



La Belle Brunch Takeout

10-3pm Saturday-Sunday | (610) 566-6808 | 38 W State St, Media, PA. 19063

Local Delivery/Curbside Pickup.

Appetizers

Soupe du Jour

Pint \$MP, Quart \$MP

La Niçoise

Grilled tuna steak, green pepper, tomato, olive, haricot vert, egg, mixed greens & balsamic vinaigrette \$16

Salade Verte

Mixed greens, plum tomatoes, fresh mozzarella & balsamic vinaigrette \$9

Salade de Betteraves

Roasted beets, apples, mixed greens, toasted pecans & goat cheese mousse \$13

Salade César

Romaine heart, parmesan, croutons \$11
Add grilled chicken +4, shrimp or steak +5

Sandwiches

(Served with side salad or hand cut French fries)

Le French Dip

Thinly sliced roast beef served on a French baguette, au jus \$15 Add Swiss cheese +1

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

Crepes

La Poulet

Chicken, wild mushrooms, Fontina cheese, caramelized onions, spinach & pesto \$15

La Traditionelle

Ham, egg & Swiss cheese \$13

La Provençale

Olive, plum tomatoes, spinach, onion, goat cheese & pesto sauce \$14

Brunch Specialties

Escargots De Bourgogne

Snails from Burgundy, France, served in a garlic-parsley butter sauce \$11

Plateau de Fromages

Four assorted artisan cheeses complimented with baguette toasts, honey, walnuts & dried cranberries \$16

Black Angus Burger

8 oz. Black Angus, caramelized onions, Swiss cheese on a brioche roll served with fries \$13

Moules Frites

Steamed Prince Edward mussels with white wine, tomatoes, garlic, onion & parsley served with French fries \$17

Breakfast

Quiche du Jour

Served with a side salad \$12

Whole Quiche

Pre-Orders for whole quiches must be made at least 24 hours in advance \$40

French Toast

Called in French "pain perdu" or lost bread, made with baguette, served with maple syrup \$12 *Family Style Available \$30

Asparagus Omelet

With American cheese & chives \$12

Wild Mushroom Omelet

With goat cheese \$12

Spinach Omelet

With onion, tomatoes, green peppers & goat cheese \$13

Onion Omelet

With plum tomatoes & fontina cheese \$12

La Belle Breakfast Hash

Brunch potatoes, fried onions, bell peppers, steak, topped with a fried egg \$23

Sides

(All sides \$6)

Pommes Frites

Brunch Potatoes

Bacon

Sautéed Spinach

Grilled Asparagus

Dessert

Dark Chocolate Mousse \$8

Chocolate Lava Cake \$10

Sweet Crepes

Nutella, Mixed Berry, Butter Sugar \$6

Wines

De Perriere Brut

(France) Bold nose, fruity and floral aromas, lovely balance \$20/bottle

Cielo, Prosecco

(Italy) Nose of Spring flower & stone fruit, Granny Smith apple & white peach on the palate \$22/bottle

Diamarine Rosé

(Provence, France) Light & crisp rosé with flavors of roses, cherries, white peach & strawberry jam \$26/bottle

Chardonnay, De Loach

(Ca) Aromas of Bartlett Pear & apricots, notes of vanilla & cream, soft on the palate with great minerality \$22/bottle

Sauvignon Blanc, Chateau Matards

(Bordeaux, France) Crisp & slightly herbaceous, citrus tones, rich finish \$24/bottle

Malbec, Gouguenheim

(Argentina) Rich and strong aromas, scents of plums, black cherry, black currant; soft tannins - \$18/bottle

Jean Luc Colombo Cotes du Rhone

Medium-bodied, aromas & flavors of red fruit, licorice and spice against a backdrop of smooth, silky tannins - \$28

Beer

Leffe Blonde - \$12.99/6-Pack

Hoegaarden - \$9.99/6-Pack

Sterling Pig Snuffler - \$11/6-Pack

Sterling Pig Shoat - \$11/6-Pack

La Fin Du Monde - \$16/4-Pack