

Belvédère

SCHWIIZER CHUCHI

Baden



WINTER 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 tomatoes, pears, radish & seeds
14

LAMB'S LETTUCE
with bacon, crutons & egg
17

TARTARE OF WATER BUFFALO
with butternut pumpkin & fermented garlic
27 / 42

SMOKED SALMON FROM "LOSTALLO"
with beetroot, lemon & horseradish
25 / 39

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

Soups - a warm feeling

“GRAUBÜNDEN” BARLEY SOUP

15

CARROT CREAM SOUP

with ristretto & sour cream

14

Fisherman's Friends

SALMON TROUT FILLET FROM BREMGARTEN

on a porcini mushroom risotto & colorful vegetables

44

Vegetarian - where love falls

POTATO GNOCCHI

with a cheese cream sauce & roasted onions

29

RAVIOLI WITH SMOKED CELERY

with apple pearls, sage & Sbrinz cheese

32

“RÖSTI”

with spinach, wild mushrooms & a poached egg

29

Served for 2 persons:

“GLACIER FONDUE” FROM PONTRESINA

served with potatoes & bread

32 PER PERSON

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 a golden-brown rösti

44

VEAL PATTIES WITH SAUTÉED MUSHROOMS

on mashed potatoes & glazed vegetables

39

PINK ROASTED DUCK BREAST FROM "APPENZEL"

with spicy cream "sauerkraut" & saffron potatoes

48

GLAZED VEAL SHOULDER ROAST WITH PORCINI MUSHROOM JUS

with potato gratin & celeriac

43

REGIONAL BEEF FILLET

WITH A "SÄNTIS" SINGLE MALT SAUCE

with rosemary potatoes & colorful winter vegetables

59

Served for 2 persons as a two-course meal:

DOUBLE BEEF FILLET WITH BEARNAISE SAUCE

with french fries & colorful vegetables

68 PER PERSON

Sweet Love

CARROT CAKE "BELVÉDÈRE"

with sour cream

15

TOBLERONE MOUSSE

14

HOME-MADE CARAMELFLAN

with whipped cream

10

GREYERZER MERINGUES

with double cream from "Molésion"

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

13

CHEESE PLATE WITH CHEESES FROM SWITZERLAND

served with pear bread

18

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