



La Belle Brunch

(610) 566-6808 | 38 W State St, Media, PA 19063

Takeout Available: Curbside Pickup.

Soupe et Salade

Soupe du Jour

\$MP

Soupe à l'Oignon

Chef adaptation of French onion soup with Swiss cheese & gratin toast \$9

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 +6

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, red onions, & cucumbers \$15

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 \$14

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

Two Eggs

Any style with bacon, sautéed potatoes, side of white toast \$10

French Toast

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

Eggs Benedict

English Muffin topped with ham, poached egg, hollandaise sauce, with asparagus & sautéed potatoes \$15

Asparagus Omelet

With American cheese & chives, served with side salad and brunch potatoes \$12

Wild Mushroom Omelet

With goat cheese, served with side salad and brunch potatoes \$12

Spinach Omelet

With onion, tomatoes, green peppers & goat cheese, served with side salad and brunch potatoes \$13

Onion Omelet

With plum tomatoes & fontina cheese, served with side salad and brunch potatoes \$12

La Belle Breakfast Hash

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

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

La Brie

Fresh basil, brie & bacon \$14

La Mer

Medley of shrimp, crab & lobster, Swiss cheese, white wine cream sauce \$20

Sides

All sides \$6

Mapled Baby Carrots

Pommes Frites

Sautéed Spinach

Pomme Purée

Grilled Asparagus

Dessert

Dark Chocolate Mousse \$8

Chocolate Lava Cake \$10

Sweet Crepes

Nutella, Mixed Berry, Butter Sugar \$7

Fresh Strawberry/Nutella Crepe \$9

Crepe Suzette \$10

Crème Brûlée \$9

Fresh Baked Croissants

Plain Butter Croissant \$5

Chocolate Drizzle Croissant \$6

Fresh Strawberry/Nutella Croissant \$8