

## BRUNCH

Plate serving 160

### Mushroom soup

Creamy mushroom soup with truffle oil

### Smoked salmon

With fennelsalat and crunch

### Merguez susage

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 platter 200

### Smoked salmon

With fennelsalat and crunch

### Quiche

Spinach pie with mushroom and tomatoes

### Chickenroulade

Slices of chicken and mushroom roulade with risotto

### Brie de Meaux

French Brie, unpasteurized

or

### Chocolate cake

For both brie and chocolate cake 220

## BELLI MENU

3 courses 280

Ask the waiter

Lunch 11 - last order 15:00

## COLD LUNCH DISHES

Sandwich turkey and bacon 70

French flutes with turkey, crispy bacon, tomato and salad

Sandwich chorizo 80

Warm sandwich with spanish chorizo. Mozzarella and basil pesto

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

Bello salad 100

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

Mediterrannée salad (vegetarian) 100

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

**Steak tartar** starter (80 g.) 100 maincourse (160 g.) 150

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

Served with a crispy egg, arugula and fried capers

## WARM LUNCH DISHES

Portion of french fries 50

Served with Heins tomato ketchup and garlic mayo

Mushroom soup 80

Creamy mushroom soup with truffle oil

Onion soup 80

Cheesegratinated, French onion soup made on chickenbroth

Shooting star 160

Breaded and white wine steamed plaice fillet.

Served on toast with hand-peeled schrimps

Quiche

Spinachpie with tomota and mushrooms. Served with a citrusmarinated salad

Steak frites bernaise 300

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

**Moules marinières** starter (500 g.) 100 maincourse (800 g.) 150

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

## DESSERTS AND CHEESE

Chocolatedessert

Chocolatecake, chocolate mousse and vanilla ice cream

Crème brûlée

Sugar gratinated vanillacreme

Brie de Meaux

French brie with rosehip marmelade and olives