

Starter

Belvoir salad

lettuce – purslane – peach – rhubarb – lime-mint-dressing

17



Fake tomato

green tomato – mousse – basil oil

19

Trilogy of duck

fake tomato – olive coulis

24

Norway lobster

strawberry sorbet – raspberry coulis – balsamic pearls

25



Intermediate course

Green gazpacho

scallop – taco – basil

19

Variation of olives

tartlet – mousse – filled

19

Salmon tataki

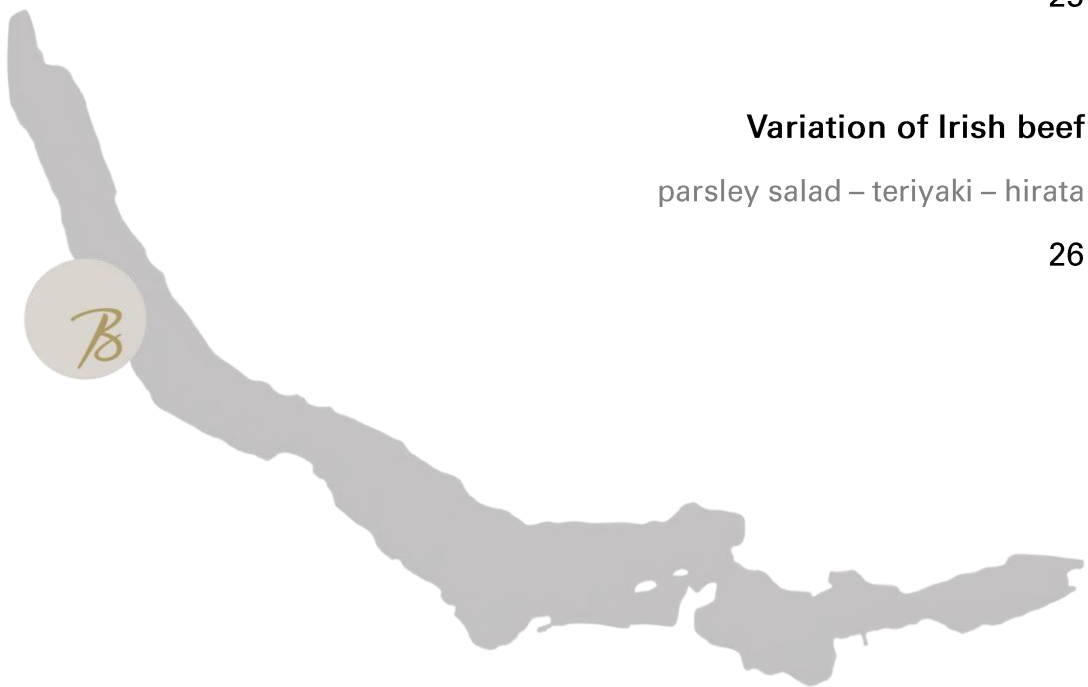
passion fruit – honey – dill

25

Variation of Irish beef

parsley salad – teriyaki – hirata

26



Main course

Quinoa medaillon

green mango chutney – cashew cream – lime

34

Ray

red lentils – red chard – tomatoes

57

Gilt head bream

zucchini flan – filled zucchini flower – mugnaia sauce

54



Main course

Iberico pork cheek

ravioli alla carbonara – potato-bell pepper-foam
bellpepper-parsley-cream

55

Filled corn-fed chicken breast

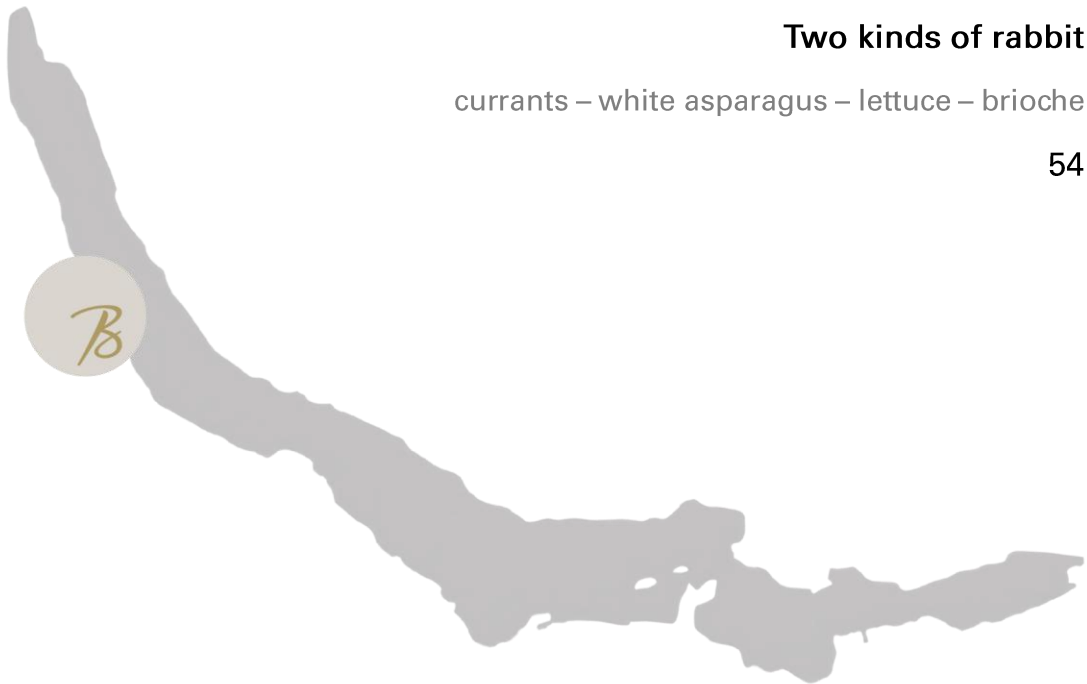
eggplant soufflée – black mayonnaise – mushrooms

51

Two kinds of rabbit

currants – white asparagus – lettuce – brioche

54



From our grill

Monkfish	58
Black tiger shrimps skewer	53
Octopus	51
Secreto of iberico pork (250gr)	58
Beer grain pork chop (300gr)	49
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
Bell pepper risotto	Basil-chili-yoghurt sauce
Mini lettuce	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

octopus	FAO 81
ray	FAO 27
Corn-fed chicken, duck	France
black tiger	FAO 04
Iberico	Spain
monkfish	FAO 27
beef fillet	Ireland
norway lobster	FAO 51
pork, veal, beef	Switzerland
salmon	FAO 27
rabbit	Hungary
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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#hotelbelvoir

