

# Belvédère

SCHWIIZER CHUCHI

*Baden*



SUMMER 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 and fish 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, radish & seeds  
14

TOMATO AND APRICOT SALAD  
with goat cheese  
18

TARTARE OF WATER BUFFALO  
with basil, Sbrinz & tomatoes  
28 / 42

"VITELLO TONNATO"  
with capers, onions & fermented garlic  
27 / 39

## *Soups - a warm feeling*

COLD POTATO & LEEK SOUP  
*with cured ham from "Döttingen"*  
14

CARROT SOUP  
*with Quark & Ristretto*  
14

## *Fisherman's Friends*

ALPINE PIKE-PERCH FILLET WITH HERBS  
*on mashed potato & spinach*  
48

"LOSTALLO SALMON"  
WITH SAFFRON YOGURT AND CUCUMBER SALAD  
*served with a variety of salads*  
44

## *Vegetarian - where love falls*

POTATOE GNOCCHI  
*with basil, tomatoes & Sbrinz*  
29

"RÖSTI" WITH MUSHROOMS  
*served with a poached egg & spinach*  
28

*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 "Rösti"*

44

### VEAL PATTIES

#### WITH SAUTEED MUSHROOMS

*on mashed potatoes & glazed vegetables*

39

### "RACK OF LAMB-TAGLIATA"

#### FROM SWISS LAMB

*on a rocket & tomato salad with pan-fried potatoes*

48

### "ZURZIBIET" BEEF FILLET

#### WITH A TOMATO & SBRINZ CRUST

*served with rosemary potatoes & grilled 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*

VALAIS APRICOT TIRAMISU

15

CARROT CAKE “BELVÉDÈRE”

*with sour cream*

15

“TOBLERONE” MOUSSE

*with berries*

15

HOME-MADE CARAMELFLAN

*with whipped cream*

10

GREYERZER MERINGUES

*with double cream from “Molésou”*

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

13

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