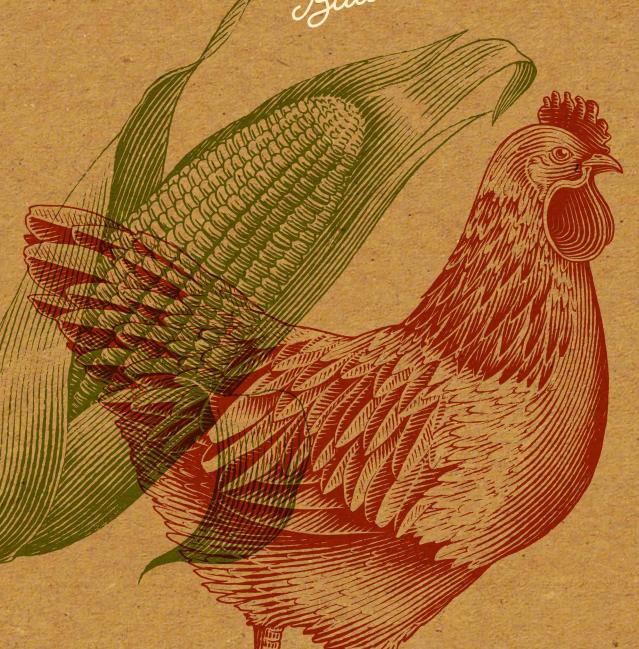
Belvédère

SCHWIIZER CHUCHI

Baden



WINTER MENU

Constant of the second

"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

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

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

VEAL PATTIES WITH SAUTÉED MUSHROOMS on mashed potatoes & glazed vegetables 39

PINK ROASTED DUCK BREAST FROM "APPENZELL" 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 "Moléson" (Mmmh..., Nicoles's absolute favorite dessert!)

13

CHEESE PLATE WITH CHEESES FROM SWITZERLAND served with pear bread
18

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