



BELE
RISTORANTE



Belé is happy to invite you to taste our new autumn Menu.

As usual, all dishes are defined by a sober simplicity - a key element in Chef Giulia Ferrara's cuisine - and find their balance in the pleasure of following traditions and the desire to explore new grounds. Our mission is to find the best seasonal ingredients to play with to reach this balance. As a result, our menu changes frequently, it varies with the passing of time, and with products availability. Fresh ingredients provide suggestions and ideas to help our taste evolve, reinventing and modifying it to please our palates, each month in a different way.

Dish after dish, course after course, we will accompany you on a journey made of ingredients, doses, cooking methods, experiments, utensils and passion.

Take a seat: we'll take care of the rest.

APPETIZERS

PEPPERED PORK TERRINE
WITH CLOVE SCENTED PEARS

€14



WHIPPED SALTED COD
WITH BEANS CREAM
AND CHESTNUT CAKE

€14



CELERIAC CREAM AND SALAD
WITH PINK GRAPEFRUIT, NUTS,
AND THYME

€13

FIRST COURSES

BUTTER, LIME, AND CUMIN TAGLIOLINI
WITH SPICY BROCCOLI CREAM

€15



PARMESAN RISOTTO
WITH BAGNACAUDA, ROASTED BRUSSELS
SPROUTS, AND BLACK GARLIC

€15



CHICKPEAS AND PEANUTS CREAM
WITH SPICY BROCCOLI RABE
AND KUMQUAT

€14



SPAGHETTONI "ANTICO
PASTIFICIO CAVALIERI" WITH FRESH
TOMATO SAUCE AND BASIL

€14

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

*Products are blast frozen at source according to Reg. CE 852/04 of the HACCP standards.



SECOND COURSES

GLAZED OCTOPUS*
WITH FERMENTED RED CABBAGE,
CAULIFLOWERS, AND CANDIED LEMON

€28



CHICKEN BREAST,
CHILLY PEPPER AND ANCHOVIES
MARINATED ESCAROLE
WITH AROMATIC GRAVY

€24



OVEN ROASTED ENDIVE
WITH CARAMELIZED SHALLOTS, MUSTARD
SEEDS, AND SMOKED BUTTER CREAM

€22



SKIRT STEAK WITH DUXELLES SAUCE,
ROASTED CORN AND POLENTA MOUSSE

€26

DESSERTS

ALMOND MOUSSE AND CAKE,
CHICORY CREAM AND RADICCHIO

€7



CARDAMOM CRÈME CARAMEL
WITH FENNEL SEEDS FIORDILATTE
GELATO AND PEPPER CRUMBLE

€7



COFFEE GLAZED MASCARPONE
MOUSSE, HAZELNUT CREAM,
RED CURRANT
AND MASCARPONE GELATO

€7

PRICE LIST

COCKTAIL €8/€10



BOTTLED BEER €5/8



SOFT DRINKS €4



WATER €3



COFFEE €1.50



BITTERS AND LIQUEURS

€5/€10



VERMOUTH, SWEET AND PASSITO WINES €7/€12



PREMIUM SPIRITS 7€/300€



COVER CHARGE €2



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VIA FUMAGALLI, 3 - 20143 MILANO

TEL: 02.36642933

WWW.BELERISTORANTE.COM

