

# 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



# 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 Inspiration

kingfish, octopus  
hamachi  
poussin, crab  
black tiger  
Iberico, sea urchin  
Venison, wild boar  
beef fillet  
pike perch, char  
pork, veal, beef  
reindeer  
sourdough bread

Australia  
Japan  
France  
Vietnam  
Spain  
Austria  
Ireland  
Switzerland  
Switzerland  
Sweden  
Switzerland



# Voucher

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for a spa break, dinner, or brunch.

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