

# SANDWICH

**Sandwich turkey and bacon**  
50

Sandwich with turkey and crispy bacon

**Sandwich chorizo** 80

Warm sandwich with spanish chorizo, mozzarella, basil pesto and tomatoes

**Sandwich vegetarian** 80

Warm sandwich with mozzarella, baked tomatoes, avocado, walnuts and arugula

# BRUNCH

Plate serving 160  
between 11 - 14

**Mushroom soup**

Creamy mushroom soup with truffle oil

**Smoked salmon**

With fennelsalat and crunch

**Merguez susage**

Warm susage 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 platter 200

**Smoked salmon**

With fennelsalat and crunch

**Quiche**

Spinach pie with mushroom and tomatoes

**Veal**

Slices of roasted veal with pommes Anna

**Brie de Meaux**

French Brie, unpasteurized

or

**Chocolate cake**

For both brie and chocolate cake 220

Lunch 11 - last order 15:00

# COLD LUNCH DISHES

**SMØRREBRØD** 160

2 pcs. of classic danish smørrebrød. Fish fillet, schrimps, roastbeef and remoulade

**ROASTBEEF** 140

Handsliced roastbeef with home stirred remoulade, smashed potatoes and salad

**CARPACCIO** 120

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

**SALADS** 100

**Belli salad**

Mixed, small salads with smoked salmon, schrimps, turkey, cheese and citrus vinaigrette

**Mediterrannée salad** (vegetarian)

Salad with baked tomatoes, buffalo mozzarella basil pesto, olives and avocado

**STEAK TARTAR** starter (80 g.) 100 maincourse (160 g.) 200

Stirred beef tartar, mixed and flavored in the kitchen, tasting is offered.

Served with a crispy egg, arugula and fried capers

# WARM LUNCH DISHES

**SOUPS**

**Mushroom soup** 80

Creamy mushroom soup with truffle oil

**Onion soup** 80

Cheesegratinated, French onion soup made on chickenbroth

**LIGHT DISHES**

**Portion of pommes frites** 50

Served with Heinz and garlic mayonnaise

**Quiche** 80

Spinach pie with tomato and mushroom. Served with citrus marinated salad

**Shooting star** 140

Paneret Breaded and white wine steamed plaice fillet. Served on toast with hand med hand-peeled schrimps

**Moules marinières** starter (500 g.) 100 maincourse (1000 g.) 200

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

**MAIN COURSES**

**Mushroom risotto** 180

Vegetarian mushroom risotto with roasted mushrooms and tomato

**Boeuf Bourguignon** 180

Braiserede Braised beef, root vegetables, mashed potatoes and red wine sauce

**Steak frites bearnaise** 300

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