

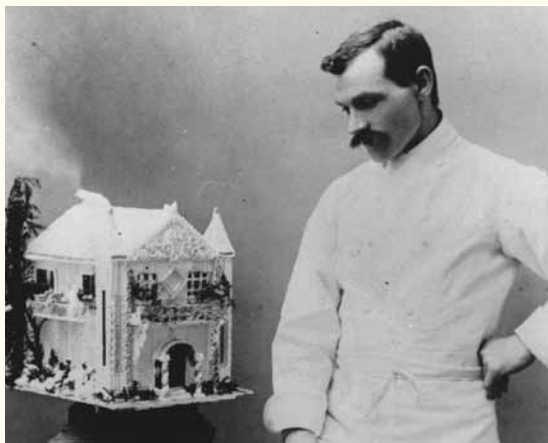


Bettys
EST. 1919

Montpellier
Café Bar



Montpellier Café Bar



The story of Bettys began when Frederick Belmont, a young Swiss confectioner, travelled to England and opened his first tearoom in Harrogate in 1919. Inspired by this heritage, we created a continental-style café in the heart of Harrogate, serving the finest specialities from Switzerland and its neighbours. We make delicious breads, cakes, pastries and chocolates in our Craft Bakery and deliver them here fresh every day.

We are open from 8am each morning, serving dishes from our Montpellier Café Bar menu until 6pm. The menu features an exclusive selection of handmade cakes and pâtisserie, breakfast specialities, open sandwiches and an extensive range of wines and champagnes.

Please place your order at the counter.

From 6pm we offer the full Bettys Café Tea Rooms menu with a wider choice of freshly prepared hot and cold dishes.

Teas

Finest quality leaf tea served in a teapot
for one with milk or lemon.

House Blend Teas

Bettys Tea Room Blend **£3.55**
Our traditional rich blend of top-class
African and Assam teas.

Bettys Breakfast Tea **£3.75**
A strong, single origin Golden Tippy Assam
from the Brahmaputra Valley.

Earl Grey **£3.75**
A refreshing, refined blend, delicately
scented with oil of bergamot.

Speciality Teas

Golden Valley Darjeeling **£4.50**
A Darjeeling whose flowery delicacy derives
from the high elevation of the misty and
picturesque Himalayan Golden Valley.

Ceylon Blue Sapphire **£4.50**
Deliciously smooth black tea with a
honeyed character; decorated with blue
cornflower petals to represent Sri Lanka's
famous sapphires.

China Rose Petal **£4.50**
One of the loveliest China teas, layered
with fragrant rose petals, believed to keep
mind, body and spirit in perfect harmony.

Pi Lo Chun Green Tea **£4.50**
Meaning 'spring green snail', a reference
to the distinctive spiral-shaped leaves,
this famous green China tea has a light,
floral character.

Yu Luo White Tea **£4.50**
An exquisite Chinese tea made from just
the delicate white buds that first appear
when the tea bush 'awakens' after winter.

Lemongrass & Ginger Tisane **£3.75**
A delicious, refreshing infusion of rosehips,
lemongrass, hibiscus and ginger.

Peppermint Tisane **£3.75**
A 'pick-me-up' herbal infusion of pure
peppermint, served with honey.

Coffees & Hot Chocolate

We import and roast all of our own coffees.

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| Café Vienna | £3.70 |
| Our exclusive espresso coffee, hot milk, honey and cinnamon, topped with whipped fresh cream. | |
| Cappuccino | £3.50 |
| Our exclusive espresso coffee with hot frothy milk, dusted with chocolate. | |
| Latte | £3.50 |
| Our exclusive espresso coffee with hot milk. | |
| Montpellier Café Bar Blend | £3.35 |
| Our exclusive espresso blend with a dark roast which brings out the rich, chocolatey flavour. Served with hot milk or cream. | |
| Decaffeinated | £3.35 |
| Decaffeinated with pure water. Medium-dark roasted. Served with hot milk or cream. | |
| Espresso | £3.00 |
| Our exclusive blend of the finest coffees from Java, Africa and Latin America. | |
| Espresso Macchiato | £3.20 |
| A demitasse of espresso blend coffee, topped with a dash or 'mark' of hot frothy milk. | |
| Latte Latino | £3.60 |
| Our exclusive espresso coffee with Bettys Swiss Chocolate Sauce, hot milk and cinnamon. | |
| Hot Mocha | £3.70 |
| Milky coffee with Bettys Swiss Chocolate Sauce and whipped fresh cream, dusted with chocolate. | |
| Hot Chocolate | £3.95 |
| Bettys Swiss Chocolate Sauce with hot milk, topped with whipped fresh cream and chocolate flakes. | |

Speciality Coffees

We import and roast all of our own coffees.

