



la Belle

BISTRO & BAKERY



LUNCH & DINNER

Appetizers & Light Bites

OYSTERS AU NATURAL Shallot Mignonette & Lemon	SQ
MUSSEL POT Shallots, Garlic, Thyme, Parsley, Lemon, White Wine & Cream	85
SALMON TROUT CAKES Coriander, Sultanas, Lemon & Spicy Aioli	105
FRIED SQUID White Gazpacho, Almonds & Green Grapes	95
CRISPY CHICKEN Buttermilk Chicken, Cabbage Celery Slaw & Spicy Aioli	75
CHICKEN MEATBALLS, ZUCCHINI & FETA Apricot & Basil Pesto	70
TRUFFLE ROAST BEEF Shallot Balsamic Vinaigrette, Caramelized Shallots & Truffle Aioli	95
SHAVED MUSHROOM Baby Button Mushrooms, Grana Padano, Toasted Pine Nuts, Fennel & Lemon Mustard Dressing	95
BROCCOLI SLAW Shaved Broccoli, Pine Nuts, Whipped Goats Cheese & Salad Cream	75
SPINACH & FETA HUMMUS Chickpeas, Olive Oil, Pine Nuts, Garlic Flat Bread	80

GREENS

- HOUSE GREENS** 95
Lettuce Greens, Organic Tomato, Red Cabbage,
Boiled Egg, Feta, Tahini Seed Sprinkle & House Vinaigrette
(Avocado SQ / Grilled Chicken 35 / Salmon Trout SQ)
- OAT CRUNCH CAESAR** 90
Gem Lettuce, Oat Crumble & Buttermilk Parmesan Dressing
(Avocado SQ / Grilled Chicken 35)
- GRILLED HALLOUMI & KALE** 115
Baby Spinach, Toasted Quinoa, Boiled Egg, Avocado
& Herb Yoghurt Dressing
- ORGANIC TOMATO & TORN MOZZARELLA** 95
Olive Oil, Basil Pesto & Torn Bread Croutons

SIDES

- FRIES** 25
- SWEET POTATO FRIES** 25
- SEASONAL GREEN VEGETABLES** 35
- STICKY RICE** 25
- SIDE SALAD / HOUSE GREENS** 40
- POTATO PURÉE** 35
- BABY NEW POTATOES** 25

MAINS

- GRILLED HAKE** 140
Horseradish Lemon Butter, Radish, Apple,
Baby Leaves & New Potatoes
- POMEGRANATE GLAZED SALMON TROUT** 220
Pickled Red Onion, Peas & Beans, Sticky Rice & Herb Aioli
- GRILLED KINGKLIP** 200
Green Pea Fricassee, Mint, Lemon,
Crispy Pancetta & New Potatoes
- QUINOA CRUSTED FISH & CHIPS** 130
Hake, Cottage Cheese Tartar & Sweet Potato Fries
- TUNA NIÇOISE** 185
Seared Tuna, Baby New Potato, Green Beans,
Breakfast Radish & Smashed Olives
- CRISPY GARLIC PRAWNS** 180
Garlic Chips, Lemon, Epaulette Chilli & Fries
- CHAR-GRILLED CHICKEN** 115
Lemon, Mint, Garlic & Chilli Lemon Couscous
- CRISPY SKIN CHICKEN** 130
Shaved Zucchini Fennel, Yoghurt Lemon Dijon, Dressing
& Fries
- SPICED LAMB CUTLETS** 250
Cumin, Coriander, Mint, Garlic, Red Onion, Micro
Greens, Herbed Yoghurt & Garlic Flat Bread
- PORCINI BUTTER FILLET** 205
Porcini Compound Butter, Roast Cipollini Onions,
Baby Button Mushrooms & Potato Purée
- MUSTARD CRUSTED SIRLOIN** 150
Thyme, Garlic Butter & Fries
- GRILLED RUMP** 150
Sea Salt, Black Pepper, Olive Oil, Thyme, Garlic & Fries
- ROASTED ZUCCHINI BAKE** 105
Kale, Baby Spinach, Ricotta, Mozzarella,
Oregano & Grana Padano

