

BELLANGER

BREAKFAST

- Monday to Friday 8.00am - 11.30am - Weekends 8.00am - 5.30pm -

VIENNOISERIE

- Croissant au Beurre - 2.50
- Pain aux Raisins - 2.95
- Pain au Chocolat - 2.95
- Croissant aux Amandes - 2.95

COLD BREAKFAST

- Granola - 4.25 *with banana* - 5.25
- Bellanger Muesli - 4.25
- Yoghurt: Greek, or Low Fat - 2.75
with a blueberry compote - 4.25
with granola & banana - 5.25
- Pink Grapefruit - 3.50
- Fresh Fruit Salad - 7.50

BUTTERMILK PANCAKES & WAFFLES

- maple syrup* - 6.50 *bacon & syrup* - 9.25
- blueberries & compote* - 8.75

ŒUFS

- Eggs Benedict - *small* 7.25 *large* 12.75
- Eggs Portobello - *small* 7.75 *large* 13.00
- Eggs Arlington - *small* 8.95 *large* 16.75
- Avocado & Poached Egg on Sourdough - 8.95
- Smoked Salmon and Scrambled Eggs - 13.95
- Omelette au Choix - *from* 7.95

HOT BREAKFAST

- Bellanger Creamed Porridge - 5.25
blackberry & apple compote
- Fried, Poached or Scrambled Eggs - 4.95
- 2 Boiled Eggs with Soldiers - 5.95
- Cumberland Sausage Sandwich - 5.50
- Crispy Bacon Roll - 5.50
- Ham & Gruyère Crêpe Complete - 8.25
- Quinoa & Potato Hash - 11.75
spinach, mushroom, avocado, poached egg

ENGLISH BREAKFAST - 14.95

- Served 8.00am - 11.30am Daily -
- choice of eggs with bacon, sausage, black pudding, tomato, baked beans and mushroom

TOAST

- pain de campagne, seven grain, white, wheat free* - 1.25
- with butter and home made preserves* - 2.50



ALL DAY

- Daily 11.30 to Close -

TARTES FLAMBÉES

- Classic 'Alsacienne' - 6.75
- Chèvre, Miel et Thym - 7.95

PRIX FIXE

- 11:30am - 6:30pm daily -

- 2 courses - 14.25
- 3 courses - 16.75

Salades Râpées

beetroot, celeriac & carrot

Seared Fillet of Sea Bream
served with seasonal vegetables

Baked Vanilla Cheesecake
with a blueberry compote

SANDWICHES

Bellanger Hamburger - 13.50
with french fries

Croque Monsieur - 7.25
gruyère cheese and jambon blanc

Croque Madame - 8.50
gruyère cheese, jambon blanc and a fried egg

Chicken Schnitzel Sandwich - 8.75
chicken schnitzel, lettuce and tomato

Tartine of Grilled Halloumi - 9.75
with avocado & a herb dressing

Tartine of 'Hot-Smoked' Salmon - 13.50
kale & cornichon slaw

HORS D'ŒUVRES

Lindisfarne Rock Oysters 2.50 ea

Salades Râpées *beetroot, celeriac & carrot* - 4.95

Soupe à la Bière *infused with toasted caraway* - 5.25

Quiche Lorraine *salade mache* - 6.75

Eggs Benedict *small* 7.25 - *large* 12.75

Chicken Liver Parfait - 9.75

tomato & red onion marmalade

Steak Tartare

small 9.25 *large with salad & french fries* 18.25

Escargots à la Persillade

demi-douzaine 9.50 - *la douzaine* 18.75

LES SALADES

Heritage Beetroot with Goats' Cheese - 7.50

Avocado and Superfoods Salad - 9.25
with grilled chicken - 11.95

Salade Niçoise
small 9.75 *large* 16.00

PLÂTS PRINCIPAUX

POISSONS

Moules Marinières - 13.95
with french fries - 16.75

Roast Pavé Cod - 19.75
with a vermouth beurre blanc

Grilled Fish of the Day - m.p.
served fully garnished

ESCALOPES

Chicken Schnitzel *with lingonberry compote* - 16.50

Veal Schnitzel *with lingonberry compote* - 22.00

Add Holstein *fried egg, anchovy & capers* - 1.75

LES POTS

- | | <i>for one</i> | <i>for two</i> |
|---|----------------|----------------|
| Coq au Riesling | 17.00 | 33.00 |
| <i>riesling braised landaise chicken with mushrooms and pearl onions</i> | | |
| Choucroute à l'Alsacienne | 18.00 | 35.00 |
| <i>salted & smoked pork belly, ham hock, frankfurter, ham & garlic sausage and montbéliard sausage, served on pickled cabbage</i> | | |
| Moroccan Spiced Lamb | 19.00 | 37.00 |
| <i>slow braised shoulder of lamb with meguéz sausage, couscous & harissa</i> | | |