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| World's Best | Cafetière for one £4.00 |
| A Bettys favourite, this coffee is the perfect balance of Kenyan and South American beans. Medium roasted. | |
| Java Kalibaru | Cafetière for one £4.60 |
| A smooth, full-bodied coffee with amazing dark chocolate flavours, grown in the rich volcanic soils of Indonesia. Dark roasted. | |

Breakfast Specialities

Served from 8.00am – 11.00am.

Muesli & Yoghurt

Bircher Muesli with Mixed Berries **£5.50**

A Swiss speciality made with rolled oats, nibbed hazelnuts, sultanas, apple and orange juice, mixed with seasonal berries and raspberry sauce.

Yoghurt & Homemade Granola **£5.75**

Thick and creamy Greek yoghurt, layered with a compote of seasonal fruits and homemade granola.

Continental Pastries

All of our pastries, cakes and breads are baked daily at our Craft Bakery in Harrogate.

Croissants **£5.95**

Two all-butter croissants freshly baked in our Craft Bakery. Served warm with strawberry preserve.

Croissant & Pain au Chocolat **£5.95**

Fresh from our Craft Bakery and served warm, an all-butter croissant with strawberry preserve and a pain au chocolat made with crispy pastry and rich, dark chocolate.

Filled Croissants

All of our pastries, cakes and breads are baked daily at our Craft Bakery in Harrogate.

Smoked Salmon & Cream Cheese **£7.25**

Scottish freedom-farmed smoked salmon and cream cheese in a light, buttery croissant.

Warm Ham & Gruyère **£7.00**

Traditional honey roast ham, with melted Gruyère cheese in a light, buttery croissant.

Light Dishes

Served from 11.00am – 6.00pm.

Homemade Soup of the Day **£5.95**
Served with a freshly baked roll from our Craft Bakery in Harrogate.

Scottish Smoked Salmon **£9.50**
Slices of Scottish freedom-farmed smoked salmon served with freshly baked wholemeal bread.

Salads

Smoked Salmon Miniature Roulades **£9.95**
Three Scottish freedom-farmed smoked salmon, cream cheese and dill roulades. Served with a choice of three of our homemade salads.

Honey Roast Ham **£9.95**
Slices of ham served with a choice of three of our homemade salads.

Tarragon Chicken **£9.95**
Sliced roast chicken with tarragon mayonnaise. Served with a choice of three of our homemade salads.

Quiches

Swiss Onion Quiche **£8.95**
A butter pastry quiche made at our Craft Bakery with Emmental and Gruyère cheeses and caramelised onions. Served cold with mixed salad leaves, carrot & coriander and cucumber & fennel salads.

Mushroom Quiche **£8.95**
A butter pastry quiche made at our Craft Bakery with mushrooms and thyme. Served cold with carrot & coriander, cucumber & fennel salads, and mixed salad leaves.

Sandwiches

Made with bread freshly baked each day at our Craft Bakery and served with homemade celeriac rémoulade and mixed leaf salad.

Panzanella & Goats Cheese

Open Sandwich

£7.50

Yorkshire Ribblesdale goats cheese and Panzanella salad with balsamic dressing, served on wholemeal bread.

Chicken & Tarragon Open Sandwich

£7.75

Chicken with tarragon mayonnaise and mixed leaves, served on wholemeal bread.

Poached Salmon & Rocket

Open Sandwich

£7.75

A continental-style open sandwich with poached salmon in a lemon & dill dressing with rocket. Served on wholemeal bread.

Honey Roast Ham Open Sandwich

£7.65

Served with wholegrain mustard mayonnaise on wholemeal bread.

Side Dishes

Mixed Side Salad

£3.95

Carrot & coriander, cucumber & fennel and mixed bean & cashew nut salads.

Chips

£3.60

Some of our menu items are created from ingredients which do not contain gluten. Please ask your waiter or waitress for further details or if you require information regarding product ingredients and allergens, including nuts.

An Artisan's Craft



At our Craft Bakery in Harrogate we're constantly inspired by the finesse and artistry found in our Swiss heritage, and nowhere more so than in our pâtisserie range.

Making specialities such as these requires more than just the finest ingredients – traditional craft techniques are at our heart.

From the light choux pastry and heavenly fillings of our éclairs to our exquisitely delicate macarons, our confectioners draw upon artisan skills passed down through nearly a century.

And before leaving the Craft Bakery, each of our pâtisserie delights receives a final flourish of hand-decoration to make it absolutely perfect.

Pâtisserie

Handcrafted with finesse at our
Craft Bakery in Harrogate.