SANDWICHES

12 - 5pm

Stone & Wood Fired Oven Breads

(Health, Pan De Mie, Sour Dough, 70% Rye, Health or Ciabatta)

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| PASTRAMI ONION BAGEL | 80 |
| Hot English Mustard, Shredded Coleslaw & Garlic Aioli | |
| SMOKED SALMON | 110 |
| Horseradish Crème Fraîche, Fennel Fronds, Capers & Pickled Shallots | |
| TARRAGON CHICKEN | 75 |
| Shallots, Celery, Dijon, Aioli, & Micro Greens | |
| LA BELLE | 65 |
| Aioli, Baby Gem Lettuce, Organic Tomato, Cucumber & Smoked Gouda | |
| GRILLED CHEESE | 65 |
| Emmental, Gruyère, Cheddar & Truffle Caramelized Shallots
(Avocado SQ / Ham SQ) | |

BURGERS

Rustic Fries or House Greens

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| CRISPY CHICKEN BURGER | 95 |
| Fried Buttermilk Chicken Breast, Cabbage, Celery Slaw, Spicy Aioli & Fries | |
| CLASSIC GRIDDLED CHEESEBURGER | 110 |
| Mustard, Onion, In House Pickles, Baby Gem, Organic Tomato, Smoked Gouda, BBQ Sauce & Fries | |
| LAMB SAUSAGE ROLL | 115 |
| Brioche Roll, Lamb Sausage, Sundried Tomato Pesto, Hummus, Fennel, Red Onion & Fries | |

DESSERTS

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| THE BRÛLÉE
Cheesecake Brûlée, Fresh Strawberries
& Vanilla Shortbread | 55 |
| SUGAR & SPICE
Apple Crumble, Cranberries, Spiced
Crumble & Vanilla Pod Ice Cream | 75 |
| MOLTEN CHOCOLATE CAKE
Warm Chocolate, Sour Cherry Compote
& Vanilla-scented Cream | 85 |
| GO BANANAS
Caramelized Banana Sundae, Vanilla Pod Ice
Cream & Salted Caramel | 80 |
| NUTS & ALL
Vanilla Pod Ice Cream, Chocolate Sauce
& Salted Peanuts | 65 |

GRAPPA

DALLA CIA CABERNET SAUVIGNON MERLOT	60
NONINO TRADIZIONALE	55
NONINO FRUILANA	50
NONINO RISERVA ANTICA CUVÉE	105

COGNAC & BRANDIES

RÉMY MARTIN X.O	250
RÉMY MARTIN V.S.O.P COGNAC	75
HENNESSY X.O COGNAC	230
HENNESSY V.S.O.P COGNAC	80
BISQUIT V.S.O.P COGNAC	80
COURVOISIER COGNAC	70
VAN RYN'S 12 YR BRANDY	70
VAN RYN'S 20 YR BRANDY	160

PORTS

KLAWER AFRICAN RUBY ROOIBOS	35
ALLESVERLOREN	40
AXE HILL CAPE VINTAGE	60
AXE HILL DRY WHITE	60

SINGLE MALT WHISKEY

LAGAVULIN 16 YR	125
CARDHU 12 YR	60
LAPHROAIG 10 YR	65
GLENMORANGIE 10 YR	65
SINGLETON 12 YR	50
TALISKER 10 YR	75
HIGHLAND PARK 12 YR	60
GLENFIDDICH 12 YR	55

‘THERE’S SIMPLY
NOWHERE BETTER

• TO LINGER •

OVER A LONG LUNCH OR

PATISSERIE DELIGHT

WHILE SIPPING ON

.....
**SOMETHING
REFRESHING’**
.....

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