

# BELLI MENU

3 course menu 280

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

## MAINCOURSE

### Boeuf Bourguignon

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

### Vegetarian dish

Mushroom risotto, roasted mushrooms, tomato and spinach

## DESSERT

### Chocolatedessert

Chocolate cake, chocolate mousse and vanilla ice cream

### Crème brûlée

Sugar gratinated vanillacreme

## STARTER

Starter from the Belli menu 80

Moules marinières (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

Cheese gratinated, french onion soup made with chicken broth

Mediterrannée salad 100

Baked tomatoes, mozzarella, olives, basil pesto, avocado and croutons

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

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

Everything is served with homemade bread, olivetapenade and butter

## MAIN COURSES

Maincourse from the Belli menu 160

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. Served with french fries

Steak frites bearnaise 300

Minimum 250 g. Ribeye, medium cooked. Served with garlic butter, french fries, mayo, salad with citrus dressing, salad and bearnaise sauce

Steak tartar (180 g.) 200

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

Danish chicken 200

Roulade made from mushrooms and chicken. Served with risotto and herbs

## DESSERT AND CHEESE

Dessert from the Belli menu 80

Tarte Tatin 100

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

Brie de Meaux 100

# BRASSERIE MENU

The kitchen creates a 3 course menu.

We let ourselves be inspired by today's fresh ingredients and serve you the best that we have.

The menu will be introduced in the evening by our waiter