

BEL CAFÉ: VANCOUVER'S TASTY LUNCHTIME SPOT

Wednesday, June 10, 2015 • by Lesley Mirza • Add Comment



Written by [Lesley Mirza](#)

Breakfast and dinner are my fave meals of the day — lunch can be sooooo boring. But lunch is anything but boring when you dine at [Bel Café](#), Vancouver's downtown gem.

I have to admit that over the years, I've walked past Bel Café many, many times, but until the other week, I hadn't eaten there. And now that I've been, I could kick myself for not going sooner! The food is delicious!

Located in the fancy-schmancy [Rosewood Hotel Georgia Hotel](#), and opened in the fall of 2011 by world-renowned and awarding-winning Vancouver chef, [David Hawksworth](#), Bel Café combines expertly prepared food and beverages with intelligent and friendly service in an inviting and chic west coast setting.



Bel Café's menu has a fantastic selection of tasty dishes that are sure to please any palate — even my overly fussy one. Guests visiting for lunch can choose from gourmet sandwiches, soups and salads — with incredible flavours that will do a happy dance around the inside of your mouth.

With numerous appetizing dishes to pick from, I had a really hard time deciding on what to order. In the end, I went with one of the two brand new salads: **Tuscan Kale** (kale, quinoa, goat cheese, tomatoes, olives, roasted almonds, with a chilli oregano vinaigrette (\$11)). It's the perfect summer salad.



I followed that up with the **Grilled Chicken Banh Mi** (lemongrass chicken, black pepper jam, crunchy vegetables, jalapeño, and cilantro (\$10.60)) and the **House Roast Beef** (roast beef, mushroom duxelle, fontina, horseradish, and watercress (\$10.60)). Both were excellent, but if I had to choose, I'd say my fave was the Banh Mi, as I adore Asian flavours.



As you may know, dessert is extremely important to me. I LOVE sweet treats, and eat them often! Bel Café has oodles to choose from, including tarts, cookies, macarons, cheesecake, muffins — I could go on — and they are all house-made, of course.



I'm an absolute sucker for a lemon tart, so how could I say no to this one? It was calling my name! And, I'd heard that the Bel Café's pastry chef, Wayne Kozinko, was a macaron master (there's an art of making the perfect macaron, ya know), and so ordered just a few to sample: coconut, Manjari chocolate and raspberry, key lime pie, and carrot cake. Yummy!



What a fantastic lunch!

Just in case you don't have time to sit and enjoy a meal, and the fun ambience, Bel Café offers takeout, and a selection of 'ready to go' items (including breakfast goodies). And for those of you looking for even speedier service, you can **pre-order your meal** for pick-up.

Note: If you do visit for a breakfast bite, lunch or afternoon snack, try and get a table by the window; There's some fabulous people watching to be had from those tables!

Bel Café is located at 801 West Georgia Street, and is open Monday to Friday from 6:30 a.m. – 5.30 p.m., and from 7:00 a.m. – 5.30 p.m., on weekends. For more information, visit their website: www.BelCafe.com