

BELLANGER

ALL DAY MENU

Prix-Fixe

Two Courses – 10.95
Three Courses – 14.25

Céleri Rémoulade

Steak Haché
sauce au poivre et frites

Tarte au Citron

Formule

19.75

Soupe à l'Oignon

Steak Frites, Sauce Bordelaise
au
Filet de Dorade à la Pipérade

Crème Brûlée

Verre de Vin Maison, Eau

Croques & Sandwiches

Croque Monsieur 7.25

Croque Madame 8.50

Club Sandwich Français 9.25

Chicken Schnitzel Sandwich 9.95

HORS D'OEUVRES ET SALADES

Carlingford Lough Oysters 2.95 each

Céleri Rémoulade 4.25

Oeufs Mayonnaise 4.75

Steak Tartare
small 8.25 large 17.25

Avocado & Superfoods Salad
small 7.50 large 11.25

Quiche Florentine 6.50

Soupe à l'Oignon 6.75

Avocado Vinaigrette 7.25

Salade Niçoise with Agromar Tuna
small 9.50 large 14.25

Chopped Chicken Salad
small 9.00 large 13.50

Chicken Liver Parfait 9.50

Severn & Wye Smoked Salmon 9.75

Prawn & Avocado Cocktail 15.25

Escargots à la Bourguignonne
la douzaine 19.50 les six 9.75

Pear, Walnut & Goats' Cheese Salad
small 8.00 large 12.00

TARTES FLAMBÉES

Formule 9.95

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

Classique 6.75
smoked bacon, onions and cream cheese

Chèvre, Miel et Thym 7.95
goats' cheese, honey and thyme

ŒUFS

Eggs Benedict small 6.50 large 12.00

Omelette aux Fines Herbes 7.75

Eggs Florentine small 6.75 large 12.50

Potato Rösti with Fried Eggs 7.75

Eggs Royale small 7.75 large 14.50

Smoked Salmon, Scrambled Eggs 12.25

PLÂTS PRINCIPAUX

Soufflé Suisse 11.75
with a gem heart salad

Roasted Squash & Ricotta Pithivier 12.50
with a chervil beurre blanc

Chicken Schnitzel 14.75
with lingonberry compote

Confit de Canard 15.50
flageolets, jus parisienne

Coq au Riesling 17.50
et pommes purée

Goujons of Haddock 18.50
pommes frites and tartare sauce

Fillet of Sea Bream 19.25
pipérade of peppers, herb dressing

Grilled Loch Duart Salmon 19.50
sprouting broccoli, prawn & anchovy butter

Côte de Boeuf 31.00
sauce béarnaise, pommes frites, gem salad

les garnitures

pommes frites - 4.00
pommes purée - 4.00
pommes dauphinoise - 4.50

wilted greens with chilli - 2.95
creamed spinach - 3.75
sautéed green beans, garlic & shallots - 4.00

honey roasted carrots & hazelnuts - 2.95
gem heart & radish salad - 3.50

FROMAGES, DESSERTS & GLACES

FROMAGES

Baked Camembert 10.00
with a cranberry compote and toasted baguette

FRIANDISES

Madeleines (2) 2.50
Bellanger Truffles 2.95
Coconut Macaroons 4.50

DESSERTS

Chocolate Delice 6.95
Crème Brûlée 6.75
Pear Frangipane Tart 6.95
Tarte Fine aux Pommes 7.50
Mint Infused Fruit Salad 7.75

GLACES

Green Apple Sorbet,
Blackberry Compote 4.25
Coupe Lucian 7.25
pistachio, hazelnut, almond
nougatine ice creams with whipped
cream and butterscotch sauce
Banana Split 5.25
caramelised banana, vanilla
ice cream, whipped cream