

BAR
BELLE



Maison de tapas

Inspired by classic French recipes but executed with contemporary flare, Bar Belle brings multiple parts of France into one place. From Riviera cuisine to inner-city vibes, Bar Belle blends Brasserie-elegance with the laid-back feeling of regional Bistros.

PREMIUM DELI

	80g	
PROSCIUTTO DI SAN DANIELE	16,00	
14 month aged silky Italian dry-cured ham with sweet, nutty depth and a delicate finish.		
SALAME VENTRICINA	8,50	
Bold southern Italian salami, coarse-cut with paprika and chili warmth.		
IBERIAN CHORIZO BELLOTA	9,00	
Acorn-fed Ibérico pork, smoked paprika spice, rich and intensely savory.		
JAMON IBERICO CEBO	14,00	
24 month long-aged Spanish ham with deep umami, buttery texture, and gentle sweetness.		
	60g	
IBERIAN CHEESE	7,00	
16 month old firm sheep's milk cheese aged with Pedro Ximénez wine-nutty, slightly sweet, and complex.		
MIMOLETTE RESERVE	7,50	
18+ month french aged cheese with caramelized nuttiness and a dense, crumbly bite.		
TALEGGIO ARTISANALE	6,50	
Creamy washed-rind italian cheese earthy aroma, buttery and mild inside.		
COMTE	6,50	
14+ month alpine classic with roasted hazelnut notes, fruity sweetness, and a long finish.		

BREAD & OLIVE

SOURDOUGH BREAD FROM "VLAAMSCH BROODHUYS"	6,50
Truffle butter or lardo butter	
WOOD FIRED PAN DE CRISTAL	5,00
Grated tomato, confit garlic oil	
PREMIUM OLIVES	4,90
Kalamata, Cerignola, Nocellara	

OYSTERS & CAVIAR

OYSTERS "GEAY"		per piece
SPECIALES NO 3"		4,90
Lemon + 2 toppings included: Mignonette, spicy cucumber, Bloody Mary		
ROYAL BELGIUM	10g	30g
CAVIAR "PLATINUM"	39,00	69,00
Blinis, whipped sour cream, chives, potato chips		

BELLE TAPAS

SHRIMP CROQUETTES 2PC	14,50
Preserved lemonaise	
CROQUETTAS 4PC	12,00
Chorizo-cheese or truffle-rice	
EMPANADAS 2PC	14,50
Spicy veal or spinach-cheese	
TARTARE PROVENCALE	16,50
Hand cut beef, brioche, truffle	
FAVA DIP	11,50
Yellow split pea's, caper leaves, pane Carasau	
BELLE SHRIMP COCKTAIL	15,00
Argentinian shrimps, Salsa Rosa, baby gem	
CROUTE AUX CHAMPIGNON	15,00
Brioche, confit garlic, cream, aged Parmesan	
LOBSTER ROLL 2PC	18,50
Grenobloise, creme fraiche, smoked herring caviar	
SLOW COOKED BEEF ORZO	18,50
Goat cheese	
SEARED SCALLOPS	17,00
Smoky beurre blanc, parsnip, lardo, finger lime	

WOODFIRE GRILLED

Prepared over our hibachi woodfire grill, these dishes celebrate the best of field, land, and sea. We work with thoughtfully chosen ingredients and let fire, smoke, and simplicity bring out their true character.

BABY GEM SALAD	16,00
Caesar's dressing, chicken, crispy panko	
ASPARAGUS	15,00
White port Hollandaise, roasted almond crunch	
BELLE VITELLO	18,00
Tuna sauce, yellowfin tuna, slow cooked veal	
HEIRLOOM TOMATOES	15,00
Stracciatella, evoo	
BLACK TIGER SHRIMPS	19,00
Saffron cream, Fregolasotto, Nduja	
AUBERGINE	14,50
Parmesan bechamel, Salsa Verde, watercress	
CHICKEN THIGHS	16,00
Romesco sauce	
MRIJ ENTRECOTE 250G	35,00
Creamy pepper sauce	

SIDES

TRUFFLE FRIES	7,00
Belle trufflenaise	
MESCLUN SALAD	5,00
Lemon dressing	
POTATO MOUSSELINE	6,00
SMOKED BABY CARROTS	6,00
Sesame	
WOOD FIRE BIMI	6,00

SPECIALS TO SHARE

MRIJ CÔTE DE BOEUF 600G	55,00
Demi glace	
SLIPTONG FILLET MEUNIÈRE 2PC	32,00
Brown butter, parsley, capers, lemon	

ALL-IN-MENU

A guided dining experience designed for the whole table. Our chefs compose a sequence of dishes from the best of our menu, served to share and highlighting seasonal ingredients and kitchen favorites.

A SELECTION OF OUR FAVORITE DISHES	65,00
Premium deli, Belle tapas, Woodfire, Sweets & Cheese, including bread and olives!	
VEGETARIAN ALL IN MENU	55,00

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Do you have a food allergy or intolerance?
Please inform a member of our staff before ordering.