GARNITURES

- sauerkraut - 3.50
- les salades - 3.50
- les pommes de terre - 3.50
- les légumes - 3.50
- pommes aligot - 4.50

VIANDES

Toulouse Sausages - 13.50
braised puy lentils

Confit of Duck - 14.50
white bean & tomato 'cassoulet'

Grilled Chicken Paillard - 14.75
green beans, confit lemon & thyme

Grilled Entrecôte Steak - 27.50
béarnaise sauce and pommes frites

VÉGÉTARIEN

Please ask your server
for our full vegetarian menu

FROMAGE, DESSERTS ET GLACÉS

Baked Vanilla Cheesecake - 5.75

Crème Brûlée - 5.75

Poire Belle Hélène - 5.95

Blackberry & Apple Crumble - 6.25

Petit-Pot au Chocolat - 6.50

Gâteaux Opéra - 6.95

FROMAGE

Munster AOC
served with grapes and baguette - 8.75

Café Gourmand - 6.50

a pot of americano coffee with a selection of pâtisseries

Selection of Ice Creams and Sorbets
from 2.25 per scoop - please ask your server

Sorbet Maison - 3.95
please ask your server

Coupe Amandine - 6.75
pistachio, hazelnut, and almond nougat ice creams with butterscotch sauce



Wine List

CHAMPAGNE & SPARKLING

	GLASS 150ml	BOTTLE		GLASS 150ml	BOTTLE		GLASS 150ml	BOTTLE
Crémant de Loire NV	.8.00	38.50	Ayala Rosé Majeur NV	15.50	69.00	Jacquesson Cuvée No. 741		
Pommery Brut Royal NV	10.50	52.00*	Bollinger Rosé NV		100.00	Extra Brut NV	17.50	83.00
Camel Valley Brut 2014, Cornwall	15.50	69.00				Ruinart Blanc de Blancs NV		85.00
Bollinger Special Cuvée NV		80.00				<i>* Magnums available at double the bottle price</i>		
HALF BOTTLES								
Pommery Brut Royal NV 27.00 • Bollinger Rosé NV 46.00								

FEATURED PRODUCER

DOMAINES SCHLUMBERGER, ALSACE

	GLASS 175ml	BOTTLE
Pinot Blanc 'Les Princes Abbés' 2016		32.00
Riesling 'Les Princes Abbés' 2015	9.50	36.00
Pinot Gris Grand Cru 'Kessler' 2014		47.00
Riesling Grand Cru 'Saering' 2014		53.00
Gewürztraminer Grand Cru 'Kessler' 2014		55.00

FEATURED PRODUCER

DOMAINE FAIVELEY, BOURGOGNE

	GLASS 175ml	BOTTLE
Bourgogne Chardonnay 2016	12.50	45.00
Rully Blanc 'Villeranges' 2016		52.00
Mercurey Rouge 2016	14.50	55.00
Gevrey Chambertin 2015		85.00
Nuits-Saint-Georges 1er Cru 'Les Damodes' 2011		97.00

ROSÉ

	GLASS 175ml	BOTTLE
Montrose Rosé 2017 Bernard et Olivier Coste, Languedoc	7.75	28.00
Sancerre Rosé 2017, André Dezat	9.75	40.00
Côte de Provence Rosé 2017, Château Roubine	10.50	42.00

