

Starter

Belvoir salad

red cabbage – cicorino rosso – persimmons

ricotta – yuzu-dressing

17

Variation of pumpkin

caramelized pumpkin seeds – onion cream

19

Game trilogy

deer – wild boar – pigeon – corn – nut-mayonnaise

25

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

Dialog of crab and sea urchin

praliné – crab bisque – gyoza

27

Oxtail medaillon

potato chips – onion espuma

24

 **B**

Main course

Fake marrowbone

peanut-miso-cream – black walnut – parsley root

34

Hamachi fillet

artichoke – tofu foam – black soy jus

55

Pike-perch fillet from Lago Maggiore

blini – beurre blanc – orange oil

59



Main course

Veal ribeye

celery terrine – brown butter espuma – truffle jus

59

Two kinds of reindeer

potato-nut-roll – chocolat jus

59

Piglet from Ormalingen

leek terrine – salsa verde – polenta

54



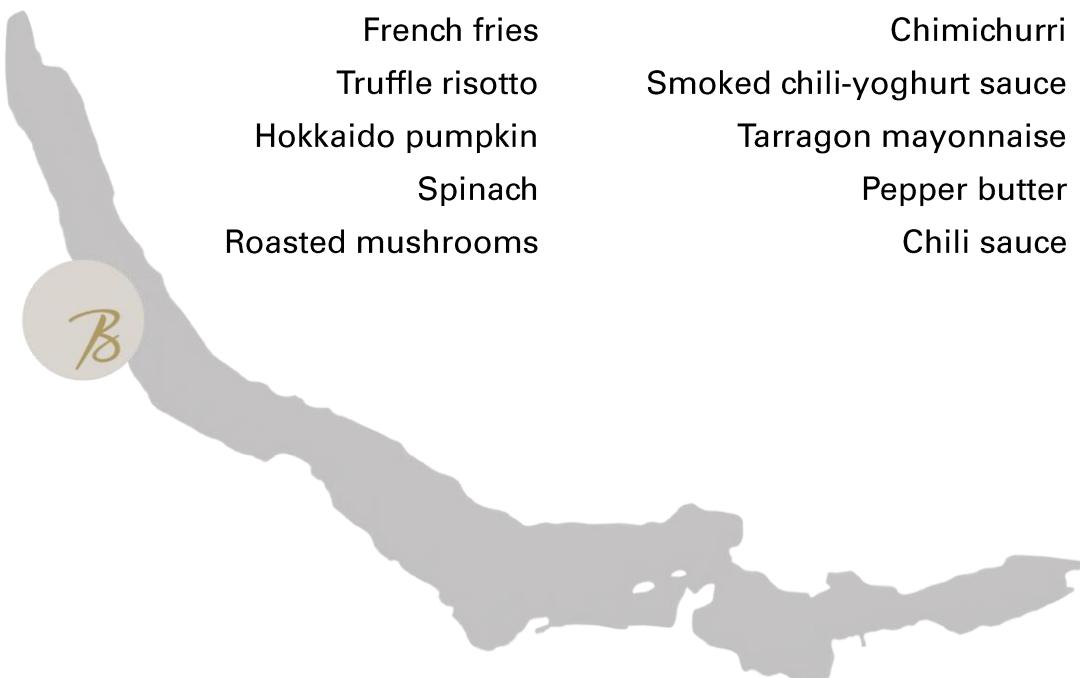
From our grill

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
Truffle risotto	Smoked chili-yoghurt sauce
Hokkaido pumpkin	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
poussin, crab	France
black tiger	Vietnam
Iberico, sea urchin	Spain
Venison, wild boar	Austria
beef fillet	Ireland
pike perch, char	Switzerland
pork, veal, beef	Switzerland
reindeer	Sweden
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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