

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



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

ALL DAY

- Daily 11.30 to Close -

TARTES FLAMBÉES

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

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

	for one	for two
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 meguetz 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*