

BELVEDERE

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HOTEL FAMILIE



OUR MENU

«Il dalet pür» - the pure indulgence

STARTERS

Mixed leaf salad with wild boar ham, hazelnuts, kumquat ragout and buckwheat popcorn 24

Swiss beef tartare with brioche, chilli 70 g 26
mayonnaise and fried capers 140 g 36

Gluten- & lactose-free possible

Marinated salmon trout from Brugglihof with parsley mousse, lime, caviar and buttermilk herb stock 24

Gratinated goat's cheese with raw ham crumble, Scuol honey, rosemary and roasted nuts 18

SOUPS

Barley soup with Grisons dry meat, cream and chives 14

Potato and leek cream soup with marjoram and croutons 14

INTERMEDIATE COURSES

Rigatoni all'amatriciana with Grana Padano 21
— as main course 31

Capuns with mountain cheese, Grisons dry meat and red wine shallots 18

VEGETARIAN POSSIBLE

— as main course 28

MAIN COURSES

Viennese veal schnitzel with cranberries, parsley potatoes and a mixed salad 48

Oven-roasted Hokkaido pumpkin with coconut curry sauce, herb oil, cashew nuts, glazed chestnuts and wild herbs 22

VEGAN

Argentinian Black Angus beef fillet with grilled vegetables, Café de Paris sauce and potato gratin 58

Braised veal cheek with cinnamon, garlic jus, Grisons Parmesan bramata and glazed finger carrots 49

Truffled risotto pot with rocket and port wine shallots 29

DESSERTS

Vermicelles with meringue, vanilla cream and Amarena cherries 12

Brownie made from white Vahlrona chocolate with pistachio ice cream and pomegranate 16

Tiramisu 14


Meat origin: Chicken, veal, beef and pork from Switzerland, venison from Tyrol

Information on allergens and ingredients is available from our service team on request.

All prices in CHF incl. VAT.

State 12 | 25



The dishes labelled with  are particularly sustainable dishes.

