

# Belvédère

SCHWIZER CHUCHI

*Baden*



**SPRINGTIME MENU**

*“Nothing is as beautiful as life in the countryside!”*

Our philosophy at Belvédère is to interpret Swiss cuisine with all its products in a new way. Just like the view here, Swiss cuisine – with all its different cantons – is so vast and diverse that there are always new things to discover. We stand for absolute Swissness: All meat, fish and bread on our menu come from regional producers, so you can trust in our quality.

We're delighted to have you as our guests today  
and wish you a very pleasant stay.

Your hosts,  
*Nicole & Gian*

## *First Love*

MIXED SALAD  
with sprouts  
15

COLORFUL LEAF SALAD “BELVÉDÈRE”  
with small tomatoes, pears, radishes & seeds  
14

SMOKED SALMON FROM LOSTALLO  
with sour cream, tarragon & horseradish  
28

TARTARE OF WATER BUFFALO  
with basil, fermented garlic & tomatoes  
28

GREEN ASPARAGUS SALAD  
with Sbrinz & “Mostbröckli”  
19

## *Soups - a warm feeling*

CREAM OF GREEN ASPARAGUS SOUP  
*with dry-cured ham from Döttingen*

14

CARROT SOUP  
*with Quark & Ristretto*

14

## *Fisherman's Friends*

SALMON FROM LOSTALLO  
WITH SAFFRON FOAM  
*with boiled potatoes & roasted broccoli*

48

## *Vegetarian - where love falls*

WILD GARLIC RAVIOLI  
*with small tomatoes, spring onions & cream*

30

ROSTI  
*with mushrooms, poached egg & spinach*

28

RISOTTO FROM THE "MAGGIA VALLEY"  
*with green asparagus, strawberries & young spinach*

32

*Dear guest*  
*In case of allergies or intolerances, please contact us,*  
*we will be happy to advise you.*

## *Meats - Love for Nature*

### **PASTRY WITH VEAL STRIPS & SWEETBREAD**

*with mushrooms, carrots & peas*

43

### **PORK "CORDON BLEU"**

*with french fries & colorful vegetables*

38

### **"ZÜRI GSCHNETZELTS"**

*veal strips on mushroom-cream sauce*

*with golden "Rosti"*

44

### **VEAL PATTIES**

*on mashed potatoes, mushrooms & glazed vegetables*

39

### **"LUGANIGHE" WITH SAGE & ONIONS**

*Ticino pork sausage with saffron risotto*

38

### **"ZURZIBIET" BEEF FILLET**

**WITH A "SÄNTIS" SINGLE MALT SAUCE**

*served with "Salsiz" fried potatoes & colorful vegetables*

59

*Served for 2 people as a two-course meal:*

### **DOUBLE BEEF FILLET WITH BEARNAISE SAUCE**

*served with french fries & colorful vegetables*

68 PER PERSON

## *Sweet Love*

### STRAWBERRY YOGURT MOUSSE

13

### CARROT CAKE "BELVÉDÈRE"

*with sour cream*

15

### TOBLERONE MOUSSE

*with berries*

15

### HOME-MADE CARAMEL FLAN

*with whipped cream*

10

### GREYERZER MERINGUES

*with double cream from "Moléson"*

*(Mmmh..., Nicoles's absolute favorite dessert!)*

13

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*All prices are in Swiss Francs  
incl. 8.1% VAT.*