WHITE

	GLASS 175ml	BOTTLE
Côtes de Gascogne 2017, Domaine de Ménard, South West	6.75	22.50
Viognier 2017, Domaine de Montmarin, Côtes de Thongue	7.50	27.50
Sauvignon Blanc 2017, Vignerons de Valençay, Loire	8.25	30.00
Muscadet de Sevre et Maine 'Sur Lie' 2017, Hauts Pémions, Loire	8.75	32.00
Rivaner 'Clos des Eglantiers' 2016, Mathis Bastian, Luxembourg		33.00
Riesling Schieferkopf 2016, Baden		34.50
Bourgogne Aligoté 2016, Domaine Perraud	10.25	36.00
Atlantic Dry 2016, Camel Valley, Cornwall	10.50	38.00
Côtes du Rhône Blanc 'Les Becs Fins' 2016 Tardieu Laurent	11.00	40.00
Riesling 2017, Bruno Sorg, Alsace	11.50	42.00
Pouilly-Fumé 2017, Domaine Thibault, Loire	13.50	50.00
Gewürztraminer 2016, Albert Mann, Alsace		51.00
Chablis 2017, Gilles et Nathalie Fèvre, Bourgogne	14.00	52.00
Pinot Gris 2012, Domaine Rolly Gassman, Alsace		53.00
Bourgogne Blanc 'Les Sétilles' 2016, Olivier Leflaive		55.00
Pouilly Fuissé 'Vieilles Vignes de Solutré' 2017, Domaine des Gerbeaux		60.00
Chablis 1er Cru 'Les Vaillons' 2016, Laroche, Bourgogne		78.00
Meursault 'Les Vieilles Vignes' 2014, Vincent Girardin, Bourgogne		85.00
Puligny-Montrachet 2015, Domaine Jacques Carillon		100.00

DESSERT WINES

~ 100ml glass ~

Côteaux du Layon 2016, Château La Tomaze, Loire	7.50
Muscat Beaumes-de-Venise 2014, Domaine de Durban, Rhône	10.00
Banyuls 2016, Cuvée Parce Frères, Domaine de la Rectorie	14.00
Cyprès de Climens 2012, Barsac	15.00
Gewurztraminer 2015, Cuvée Christine, Schlumberger, Alsace	15.00

RED

	GLASS 175ml	BOTTLE
Vignes d'Oc Rouge 2017, Languedoc	6.75	22.50
Cabernet Sauvignon 2016 Côteaux de l'Ardèche	7.25	26.00
Pinot Noir 'La Muse de Cabestany' 2017, Pays d'Oc	8.00	29.00
Côtes du Roussillon 2016, Domaine Bila-Haut	8.25	30.00
Beaujolais Villages 2016, Domaine André Colonge	8.75	32.00
Côtes du Rhône 2016, Chapoutier	9.25	33.50
Fitou 'Cuvée les Origines' 2016, Bertrand-Bergé, Languedoc	9.75	35.00
Syrah 'Les Vignes d'à Côté' 2017, Yves Cuilleron, Rhône	10.25	37.00
Château Mayne-Graves 2015, Bordeaux Supérieur	10.75	39.50
Saumur-Champigny 2017, Domaine Filliatreau, Loire		42.50
Vacqueyras 2014, Domaine de la Garrigue, Rhône	12.25	45.00
Morgon Côte de Py 2016, Domaine de la Chaponne, Beaujolais		46.00
Crozes-Hermitage Les Meysonniers 2016, Chapoutier, Rhône	13.00	48.00
Château La Croix des Moines 2013, Lalande de Pomerol, Bordeaux	12.75	49.00
Pinot Noir d'Alsace 2017, Domaine Bruno Sorg	13.75	51.00
Cahors Malbec 2012, Château de Chambert, SW France		52.00
Bourgogne Pinot Noir 'Les Ursulines' 2017, Jean-Claude Boisset	14.25	53.00
Lussac St. Émilion 2012, Château de Bellevue, Bordeaux		60.00
Châteauneuf-du-Pape 2014, Le Vieux Donjon, Rhône		82.00
Nuits-Saint-Georges 'Les Allots' 2012, Benjamin Leroux, Bourgogne		108.00

- 500ml carafes are available for all wines sold by the glass -
a smaller glass size is available on request

SHERRY & PORT

~ 100ml glass ~

Puerto Fino, Solera Reserve, Lustau, Jerez	7.00
Papirusa Manzanilla Solera Reserve, Lustau, Jerez	7.00
Los Arcos Dry Amontillado, Lustau, Jerez	7.00
San Emilio Pedro Ximenez, Lustau, Jerez	8.50

Quinta de la Rosa LBV 2011, Oporto	8.00
Quinta de la Rosa Vintage 2005, Oporto	13.00

Please inform your server if you have any allergies we need to be aware of. All wines contain sulphites and some may contain allergens