

BELLANGER

ALL DAY

- Tuesday to Sunday 11.30 to Close -

BUTTERMILK PANCAKES & WAFFLES

maple syrup – 6.50 bacon & syrup – 9.25
mixed berries – 8.75

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

ŒUFS

Eggs Benedict – small 7.25 large 12.75
Eggs Portobello – small 7.25 large 13.00
Eggs Florentine – small 7.50 large 14.50
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

PRIX FIXE

- 11.30 am – 6.30 pm daily -

2 courses – 14.25 3 courses – 16.75

Salade Rapées
Spring Vegetable Broth
Quiche Lorraine
Loch Duart Salmon
green beans and tomato salsa
Flat Iron Steak
parmentier potatoes and persillade
Spätzle à la Provençale
Baked Vanilla Cheesecake
Apple & Blueberry Crumble
Coupe Amandine

TARTES FLAMBÉES

thin & crispy Alsacienne style pizza

Classic 'Alsacienne' – 6.75
fromage blanc, onions and smoked bacon
Chèvre, Miel et Thym – 7.95
goats' cheese, honey and thyme



LES SALADES

Endive, Roquefort
& Pickled Walnut Salad – 8.50
Avocado and Superfoods Salad – 9.25
with grilled chicken – 11.95
Salade Niçoise
small 9.75 large 16.00

HORS D'ŒUVRES

Lindisfarne Rock Oysters – 2.50 ea
Salades Râpées *beetroot, celeriac & carrot* – 4.95
Spring Vegetable Broth – 5.65
Quiche Lorraine – 6.75
Courgette & Asparagus Tart – 6.75

French Onion Soup Gratinée – 6.95
Avocado Vinaigrette – 7.50
Tomato Galette – 9.25
heritage & sun-dried tomatoes
Chicken Liver Parfait – 9.75
tomato & red onion marmalade

Severn & Wye Oak Smoked Salmon – 13.50
buckwheat blinis and crème fraîche
Steak Tartare
small 9.25 large with salad & french fries – 18.25
Escargots à la Persillade
demi-douzaine 9.50 la douzaine 18.75

POISSONS

Moules Marinières – 13.95
with french fries – 16.75
Poached Cod, Crispy Bacon – 19.75
sauce verte
Grilled Fish of the Day – m.p.
served fully garnished

ESCALOPES

served with lingonberry compote
Chicken Schnitzel – 16.50
Veal Schnitzel – 22.00

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

PLÂTS PRINCIPAUX

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>		
Slow Braised Shoulder of Spring Lamb . . .	19.00	37.00
<i>pearl barley and mange tout</i>		

VIANDES

Toulouse Sausages – 13.50
with potato salad
Roast Duck – 14.50
pommes boulangère and hispi cabbage
Grilled Chicken Paillard – 15.50
sauce provençale
Grilled Entrecôte Steak – 27.50
béarnaise sauce and pommes frites

GARNITURES

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

FROMAGE, DESSERTS ET GLACÉS

Baked Vanilla Cheesecake – 5.75
Crème Brûlée – 5.75
Classic Chocolate Éclair – 5.95
Apple & Blueberry Crumble – 6.25
Mint Infused Fruits – 6.75
Mousse au Chocolat à l'Orange – 6.75
Strawberry and Vanilla Millefeuille – 6.95

FROMAGE

Morbier Bichonne, Cabri d'Ici & Comté (20 month aged)
with crackers and celery – 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