

Starter

 **Belvoir salad**

barba di frate – pleos – water cress
sherry-dressing

17

 **Soya mousse**

fava bean – chervil

19

Variation of wagyu

carpaccio – tatar – tataki – rapini – caviar

27

Char ceviche

leche de tigre espuma – chestnut cream – mandarine

26



Intermediate course

Roasted cauliflower soup

black garlic – sweetbread – coffee foam

18

Dry aged beetroot

vegan cheese – fermented soy milk

19

Grilled fillet of eel

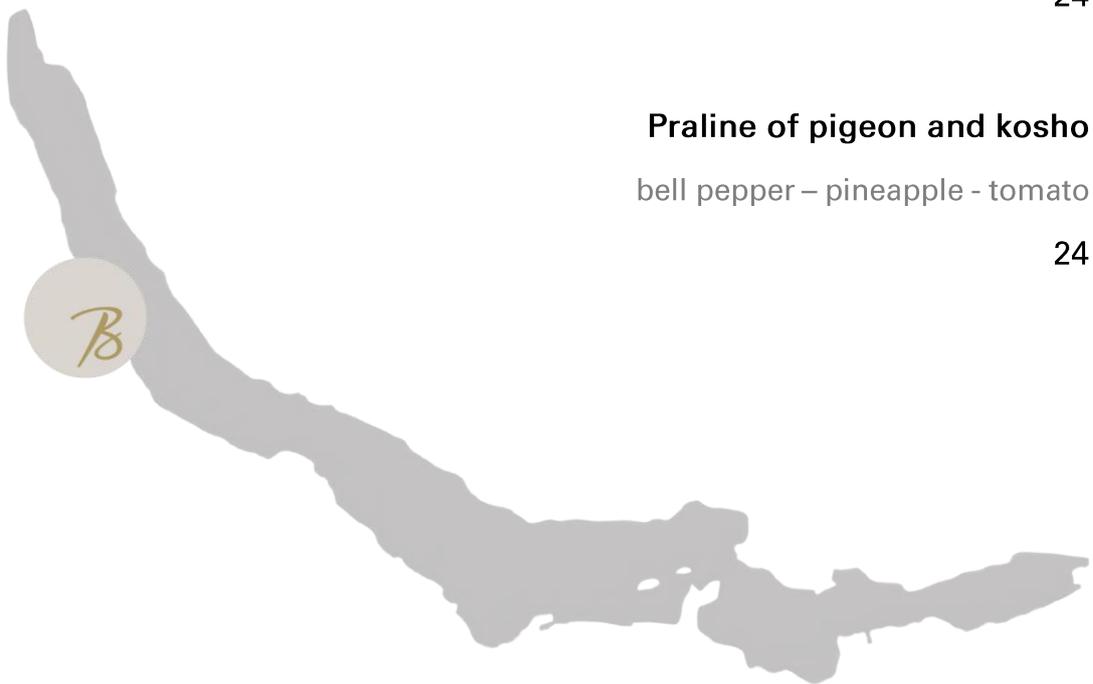
teriyaki – avocado-shiitake-taco – kombucha

24

Praline of pigeon and kosho

bell pepper – pineapple - tomato

24



Main course

 **Variation of carrot and chick-pea**

blood orange – zucchini – blue potatoes

34

Hamachi fillet

artichoke – tofu foam – black soy jus

55

Orkney salmon fillet

puntarelle – granny smith – tokaji

54



Main course

Veal ribeye

celery terrine – brown butter espuma – truffle jus

59

Trilogy of lamb

profiteroles – wild garlic

58

Piglet from Ormalingen

leek terrine – salsa verde – polenta

54



From our grill

Fillet of kingfish	53
Black tiger shrimps skewer	53
Octopus	51
Secreto of iberico pork (250gr)	58
Luma pork rib chop (300gr)	61
Black angus beef fillet (200gr)	62
Dry aged Swiss prime ribeye (200gr)	59

Side dishes and Sauces

Served with 2 side dishes and one sauce of your choice:

Tagliatelle	BBQ-sauce
French fries	Chimichurri
Wild garlic risotto	Smoked chili-yoghurt sauce
Pak choi	Tarragon mayonnaise
Spinach	Pepper butter
Roasted mushrooms	Chili sauce



The Kitchen

With pleasure, I will explain to you more about the origin and details of our products. We prepare first class, naturally produced food products, if possible from Switzerland. We cherish an open and honest relationship with our suppliers and are always looking for new special products. Whenever possible, we put emphasis on local suppliers, who produce their own products whom we know on a personal level.

Poultry and Eggs

In our kitchen we work with mostly Swiss poultry. In addition, we use free range chicken eggs from the Stockengut farm run by the Vetsch family from Kilchberg.

Vegan

All the marked dishes  are made from plant-based products.

Allergy Table

If you need more information about allergies or intolerances, please ask our staff.



Meat and Fish

Bread Declaration

kingfish, octopus	Australia
hamachi	Japan
pigeon, lamb	France
black tiger	Vietnam
Iberico	Spain
eel	Italy
beef fillet	Ireland
char	Switzerland
pork, veal, beef	Switzerland
salmon	Scotland
sourdough bread	Switzerland



Voucher

Our gift certificates are also available to take away –
for a spa break, dinner, or brunch.

Now available at reception or via QR code.



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