



BELE
A LA CARTÈ





WINTER
2019

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

MILANESE STYLE VEAL BRAINS €13**
with fennels and pink grapefruit



BRAISED CALAMARI* €13
with chili cauliflower and bottarga



RABBIT AND CHESTNUT TERRINE €13
with roasted quinces purée



POACHED EGG ON A LEEK PURÉE €13
with goat robiola and fried leeks

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 standards.

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FIRST COURSES

SMOKED BUTTER TAGLIOLINI* €15

with Jewish artichoke cream
and roasted Brussel sprouts



COTECHINO RAVIOLI* €16

with lentils cream and kumqwats



AGNOLINI* IN BEEF BROTH €18

filled with boiled meat, dried prunes and mustard



ONION CREAM RISOTTO €14

with herrings, pine nuts and raisins



SPAGHETTONI €13

classic pasta with tomato and basil sauce.

The Spaghetti are from the praised
“Antico Pastificio Cavalieri”

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SECOND COURSES

BREAISD VEAL CHEEK €28

with celeriac cream and anchovies crumble



SCALDED BONITO* STEAK €20

with carrot cream, glazed Trevisana, and marjoram



CHICKEN LIVERS €18

with parsnip cream, roasted Annurca apples and mustard



DUCK BREAST €22

with cardoons, aioli sauce and licorice



ARTICHOKES AU GRATIN €18

with winter roots soup and Roman Pecorino cheese

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DESSERTS

SAINT HONORÉ €7

with ricotta cheese cream
and pistachio namelaka cream



PEAR AND CHOCOLATE TARTELLETTE €7

with cardamom whipped cream



SAFFRON PAN DE MEJ €7

corn flour cookie with elderflower
cream and mascarpone gelato



GINGER CRÈME CARAMEL €7

with apple & cinnamon sorbet
and ginger crumble

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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€

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