

BELVEDERE

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HOTEL FAMILIE



OUR MENU

«Il dalet pür» - the pure indulgence

STARTERS

Leaf salad with smoked duck breast, blood orange, caramelised walnuts and dried cranberries 24

Swiss beef tatar with chilli mayonnaise, 70 g 26
pickled vegetables and homemade 140 g 36
butter brioche

Gluten- & lactose-free possible

A variation on Hokkaido squash with pickled kumquats and smoked farmhouse ham from the local butcher Hatecke 22

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

VEGAN POSSIBLE

Pumpkin cream soup 14

Game consommé with brunoise of vegetables and a puff pastry stick 18

INTERMEDIATE COURSES

Porcini mushroom risotto with fresh rocket and Grana Padano 24

— as main course 32

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 and parsley potatoes or French fries 48

Ossobuco made from Tyrolean venison with homemade pommes Dauphine, braised root vegetables and a vanilla and port-glazed pear 42

Argentinian Black Angus beef fillet with a pepper and cognac sauce, grilled vegetables and french fries 56

Venison stew with red cabbage, spätzli and chestnuts 39

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

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



The dishes labelled with are particularly sustainable dishes.



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

All prices in CHF incl. VAT.

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