

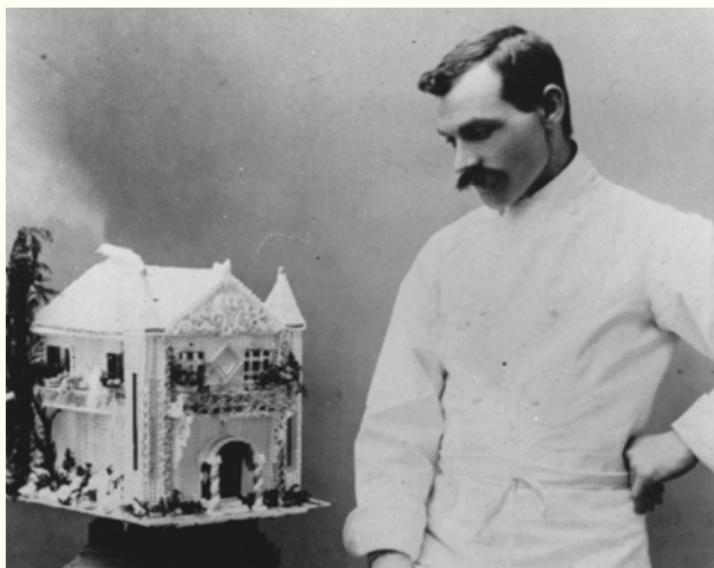


Bettys
EST. 1919

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 5pm. 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 5pm 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.

Soya or oat milk available on request.

Coffees & Hot Chocolate

We import and roast all of our own coffees.

Café Vienna	£3.75
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	£2.95
Our exclusive blend of the finest coffees from Java, Africa and Latin America.	
Espresso Macchiato	£3.25
A demitasse of espresso blend coffee, topped with a dash or 'mark' of hot frothy milk.	
Latte Latino	£3.65
Our exclusive espresso coffee with Bettys Swiss Chocolate Sauce, hot milk and cinnamon.	
Hot Mocha	£3.75
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.

World's Best	Cafetière for one £4.25
A Bettys favourite, this coffee is the perfect balance of Kenyan and South American beans. Medium roasted.	
Java Kalibaru	Cafetière for one £4.75
A smooth, full-bodied coffee with amazing dark chocolate flavours, grown in the rich volcanic soils of Indonesia. Dark roasted.	
<i>Soya or oat milk available on request.</i>	

Please inform your server if you have any allergies, intolerances or dietary requirements we need to be aware of.

***(v)** suitable for vegetarians ***(NGCI)** non-gluten containing ingredients

***(ve)** suitable for vegans

Breakfast Specialities

Served from 8.00am – 11.00am.

Muesli & Yoghurt

Bircher Muesli with Mixed Berries (v) £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 (v) £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 (v) £5.95

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

Croissant & Pain au Chocolat (v) £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 £6.95

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

*Some of our menu items are created from ingredients which do not contain gluten.

In addition, we offer dishes for vegans which do not include animal products. However, due to preparation and/or supplier controls of the ingredients, we cannot guarantee a complete absence of gluten, other allergens or animal product. Items listed on this menu that are deep fried may be fried using the same fryer as gluten and fish items. Please ask your waitress or waiter for further details or information regarding product ingredients and allergens, including nuts, sesame seeds, gluten, milk, eggs, mustard and soya.

Afternoon Teas

Served from 11.00am

Bettys Traditional Afternoon Tea **£19.95**

The following sandwich selection:

Cucumber, dill and cream cheese

Coronation chicken

Ham and wholegrain mustard

Scottish smoked salmon

A sultana scone with strawberry preserve and clotted cream.

The following miniature cake selection:

Chocolate and hazelnut pavé

Lemon and orange macaroon

Fresh fruit tart

A teapot for one of Tea Room Blend tea.

Bettys Pink Champagne Afternoon Tea **£27.95**

Bettys Traditional Afternoon Tea with a glass of Moutard Rosé Prestige Champagne.

If you would prefer a vegetarian selection of sandwiches or sandwiches made from non-gluten containing ingredients, please let us know. (v) (NGCI)

Yorkshire Cream Tea (v) **£9.95**

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.

Sandwiches

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

Chicken & Tarragon Open Sandwich **£7.75**

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

Poached Salmon & Rocket **£7.75**

Open Sandwich

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

Honey Roast Ham Open Sandwich **£7.65**

Served with wholegrain mustard mayonnaise on wholemeal bread.

Wensleydale Cheese & Caramelised **£6.95**

Onion Open Sandwich (v)

A continental-style open sandwich with cherry vine tomato, rocket, caramelised onion, Wensleydale cheese, and chives. Served on wholemeal bread.

All of our sandwiches can be made using non-gluten containing bread. (NGCI)

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Light Dishes

Served from 11.00am – 5.00pm.

Homemade Soup of the Day (v) £5.95

Served with a freshly baked roll from our Craft Bakery in Harrogate.

