

Starter

Belvoir salad

mizuna – smoked eggplant – tofu – soy jelly
orange-ginger-dressing

17



Fake tomato

green tomato – mousse – basil oil

19

Wild boar terrine

red currant – golden kiwi – laurel cream

24

Kingfish ceviche and poached oyster

grape fond – fig – champagne cream

26



Intermediate course

Bisque royale

black tiger – raw ham – vegetable pearls

21

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

Mahi-Mahi-fillet

red curry – pak choi – rice

57

Gilt head bream

zucchini flan – filled zucchini flower – mugnaia sauce

54



Main course

Beef short rib

sesame glaze – peanut butter - plum

52

Filled corn-fed chicken breast

eggplant soufflée – black mayonnaise – mushrooms

51

Deer fillet “Belvoir style”

apricot – perigord truffle – hazelnut toast

56



From our grill

Monkfish	58
Black tiger shrimps skewer	55
Octopus	52
Secreto of iberico pork (250gr)	58
Beer grain pork chop (300gr)	49
Black angus beef fillet (200gr)	63
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
Chestnut risotto	Basil-chili-yoghurt sauce
Pak choi	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
mahi-mahi	FAO 57
corn-fed chicken, oyster	France
black tiger	FAO 04
Iberico	Spain
monkfish	FAO 27
beef fillet	Ireland
king fish	FAO 61
pork, beef	Switzerland
salmon	FAO 27
wild boar, deer	Austria
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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