

BELL'S

LUNCH

5.5.24

La Brújula Tinned Sardines housemade saltines & Priedite BBQ hot sauce \$23

***Scallop Crudo** Meyer lemon, spring onion, crème fraîche, nasturtium oil \$26

***Crème Fraîche Panna Cotta** salmon roe, garden herbs, olive oil \$23

Chicken Liver Mousse strawberry jam, cornichon, crostini \$16

Wild Burgundy Snails parsley butter & Bob's baguette \$16

Country Terrine Tête de Cochon, currants, mushroom conserva \$18

"Chips & Dip" Regiis Ova 'Hybrid' caviar, crème fraîche, potato chips \$90

***Steak Tartare** traditional accompaniment with choice of fries or side salad \$25

Egg Salad Sandwich pickles \$16

Tuna Salad Sandwich preserved lemon, haricot verts, radish, mustard vinaigrette \$21

***Moules Frites** Hope Ranch mussels, garlic saffron broth \$28

Steak Frites coulotte & maître d'hôtel butter \$30

Bell's Salad legumes, puffed rice, snap peas, pistachios, Emmentaler, lemon vinaigrette \$20

ADD CHICKEN BREAST (\$8) ADD STEAK (\$14)

Small Salad \$8

Side of Fries \$8

Gateau Breton \$7

***Loaded Meringue** whipped cream & chocolate sauce \$10

Candied Walnut & Oat Cookie \$10

***LIMITED AVAILABILITY DAILY**

YOU WILL SEE A 20% SERVICE CHARGE AS A LINE ITEM ON YOUR BILL. THE ENTIRETY OF THIS CHARGE IS RETAINED BY BELL'S, OF WHICH 100% IS DISTRIBUTED TO ALL NON-MANAGEMENT EMPLOYEES IN THE FORM OF WAGES AND BENEFITS. WE BELIEVE THIS MODEL CREATES BETTER EQUITY, STABILITY AND CONSTANCY FOR ALL EMPLOYEES ACROSS THE KITCHEN AND DINING ROOM. ANY ADDITIONAL GRATUITY PAID ON THE DAY OF YOUR MEAL IS AT THE DISCRETION OF EACH GUEST AND IS NOT REQUIRED.

THANK YOU FOR YOUR SUPPORT,
DAISY & GREG.