

BELLI MENU

3 course menu 250 can't be changed

STARTER

Smoked salmon

Cold smoked faroese salmon from H.C. Møller.
Marinated fennel salad and crisps

Mushroom soup

Creamy mushroom soup with Truffle oil

Mediterrannée salad

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

MAINCOURSE

Boeuf Bourguignon

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

Veal breast

Corned, herbal boiled Danish veal breast.
Steamed spring cabbage, small local potatoes from
lammefjorden, served with horseradish sauce

Vegetarian dish

Mushroomrisotto, roasted mushrooms, tomato and
spinach

DESSERT

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

Wine menu 3 glasses of wine og Aarhus water 200

3 non alcoholic drinks and Aarhus water 120

Dinner from 16:30 - last order 21.00

STARTER

Starter from the Belli menu 80

Moules marinière (500 g.) 100

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

Onion soup 80

Cheesegratinated, french onion soup made with chickenbroth

Goatcheese 100

Gratinated goatcheese 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 tartar (80 g.) 100

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

BRASSERIE MENU

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

MAIN COURSES

Maincourse from the Belli menu 180

Salmon 200

Slices of baked salmon with vegetables, herbs and hollandaise sauce

Moules marinières (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 250 g. Ribeye, medium cooked. Served with garlicbutter, french
fries, mayo, salad with citrusdresseing, baked tomatoes and bearnaisesauce

Steak tartar (180 g.) 200

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

Choucroute Alsacienne

Confit de canard (corned, stewed duck leg) and Montbéliard susage.
Served with sauerkraut and mashed potatoes 240

DESSERT AND CHEESE

Dessert from the Belli menu 80

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 120

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