

BELLANGER

TABLE D'HÔTE

11:30am – 6:30pm daily

2 courses - 15.00

3 courses - 18.00

Salades Râpées
beetroot, carrot and celeriac

or

Chicken Liver Parfait
with a tomato chutney

Grilled Chicken Paillard
with a gem heart salad

or

Seared Fillet of Sea Bream
with golden beetroot and a radish salad

Tarte au Citron
with whipped cream

or

Coupe Chocolat Liégeois
*chocolate and vanilla ice creams
with a bitter chocolate sauce*



Lunch & Dinner

FORMULE D'ALSACE

11:30am – 6:30pm daily

22.50

Soupe à la Bière
infused with toasted caraway

Choucroute à l'Alsacienne
served on pickled cabbage

Gewürztraminer Custard
with a gooseberry compote

Glass of Wine, Water, Coffee

SANDWICHES ET HAMBURGERS

Croque Monsieur - 6.75
gruyère cheese and jambon blanc

Chicken Schnitzel Sandwich - 8.25
chicken schnitzel, lettuce and tomato

Croque Madame - 7.95
gruyère cheese, jambon blanc and a fried egg

Bellanger Hamburger
with gruyère d'alpage 11.50 classic 9.75

HORS D'OEUVRES

Carlingford Lough Rock Oysters
demi-douzaine 14.50 - la douzaine 28.00

Minted Pea Soup - 4.95

Chicken Liver Parfait - 8.50

Salmon Rillettes, Toasted Sourdough - 9.95

Asparagus, Duck Egg and Hollandaise - 11.50

Steak Tartare - *large 17.50 small 8.50*

Escargots à la Persillade
la douzaine 17.95 - demi-douzaine 8.95

LES SALADES

Salades Râpées - 4.75

Heritage Tomato and Burrata Salad - 13.50

Dorset Crab, Smoked Salmon, Avocado
and Fennel Salad - 13.95

Roast Beef, Endive, Roquefort and Walnut Salad - 14.50

Salade Niçoise - *large 14.50 small 9.75*

Avocado and Superfoods Salad
large 12.75 small 7.75

add chopped chicken - *large 3.50 small 2.50*

TARTES FLAMBÉES

ET QUICHES

TRADITIONNELLES

'Alsacienne' - 5.50

Champignons et Fines Herbes - 7.00

FROMAGES

Chèvre, Miel et Thym - 7.50

Munster et Échalotes - 7.75

QUICHES

Quiche Lorraine - 6.50

Summer Squash & Gruyère Cheese - 6.50

PLÂTS PRINCIPAUX

POISSONS

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

Fillet of Hake - 17.95
golden beetroot and a radish salad

Pan Fried Sea Bass - 21.00
sprouting broccoli, lemon & caper butter

Seared Scallops - *large 21.00 small 13.95*
cauliflower puree and pancetta

LES POTS

for one for two for four

Coq au Riesling 16.00 31.00 60.00
riesling braised landaise chicken with mushrooms and pearl onions

Choucroute à l'Alsacienne 17.00 33.00 64.00
*salted & smoked pork belly, ham hock, frankfurter, ham & garlic
sausage and montbéliard sausage, served on pickled cabbage*

ESCALOPES

Veal Schnitzel *with lingonberry compote* - 20.00

Chicken Schnitzel *with lingonberry compote* - 15.00 *Holstein fried egg, anchovy & capers add* - 1.75

GARNITURES

sauerkraut - 2.95 *les salades from* - 2.95 *les pommes de terre* - 3.25 *pommes aligot* - 4.75 *les légumes from* - 3.25

FROMAGES

all served with honey, walnuts and caraway bread

Gruyère d'Alpage - 6.50 *Munster Affinage* - 6.75 *Monbazillac Infused Fourme d'Ambert* - 8.50 *Selection of All Three* - 7.25

PÂTISSERIES

Classic Millefeuille - 4.50

Tarte au Citron - 4.50

Chocolate & Hazelnut Éclair - 4.75

Baked Vanilla Cheesecake - 5.00

Gâteau Forêt-Noire - 5.00

DESSERTS

Gewürztraminer Custard, Gooseberry Compote - 5.50

Summer Berry & Apple Crumble - 5.50

Petit-Pot au Chocolat - 6.25

Cafe Gourmand - 6.00

a pot of americano coffee with a selection of pâtisseries

ICE CREAM COUPES

Sorbet Gewürz - 3.95

one large scoop of gewürztraminer infused sorbet

Chocolat Liégeois - 5.50

chocolate and vanilla ice creams, bitter chocolate sauce

Amandine - 6.25

pistachio, hazelnut, and almond nougat ice creams, butterscotch sauce

Knickerbocker Glory - 7.75

*strawberry and vanilla ice creams with mixed berries,
whipped cream and a strawberry sauce*

TARTES FLAMBÉES

Strawberries, Crème Fraîche & Marshmallows - 4.75 *Chocolate and Banana* - 4.75

Prices include VAT - A discretionary 12½% Service Charge will be added to your bill - All gratuities are managed by the staff - Vegetarian Menu available on request

Please inform your server if you have any allergies we need to be aware of