

Starter

Belvoir salad

three kind of beetroot – chickpeas – pomegranate
goat cheese – cumin-dressing

17

Variation of pumpkin

caramelized pumpkin seeds – onion cream

19

Poussin trilogy

quince – pistachio – quinoa

24

Char ceviche

leche de tigre espuma – chestnut cream – mandarine

26



Intermediate course

Beef consommé

veal tongue – radish – lime

19



Glaced ceps

jerusalem artichoke – vegan gravy

19

Dialog of crab and sea urchin

praliné – crab bisque – gyoza

27

Oxtail medaillon

potato chips – onion espuma

24



Main course

Fake marrowbone

green apple – celery cream

34

Blackbelly rosefish

ravioli – bouillabaisse – bell-pepper flan

55

Pike-perch fillet from lago maggiore

peanut-miso-cream – black walnut – orange oil

59



Main course

Veal ribeye

celery terrine – brown butter espuma – truffle jus

59

Lamb knuckle

cauliflower – sweet potatoes – taggiasca olives

48

Venison fillet

mustard crust – turnip – confited potato

55



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 intolerance please ask our staff.



Meat and Fish

Bread Inspiration

kingfish, octopus, lamb

blackbelly rosefish

poussin, crab

black tiger

Iberico, sea urchin

venison

beef fillet

pike perch, char

pork, veal, beef

swordfish

sourdough bread

Australia

Portugal

France

Vietnam

Spain

Austria

Ireland

Switzerland

Switzerland

Sri Lanka

Switzerland



Voucher

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for a spa break, dinner, or brunch.

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