

Belly's Bistro

Spring 2024

STARTERS

SOUP OF THE SEASON Usually vegetarian :)	6,9
ASPARAGUS & PEANUT Marinated green asparagus on wild garlic and peanut pesto & potato espuma	12,9
SOURDOUGH & MUSHROOMS Sourdough wholewheat waffle with black sesame hummus, mushrooms & fresh herbs	13,9
BEEF & WHEAT Cured beef tartare with mango emulsion, herbs & toasted brioche	16,9

MAINS

A LA SAISON Seasonally changing vegetarian dish, made with available produce from our market gardeners	17,9
CARROT & RICOTTA Agnolotti filled with ricotta served in a carrot-butter sauce with parsley & toasted hazelnut crumbs	20,9
CHAKALAKA & POLENTA Chakalaka meatballs served with creamy polenta & fresh herbs	20,9
DENNINGVLEIS & CARROTS Tart & spicy braised lamb served with carrot spaetzle, parsley sauce and coriander	22,9

SNACKS

BREAD & BUTTER 4.9	PEANUTS 5.9
OLIVES 5.9	

DESSERT

COFFEE & CREAM Tiramisu a la Café Touba, seasoned with Selim pepper, garnished with Semuliki Coco powder	10,9
MILK & SPICES Milk tart seasoned with nutmeg and cinnamon	8,9
COCONUT & ALMOND Coconut pudding with tonka-spiced candied almonds	8,9
SCONE & STRAWBERRY Homemade scone served with vanilla mascarpone & homemade jam	6,9

CHEF'S CHOICE

4 COURSE MENU 60

VEGETARIAN

OMNIVORE

ASPARAGUS & PEANUT	ASPARAGUS & PEANUT
SOURDOUGH & MUSHROOMS	BEEF & WHEAT
CARROT & RICOTTA	CHAKALAKA & POLENTA
DESSERT OF CHOICE	DESSERT OF CHOICE

AT-BIO-401

We are certified organic and work with products from organic and small scale producers for more than 97% of our menu items

If you need any information about allergens in our menu options please ask one of our Team members