

DAILY DISHES

STARTERS

Grisons air dried meat from the butcher Hatecke with pickled vegetables and bread	24
Regional cheeses from the Lower Engadine with fruit mustard from Ticino, pear bread and nuts	21
Gratinated goat's cheese with raw ham crumble, Scuol honey, rosemary and roasted nuts	18
A variation on Hokkaido squash with pickled kumquats and smoked farmhouse ham from the local butcher Hatecke	22
Belvedere Tapas with various products from the region from 2 people	26
(Grisons barley soup, capuns, regional mountain cheese, Grisons dried meat, pear bread canapés with fresh goat's cheese)	

SAISONAL

Pumpkin cream soup	14
Game consommé with brunoise of vegetables and a puff pastry stick	18
Porcini mushroom risotto with fresh rocket and Grana Padano	24
— as main dish	32
Venison stew with red cabbage, spätzli and chestnuts	39
Leaf salad with smoked duck breast, blood orange, caramelised walnuts and dried cranberries	24

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

Meat origin:

Game from Austria, beef from Switzerland and Argentina, chicken, veal and lamb from Switzerland.



The dishes labelled with  are particularly sustainable dishes.



OUR CLASSICS

Swiss beef tatar with chilli mayonnaise, pickled vegetables and homemade butter brioche	70 g 26 140 g 36
Barley soup with Grisons meat and chives	14
VEGAN POSSIBLE	
— with Engadine cheese and chilli sausage	+7
Mixed leaf salad with egg from Sent, cucumber, carrots and garden cress served with French, balsamic or Italian dressing	14
— Chicken skewers wrapped in pumpkin seeds with citrus aioli	+12
— Tschlin sheep's cheese with apple and cinnamon chutney	+9
Vegan capuns with caramelised port wine shallots	24
VEGAN	
Viennese veal schnitzel with cranberries and parsley potatoes	48
Belvedere beef cheeseburger with brioche bun, farmer's bacon, cheese from Samnaun, pickled gherkin and cocktail sauce	34

DESSERTS

Chestnut puree with Amarena cherries, meringue and whipped cream	16
Valrhona chocolate parfait with olive oil and wild berry crumble	16
Large cream puff with caramel mousse and vanilla cream	14
Cake from the daily special	8
Engadine nut cake from the pastry Benderer	8
Various types of ice cream and sorbets	per scoop 3.50

All prices in CHF incl. VAT.

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DRINKS

DRINKS

WITHOUT ALCOHOL

Homemade lemonade	5 dl	6.50
Cucumber, soda water, Monin cucumber syrup, mint, lemon juice		
Homemade mango ginger lemonade	5 dl	6.50
Mango puree, soda, ginger, lime		
Staibock Gazosa 	3.3 dl	6.50
— Amara Bitter orange		
— Uzun Blueberry		
— Pink Grapefruit		

WITH ALCOHOL

Aperol Spritz	12.50
Hugo	12.50
IVA Spritz	13.50
Belvedere Spritz	14.50
Bündner Liabi, apple cider, prosecco	
Lillet Vive	12.50
Lillet blanc, frozen berries, tonic	

SOFT DRINKS

Coca-Cola Coca-Cola Zero	3 dl	5.50
Elmer Citro Sinalco	3.3 dl	5
Rivella red blue	3.3 dl	5
Schweppes Bitter Lemon Ginger Ale	2 dl	5.50
Ramseier apple juice apple spritzer	3.3 dl	5
El Tony Mate	3.3 dl	6
El Tony Mate Zero	3.3 dl	6
Fuse Tea Lemon	3.3 dl	5.50

All prices in CHF incl. VAT.

MINERAL WATER

Passugger sparkling water	4.7 dl	6
	7.7 dl	9
Allegra still water	4.7 dl	6
	7.7 dl	9
Drinking water from Scuol	3 dl	3
	5 dl	5

BEER

Calanda Edelbräu on draught	3 dl	6
	5 dl	8.50
Panache	3 dl	6
	5 dl	8.50
Calanda Senza alcohol-free	3.3 dl	6
Erdinger Weissbier	5 dl	8.50
Erdinger Weissbier alcohol-free	3.3 dl	6.50
Bun Tschlin cler 	3.3 dl	7.50

RAST COFFEE

Coffee Espresso Ristretto	5.20
Double espresso	6.80
White coffee Cappuccino	6.80
Latte Macchiato	6.80
Tea «LeafCup by Ronnefeldt», different sorts	6.50
Hot chocolate Ovaltine	6.80

WINE

Please note our range of open wines on our blackboard or ask for our wine list.