



(DE-SOL-AY)

"bar of sunshine"

HORS - D'OEUVRES

(APPETIZERS/SMALL PLATES)

BREAD & BUTTER **\$6**

pain et beurre

house made bread + butter +
olive oil + balsamic glaze

SALMON CROSTINI **\$12**

crostini au saumon

toasted bread + smoked salmon +
whipped cream cheese + capers + dill

BURRATA* **\$14**

fromage à la crème

tomato garlic confit + micro greens
+ balsamic glaze + sourdough

BELLE AME FRIES GF **\$8**

pommes frites

choice of sauce: curry ketchup,
truffle parm aioli, ranch

SMOKED PORK BELLY GF **\$12**

poitrine de porc fumée

applewood smoked duroc pork belly +
bourbon maple glaze + slaw

*=can be made GF for \$3

SOUPE ET SALADES

(SOUP & SALADS)

CHICKEN WILD RICE SOUP \$8

soupe poulet et riz

chicken + wild rice + mire poix + cream
+ parsley

PHO GF \$16

soupe de nouilles vietnamienne

miso broth + rice noodles + chicken + green
onion + cilantro + lime + chili

BLT WEDGE SALAD GF \$18

salade BLT en quartiers

bacon lardon + cherry tomato + blue cheese
+ pickled red onion + pepitas + green
goddess dressing

HOUSE SALAD GF \$10

salade maison

crisp greens + red onion + tomato +
cucumber + shredded carrot + choice of
ranch, french, or vinaigrette dressing

PIZZA À PAIN PLAT

(FLATBREADS)

SWEET PEPPERONI* \$16

pepperoni dolce

old world style pepperoni + house red sauce
+ mozzarella + hot honey
+\$3 GF

SAUSAGE PESTO* \$18

pesto aux saucisses

italian sausage + mushroom + house pesto +
parsley
+\$3 GF

LE PLAT PRINCIPAL

(MAIN COURSE)

LA BELLE BURGER **\$18**
burger et frites

blackberry pepper jam + gorgonzola + fried
onion + greens + fries

BANH MI SANDWICH* **\$18**
sandwich vietnamien

chicken + cucumber + radish + carrot +
cilantro + jalapeno + sriracha mayo + fries

APPLE BRIE GRILLED CHEESE **\$14**
brie + apple doux et épicé

sourdough bread + brie + gruyere + hot
honey + pears + stoneground dijon + fries

TERYAKI CHICKEN BOWL GF **\$17**
bol de poulet teriyaki

chicken over rice + cabbage + mixed
veg

GNOCCHI ROSE **\$20**
gnocchis roses

potato gnocchi + Rosé sauce + basil +
shaved parmesan + sausage

GLAZED CHICKEN GF **\$24**
poulet glacée

house glaze + sweet potato mash + seasonal
veg

STEAK & FRIES GF **\$32**
steak et frites

beef tenderloin + peppercorns + cognac
cream sauce + seared asparagus + fries

**APÉRITIFS &
DIGESTIFS**
(PRE/POST DINNER DRINKS)

ESPRESSO	\$5
COGNAC	\$14
LIMONCELLO	\$12
TEA	\$4

POUR LE DESSERT
(SWEET TREATS)

TARTE MOUSSEUSE AU CHOCOLAT	\$12
<i>chocolate mousse</i>	
AFFOGATO	\$14
<i>ice cream + espresso + cocoa powder</i>	
CHEESECAKE	\$9
<i>lemon + Luxardo cherry</i>	