

BELLANGER

TABLE D'HÔTE

11:30am – 6:30pm daily

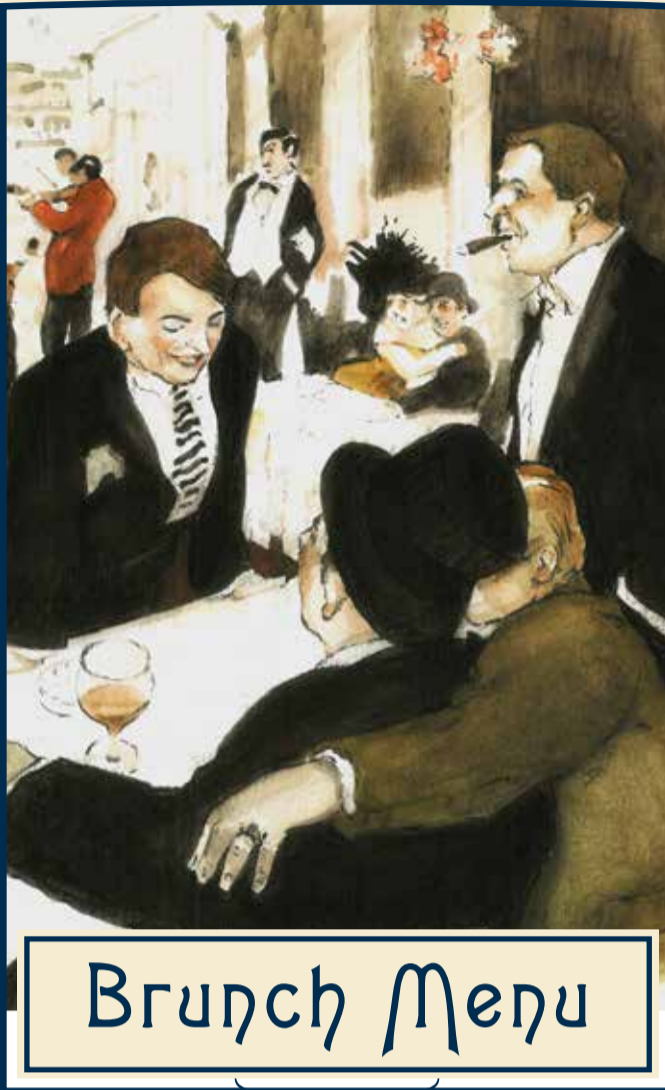
2 courses - 15.00

3 courses - 18.00

Salades Râpées
or
Chicken & Duck Liver Terrine

Grilled Chicken Paillard
or
Seared Fillet of Sea Bream

Tarte au Citron
or
Coupe Chocolat Liégeois



Brunch Menu

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*

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*

LES POTS

	<i>for one</i>	<i>for two</i>	<i>for four</i>
Coq au Riesling	16.00	31.00	60.00
<i>riesling braised landaise chicken with mushrooms and pearl onions</i>			
Choucroute à l'Alsacienne	17.00	33.00	64.00
<i>salted & smoked pork belly, ham hock, frankfurter, ham & garlic sausage and montbéliard sausage, served on pickled cabbage</i>			

ESCALOPES

Veal Schnitzel - 20.00
with lingonberry compote

Chicken Schnitzel - 15.00
with lingonberry compote

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

Café 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