

BelleVue

bar • bistro

@bellevuewillemstad • bellevuebarbistro.nl

entrée

Creuses de Bretagne [3 pc.]
oysters with shallots, red wine vinegar, and lemon 11,00

Creuses gratinées [3 pc.]
gratineed oysters with Comté cheese, breadcrumbs, and white wine 12,95

Escargots
snails with herb butter and baguette 12,25

Moules à la crème
mussels with smoked garlic, shallots, crème fraîche, Pernod, and green herbs 12,00

Steak Tartare Préparé
steak tartare with Dijon mustard, crispy potatoes, and chives 13,95

🌿 **Fleur d'Artichaut confit**
confit artichoke heart in olive oil with pickled cauliflower, arugula, paprika cream, and basil 12,95

Saumon fumé
smoked salmon with potatoes, vadouvan, watercress, radishes, mustard, and green pea cream 15,00

Entrecote fumé
Smoked thinly sliced entrecote with nut lettuce, fried capers, bacon salt, truffle mayonnaise, and aged cheese 14,50

Ris de veau
veal sweetbreads with wild spinach, Banyuls sauce, and mushrooms 19,50

plat principal

Sole colbert
pan-fried lemon sole with parsley butter, green bean salad, and vinaigrette 24,50

Poulet Noire
oven-baked black chicken with sweet corn and seared lemon 22,50

Aile de raie au four
baked skate wing with capers, herb oil, beurre noisette, and paprika cream 23,50

Entrecôte Béarnaise
grilled ribeye steak with tomato, confit leek, and Béarnaise sauce 33,50

Cèpes Bourguignon
stew with mushrooms, truffle, shallots, and mashed potatoes 19,50

Steak Haché
ground beef hamburger with confit shallot, Brie de Meaux, cornichon, and beefsteak tomato 19,50

🌿 **Steak Haché Redefine**
vegan Redefine hamburger with confit shallot 19,50

🌿 vegetarian • 🌿 vegan
Our dishes may contain allergens.
Please ask the staff for more information.

extra

🌿 **Frites**
with mayonnaise 5,25

🌿 **Petit Salade**
with vinaigrette 5,25

dessert

🌿 **Pain perdu**
caramelized French toast 9,50

🌿 **Tarte macaron**
lemon tart with white chocolate, pastry cream, and a lime macaron 12,00

🌿 **Mousse au chocolat**
chocolate mousse on a chocolate biscuit with chocolate caramel and Ferrero Rocher ice cream 10,00

🌿 **Tartelette Abricots**
Breton pastry tart with panna cotta, apricot meringue, and salted caramel ice cream 11,00

🌿 **Fromages**
various French cheeses with grapes and nut bread 16,50