coarse grained
mustard.

Steak frites bearnaise 300

Minimum 280 g. matured, fat moored beef ribeye, medium cooked.

Steak tartare Starter (80 g.) 100 Main course (160 g.) 200

Beef tartare, mixed and flavored in the kitchen. Tasting is offered.

Served with a crunchy egg, arugula, fried capers

As a main course, include pommes frites and mayo.

DESSERT

Tarte Tatin 80

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

Sorbet 60

Three kind af sorbet ice.

Citrus maringue cake 80

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

DRIKKEVARER

APERITIF

	glas	flaske
Prosecco DOC Brut Italien	80	480
Aperol spritz	90	
Kir Royal	90	

HVIDVINE

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

ROSEVINE

7. Bodegas Fontana, Mesta rosé 2017 Tempranillo, Spanien koncentreret frugt, velafbalanceret	85	340
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FLASKEØL

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

RØDVINE

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

FADØL

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

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

DESSERTVINE

	glas
17. Tawny portvin Taylor's, Portugal	80
18. Muscat Yarden, Israel	80

VAND

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

KAFFE OG THE

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