

# BELLANGER

## Prix-Fixe

Two Courses – 11.95  
Three Courses – 14.95

Carottes Râpées

Steak Haché  
sauce au poivre et frites

Sorbet du Jour

## Tartes Flambées

Classique 7.25  
smoked bacon, onions and cream cheese

Chèvre, Miel et Thym 8.50  
goat's cheese, honey and thyme

### Formule

Your choice of Tarte Flambée  
A glass of Meteor Beer or House Wine  
Pot of Coffee or Tea

11.00

## Formule

19.75

Soupe Froid de Tomates Anciennes

Agneau Braisé,  
Légumes de Saison

ou  
Filets de Maquereaux  
à la Provençale

Mascarpone Citronné,  
Compôte de Fraises

Verre de Vin Maison, Eau

## "LE BRUNCH"

Eggs Benedict *small* 7.00 *large* 13.25

Eggs Florentine *small* 7.25 *large* 13.75

Eggs Royale *small* 8.25 *large* 14.75

Omelette aux Fines Herbes 7.75

Smoked Salmon, Scrambled Eggs 13.50

'Le Club' Sandwich 11.25

Chicken Schnitzel Sandwich 11.75

Bellanger Hamburger 13.50

## HORS D'OEUVRES ET SALADES

Céleri Rémoulade 3.75

Carottes Râpées 4.25

Chilled Heritage Tomato Soup 4.75

Steak Tartare  
*small: with toast* 8.75  
*large: with pommes frites* 18.50

Avocado & Superfoods Salad  
*small* 8.00 *large* 12.00

Perl Las Cheese, Apple & Walnut Salad  
*small* 8.50 *large* 12.75

Chopped Chicken Salad  
*small* 9.50 *large* 14.50

Salade Niçoise with Agromar Tuna  
*small* 10.25 *large* 15.25

Carlingford Lough Oysters 3.25 each

Avocado Vinaigrette 7.75

Severn & Wye Smoked Salmon 12.75

Prawn & Avocado Cocktail 16.25

Escargots à la Bourguignonne  
*la douzaine* 19.50 *les six* 9.75

## PLÂTS PRINCIPAUX

Soufflé Suisse, Gem Heat Salad 12.50

Aubergine Schnitzel 12.25  
*herb dressing, tomato & watercress salad*

Chicken Schnitzel Lingonberry Compote 15.75

Chicken Schnitzel 'Holstein' 18.00  
*fried egg and anchovies*

Confit of Duck 16.50  
*flageolets, fresh beans and peas, herb dressing*

Coq au Riesling 16.50  
*pommes purée*

Goujons of Haddock 18.50  
*pommes frites and tartare sauce*

Cold Poached Salmon Mayonnaise 20.00  
*heritage cucumber and mayonnaise*

Seared Fillet of Sea Bass 22.50  
*provençal vegetables*

Rib-eye Steak, Béarnaise 24.75  
*pommes frites, gem heart salad*

### les garnitures

petits pois à la menthe - 3.75  
gem heart & radish salad - 3.50

creamed spinach - 3.75  
tomato salad with shallots and chives - 4.25  
sautéed green beans, crispy shallots & confit garlic - 4.75

pommes frites - 4.00  
pommes purée - 4.00

## FROMAGES, DESSERTS & GLACES

### FROMAGES

Cheese Selection with Crackers 12.00  
*Perl Las, Comté, Goat's Cheese*

### FRIANDISES

Madeleines (2) 2.75  
Bellanger Truffles (2) 3.25  
Strawberry & Pistachio Macaroons 4.75

### DESSERTS

Chocolate Delice 7.25  
Crème Brulée 7.25  
Lemon-Scented Mascarpone 7.25  
*strawberry compote & shortbread biscuit*  
Elderflower Infused Fruit Salad 7.25  
Tarte Fine aux Pommes 7.95

### GLACES

Sorbet du Jour 4.50  
*ask your server for today's flavour*  
Banana Split 5.75  
*caramelised banana, vanilla ice cream, whipped cream*  
Coupe Chocolat Liégeois 7.75  
*vanilla and chocolate ice creams, whipped cream and bitter chocolate sauce*