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| Swiss Chocolate Torte
Swiss dark chocolate cake made with almonds and hazelnuts. | £4.50 |
| Engadine Torte
A Swiss speciality from the Engadine region with layers of hazelnut meringue and almond buttercream, topped with hazelnut Medicis. | £4.50 |
| Grande Raspberry Macaroon
With raspberry buttercream and fresh raspberries. | £4.75 |
| Lemon Meringue Éclair
Choux pastry filled with a lemon curd-infused custard, hand-decorated with Italian meringue. | £3.90 |
| Fresh Fruit Tart
A sweet pastry case filled with vanilla crème pâtissière and fresh seasonal fruits. | £4.75 |
| Chocolate & Passion Fruit Bombe
Rich Grand Cru dark chocolate mousse with a passion fruit centre on a chocolate macaroon base. | £4.45 |
| Seasonal Frangipane
A French speciality, with seasonal fruit and almond frangipane on a sweet pastry base with preserve. | £4.50 |
| Chocolate Éclair
All-butter choux pastry, filled with fresh cream and finished with a rich chocolate fondant and chocolate decoration. | £3.70 |
| Macaroon Selection
A selection of four dainty macaroons. | £4.70 |

Afternoon Tea Cakes & Scones

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| Yorkshire Cream Tea
Two freshly baked sultana scones delivered daily from our Craft Bakery, strawberry preserve and clotted cream, with a teapot for one of Tea Room Blend tea. | £9.95 |
| Afternoon Tea Pâtisserie Selection
A selection of three miniature afternoon tea cakes and pâtisserie: Lemon Macaroon; Gateau L'Opera; Fresh Fruit Tart. | £4.75 |
| Miniature Yorkshire Fat Rascal
A smaller version of our famous fruity Fat Rascal scone. | £3.45 |

Champagnes & Sparkling Wine

Hébrart Premier Cru 125ml Glass **£8.50**
Dry and elegant Champagne
with a hint of red apples. 12% vol. Bottle **£42.95**

Moutard Rosé Prestige 125ml Glass **£8.50**
A fresh, light and crisp
Champagne with a hint of
wild strawberries. 12% vol. Bottle **£42.95**

Charles Pelletier Brut 125ml Glass **£6.00**
A light, dry, sparkling rosé with
a hint of strawberries. 11.5% vol. Bottle **£29.95**

Carpenè Malvolti 125ml Glass **£5.45**
Light and floral Prosecco with
a fresh fruit bouquet and
lemon finish. 11% vol. Bottle **£28.95**

White Wine

Fendant de Sion 175ml Glass **£5.45**
Switzerland. Bottle **£20.95**
A lovely, crisp, dry, fruity Fendant de Sion
from Chasselas vines. 12.5% vol.

Alsace Gewürztraminer 175ml Glass **£6.00**
France. Bottle **£21.95**
Full-flavoured and aromatic. 13.5% vol.

Sanvigilio Pinot Grigio 175ml Glass **£5.45**
Italy. Bottle **£20.95**
Fresh, fruity and aromatic. 12% vol.

La Petite Perrière Sauvignon 175ml Glass **£5.45**
France. Bottle **£20.95**
Elegant, fresh and herbaceous. 12.5% vol.

Montarels Chardonnay 175ml Glass **£6.00**
France. Bottle **£21.95**
Rich and buttery with
a hint of vanilla. 13% vol.

Rosé Wine

Sortilège 175ml Glass **£5.45**
Switzerland. Bottle **£20.95**
A refreshing Sortilège from
Pinot Noir vines. 13.5% vol.

Alcoholic drinks may be served only in licensing
hours to customers over 18 taking a meal.
Alcohol strengths may vary with vintages.

Red Wine

Dôle du Valais 175ml Glass **£5.45**
Switzerland. Bottle **£20.95**
A fresh, fruity, luscious Dôle du Valais from Pinot Noir and Merlot vines. 13% vol.

Prunatelli Chianti 175ml Glass **£6.00**
Italy. Bottle **£21.95**
Fresh and vibrant with a hint of cherries. 12.5% vol.

Chevanceau Rouge 175ml Glass **£6.00**
France. Bottle **£21.95**
A full-bodied, fruity blend of Syrah and Grenache grapes, with heady notes of aromatic Mediterranean herbs. 13.5% vol.

Ales & Lagers

Timothy Taylor's Landlord Pale Ale **£4.95**
A classic strong pale ale with a complex aroma and a flavour full of hops and sweetness. 4.1% vol. 500ml.

Erdinger Weißbier **£5.45**
A medium gold-coloured wheat beer with lots of swirling yeast haze in the glass. 5.3% vol. 500ml.

Cold Drinks

Fresh Orange Juice **£3.50**

Traditionally Pressed Apple Juice **£3.50**

Organic Sparkling Apple Juice **£3.50**
Made exclusively for Bettys.

Elderflower Bubbly **£3.50**

Organic Ginger Beer **£3.50**

Homemade Lemonade **£3.50**

Coca-Cola or Diet Coke **£2.80**

Still or Sparkling Water **£2.80**



Lady Betty Afternoon Tea

For splendid surroundings and live accompaniment from the café pianist, reserve a table for Lady Betty Afternoon Tea in the Belmont Room, Bettys York or the Imperial Room, Bettys Harrogate.

For details of how to make a reservation, please ask your waiter or waitress or visit our website.

HARROGATE | YORK
ILKLEY | NORTHALLERTON

www.bettys.co.uk
www.bettyscookeryschool.co.uk