

Menu



Belvoir

HOTEL

Starter

Belvoir salad

green asparagus – strawberry – rhubarb – yoghurt-dressing

17

Pea flan with spinach

filled taco – apple-dill-sauce

19

Chicken liver terrine

log cake – pears – rhubarb

22

Half cooked trout fillet

smoked trout mousse – granny smith – horseradish

25



Intermediate course

Warm Ceviche

gambero rosso – avocado – cilantro – fish-fumet

23

Asparagus terrine

shallot-sauce – saffron-risotto-tartelet – tarragon

19

Dry aged Tuna

tempura – salad shot – parsnip

25

Panfried calf's terrine

salsa verde – pear-chutney – radish

21



Main course



Morel Wellington

sweet potato – spring onion – vegan jus

34

Red mullet fillet

dried tomatoes – fennel velouté – grilled radicchio

58

Swordfish

puntarelle – camembert – smoked mashed potatoes

53

Main course



Rabbit fillet

tomato – raspberry – basil praline

53

Corn feed chicken breast from Alpstein

white polenta – three kind asparagus – sauce hollandaise

52

Stuffed belly of Ormalinger piglet

macaire potatoes – parsley root – dried fruit

49

From our grill

Fillet of Kingfish	53
Black tiger shrimps skewer	51
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
asparagus risotto	Tomato chutney
Corn	Tarragon mayonnaise
Spinach	Pepper butter
Roasted mushrooms	Chilli 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 & 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 are made from plant-based products.

Favorit of Pascal Kleber

All the  marked items are favourites of our chef.

Allergy table

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

Fish & meat & bread declaration

kingfish, octopus – Australia / red mullet – Portugal
black tiger – Vietnam / tuna – Spain / kaviar – Poland
trout, veal, rabbit, pork, corn feed chicken, chicken liver – Switzerland
beef fillet – Ireland / duck – France / swordfish – Sri Lanka
sourdough bread – Switzerland

Our CHF prices include 8.1% value added tax.