

La Belle Brunch

SOUPE ET SALADE

- Soupe du Jour** | MP
- Soupe à l’Oignon** | Chef adaptation of French onion soup with Swiss cheese & gratin toast 10
- Salade Verte** | Mixed greens, plum tomatoes, fresh mozzarella & balsamic vinaigrette 10
Add grilled chicken +4. Add shrimp, steak, or salmon +8
- Salade César** | Romaine heart, shaved Parmesan cheese, homemade croutons 11
Add grilled chicken +4. Add shrimp, steak, or salmon +8
- Salade de Betteraves** | Roasted beets, apples, mixed greens, toasted pecans & goat cheese mousse 13
- Salade Niçoise** | Grilled tuna steak, green peppers, tomatoes, olives, haricots verts, egg, mixed greens & balsamic vinaigrette 16

SANDWICHES **Served with side salad or hand cut French fries.*

- Le Poulet Panini** | Chicken, roasted red peppers, fontina cheese, pesto 14
- Croque-Monsieur** | Grilled ham and cheese with béchamel sauce & French fries 12 *Add fried egg +1*
- Tuna Tartine** | Ahi Tuna tartare over avocado mousse served open face on sourdough toast 15
- Saumon Fumé** | Smoked Salmon on a freshly baked croissant with cream cheese, tomatoes, red onions, & capers 15
- Le Parisien** | Brie, French salami, & arugula tossed in fennel vinaigrette, tomatoes, on warm baguette 15
- Le Caprese** | Fresh mozzarella cheese, heirloom tomatoes, micro basil, & pesto, served on toasted ciabatta bread 15

BRUNCH SPECIALTIES

- Black Angus Burger** | 8 oz. Black Angus, caramelized onions, Swiss cheese on a brioche roll served with fries 15
- Escargots de Bourgogne** | Snails from Burgundy, France, served in a garlic-parsley butter sauce 13
- Plateau de Fromages** | Four assorted artisan cheeses complimented with baguette toasts, honey, dried apricots, walnuts & dried cranberries 17
- Moules Frites** | Steamed Prince Edward Island mussels with a white wine tomato sauce, served with French fries 17

BREAKFAST

- Quiche du Jour** | Served with a side salad 12
- Two Eggs** | Any style with bacon, sautéed potatoes, side of white toast 11
- French Toast** | Called in French "pain perdu" or lost bread, made with baguette, topped with powdered sugar, served with maple syrup, and side of fresh strawberries 12
- Eggs Benedict** | English muffin topped with ham, poached egg, hollandaise sauce, with asparagus & sautéed potatoes 16
- Asparagus Omelet** | With American cheese & chives, served with side salad and brunch potatoes 13
- Wild Mushroom Omelet** | With goat cheese, served with side salad and brunch potatoes 12
- Spinach Omelet** | With caramelized onions, tomatoes, green peppers & goat cheese, served with side salad and brunch potatoes 14
- Onion Omelet** | With plum tomatoes & fontina cheese, served with side salad and brunch potatoes 12
- Le Belle Breakfast Hash** | Hanger steak, brunch potatoes, fried onions, bell peppers, topped with a fried egg 23

CREPES **All crepes are served with a side salad.*

- La Poulet** | Chicken, wild mushrooms, fontina cheese, caramelized onions, spinach & pesto 15
- La Traditionelle** | Ham, egg & Swiss cheese 13
- La Provençale** | Olives, plum tomatoes, spinach, caramelized onions, goat cheese & pesto sauce 15
- La Brie** | Fresh basil, Brie & bacon 14
- La Mer** | Medley of shrimp, crab & lobster, Swiss cheese, white wine cream sauce 20

FRESH BAKED CROISSANTS **All topped with powdered sugar.*

- Butter Croissant 5
- Chocolate Drizzle Croissant 6
- Fresh Srawberry/Nutella Croissant 8

SIDES

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| Mapled Baby Carrots | Grilled Asparagus | Pomme Purée |
| Sautéed Spinach | Pommes Frites | Haricots Verts |

610.566.6808 | 38 W State St, Media, PA. 19063 | LaBelleBistro.com
Takeout available, curbside pickup.

Ask your server about any special dietary needs. Our french fries are cooked in peanut oil. Parties of 6 or more will have 20% gratuity added. Consuming raw or undercooked food increases the risk of foodborne illness.

Owner, Loic Barnieu | Executive Chef, Jose Rodriguez

LaBelle
Epoque
WINE BISTRO