

The background of the entire page is a dense, intricate pattern of swirling, wavy lines in various shades of blue, ranging from light sky blue to deep navy blue. The lines flow and curve in a chaotic yet rhythmic manner, creating a sense of movement and depth. In the center of this pattern, the text 'BELE' is written in a large, white, stylized font. The letters are bold and have a slightly irregular, hand-drawn quality. Below 'BELE', the words 'A LA CARTE' are written in a smaller, clean, white, sans-serif font. The overall composition is balanced and visually striking due to the contrast between the white text and the complex blue background.

BELE
A LA CARTE



AUTUMN
2018

PIATTI CON SPESSORE

Our menu contains cross-references and cultural associations with genuine food and with dishes that honor the heritage of traditional cuisine.

But we slightly interpret these old-fashioned recipes to our taste, because we want every meal to be a new and unexpected experience.

We are concentrated on finding the best ingredients available on the market, choosing them in accordance to the season. We sustain and promote those small producers, farmers, and food artisans who work with passion and who, just like us, appreciate dishes that taste like a conversation between family members.

Buon appetito!

Chef

Belée s. m. = a common expression from the Milanese dialect. It literally stands for toy, game, but its meaning has widened into a “thing of beauty”, a piece of jewellery.



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APPETIZERS

ANCHOVIES IN BAGNA CÀUDA €13

hot dip made from garlic, anchovies, and olive oil,
served with escarole and raisins.



VEAL MARROW AU GRATIN €13

served in its bone with apple mustard, traditional balsamic
vinegar and crunchy vegetables.



MARINATED RADICCHIO AND BOUCHE DE CHÈVRE €12

with red grapes and pomegranate



FRIED VEAL HEAD* €13

with spicy vinegary pears and pear sauce

For any food allergies or specific dietary needs, please ask our staff.

*Some of our products are blast frozen according to Reg. CE 852/04 of the HACCP.



FIRST COURSES

PISAREI E FÁSÖ* €13

beans soup with bread gnocchi,
served with fried beans and pork rinds



RABBIT RAVIOLI WITH BLACK TRUFFLE* €20

creamed with alpine butter



TAGLIOLINI WITH GRAVY SAUCE €14

served with a cream of leeks and crushed hazelnuts



CHESTNUTS AND PANNERONE CHEESE RISOTTO €15

with chestnut honey and laurel



SPAGHETTONI €13

classic pasta with tomato and basil sauce.

The Spaghetti are from the praised
"Antico Pastificio Cavaliere"

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SECOND COURSES

WILD HIBISCUS SEARED DUCK BREAST €19

with lard pesto and red sauerkraut



GRILLED VEAL KIDNEY €20

with smoked pinecone cream and sauteed mushrooms



RUSTIN NEGÀ €25

typical Milanese veal escalopes with crunchy bacon,
onions and roasted potatoes



BEET, PUMPKIN AND CELERIAC €18

with mulled wine reduction



**SALTED CODFISH, ENDIVE,
GREEN APPLE AND BERGAMOT €20**

slice of salted codfish with bergamot flavoured
endive cream and crunchy green apples

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DESSERTS

CHOCOLATE CAKE AND BANANA MOUSSE €7
with salty caramel and peanuts



SPONGATA CAKE €7
traditional pastry filled cake with honey and dried fruit
served with roasted apples and cream cheese



PEPPER CHEESECAKE €7
with marsala reduction and coffee gelato



BONNET €7
served with chestnuts and pumpkin cream,
chestnut cake and saffron gelato

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DRINKS

COCKTAILS €8/€10



BOTTLED BEER €5/8



SOFT DRINKS €4



WAMI WATER €3

Belé supports WAMI water: with every bottle purchased
you donate 100L of clean water to someone in need.

www.wa-mi.org



ESPRESSO/DECAF €1.50



BITTERS AND DIGESTIFS €5/€10



VERMOUTHS, DESSERT WINES AND PASSITO WINES €7/€12



PREMIUM SPIRITS 7€/300€

BELÉ[®]

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