Can be served with non-gluten containing bread. (NGCI)

Scottish Smoked Salmon £9.50

Slices of Scottish freedom-farmed smoked salmon served with freshly baked wholemeal bread.

Salads

Smoked Salmon £9.95

Miniature Roulades (NGCI)

Three Scottish freedom-farmed smoked salmon, cream cheese and dill roulades.

Served with a choice of three of our homemade salads.

Honey Roast Ham (NGCI) £9.95

Slices of ham served with a choice of three of our homemade salads.

Tarragon Chicken (NGCI) £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 and coriander salad and cucumber and fennel salad.

Mushroom Quiche (v) £8.95

A butter pastry quiche made at our Craft Bakery with mushrooms and thyme.

Served with cucumber & fennel, carrot & coriander and mixed bean & cashew nut salads.

Side Dishes

Mixed Side Salad (v) (NGCI) £3.95

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

Chips £3.60

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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.

Swiss Chocolate Torte (v) (NGCI) Swiss dark chocolate cake made with almonds and hazelnuts.	£4.50
Engadine Torte (v) A Swiss speciality from the Engadine region with layers of hazelnut meringue and almond buttercream, topped with hazelnut Medicis.	£4.50
Grande Raspberry Macaroon (NGCI) With raspberry buttercream and fresh raspberries.	£4.75
Strawberry Éclair (v) Choux pastry filled with a strawberry custard, hand-decorated with fondant and a Swiss white chocolate decoration.	£3.95
Fresh Fruit Tart (v) A sweet pastry case filled with vanilla crème pâtissière and fresh seasonal fruits.	£4.75
Chocolate & Passion Fruit Bombe (v) (NGCI) Rich Grand Cru dark chocolate mousse with a passion fruit centre on a chocolate macaroon base.	£4.50
Seasonal Frangipane (v) A French speciality, with seasonal fruit and almond frangipane on a sweet pastry base with preserve.	£4.50
Chocolate Éclair (v) All-butter choux pastry, filled with fresh cream and finished with a rich chocolate fondant and chocolate decoration.	£3.75
Macaroon Selection (NGCI) A selection of four dainty macaroons.	£4.75

Afternoon Tea Cakes & Scones

Afternoon Tea Pâtisserie Selection (v) A selection of three miniature afternoon tea cakes and pâtisserie: Chocolate and hazelnut pavé, Lemon and orange macaroon, Fresh fruit tart.	£4.95
Miniature Yorkshire Fat Rascal (v) A smaller version of our famous fruity Fat Rascal scone.	£3.50

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Champagnes & Sparkling Wine

Hébrart Premier Cru

Dry and elegant Champagne with a hint of red apples. 12% vol.

125ml Glass **£8.50**
Bottle **£42.95**

Moutard Rosé Prestige

A fresh, light and crisp Champagne with a hint of wild strawberries. 12% vol.

125ml Glass **£8.50**
Bottle **£42.95**

Carpenè Malvolti

Light and floral Prosecco with a fresh fruit bouquet and lemon finish. 11% vol.

125ml Glass **£5.50**
Bottle **£28.95**

White Wine

Fendant de Sion

Switzerland. A lovely, crisp, dry, fruity Fendant de Sion from Chasselas vines. 12% vol.

175ml Glass **£5.50**
Bottle **£20.95**

Alsace Gewürztraminer

France. Full-flavoured and aromatic. 13.5% vol.

175ml Glass **£6.25**
Bottle **£22.95**

La Petite Perrière Sauvignon

France. Full-flavoured and aromatic. 12% vol.

175ml Glass **£5.50**
Bottle **£20.95**

Rosé Wine

Sortilège

Switzerland. A refreshing Sortilège from Pinot Noir vines. 13% vol.

175ml Glass **£5.50**
Bottle **£20.95**

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 **£5.50**
Switzerland. A fresh, fruity, luscious
Dôle du Valais from Pinot Noir and
Merlot vines.
13% vol. Bottle **£20.95**

Chevanceau Rouge 175ml Glass **£6.25**
France. A full-bodied, fruity blend of
Syrah and Grenache grapes, with heady
notes of aromatic Mediterranean herbs.
13% vol. Bottle **£22.95**

Domaine de La Beaume Merlot 175ml Glass **£6.25**
France. Round and fruity merlot
with blackcurrant and spicy flavours.
14.5% vol. Bottle **£22.95**

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.

Daleside Lager **£4.25**
The winner of a Gold Medal at the
Society of Independent Brewers
North of England awards 2017, this
craft lager has a delicate floral aroma
and a refreshing crisp finish. 4.3% vol.
330ml Bottle.

Cold Drinks

Fresh Orange Juice **£3.50**
Traditionally Pressed Apple Juice **£3.50**
Organic Sparkling Apple **£3.50**
Elderflower Bubbly **£3.50**
Organic Ginger Beer **£3.50**
Homemade Lemonade **£3.50**
Coca-Cola **£2.95**
Diet Coke **£2.75**
Still or Sparkling Water **£2.75**