

BELVEDERE


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HOTEL FAMILIE



OUR MENU

«Il dalet pür» - the pure indulgence

STARTERS

Mixed leaf salad with dried venison 24
from the butcher Hatecke, cranberries,
Parmesan cheese from Tschlin and
wholemeal breadsticks 

Swiss beef tartare with brioche, chilli 70 g 26
mayonnaise and fried capers 140 g 36

Gluten- & lactose-free possible

Burrata with wild herbs, home-pickled 20
pumpkin and candied pumpkin seeds

Gratinated goat's cheese with raw ham 18
crumble, Scuol honey, rosemary
and roasted nuts

SOUPS

Barley soup with Grisons dry meat, 14
cream and chives 

Tomato cream soup with cream topping 12
and rustic herb croutons

INTERMEDIATE COURSES

Linguine nero with porcini mushroom ragout, 19
pine nuts, rocket and pecorino cheese

VEGETARIAN


— as main course 28

Capuns with mountain cheese, Grisons dry 18
meat and red wine shallots

VEGETARIAN POSSIBLE

— as main course 28

MAIN COURSES

Viennese veal schnitzel with cranberries, 48
parsley potatoes and a mixed salad 

Oven-roasted Hokkaido pumpkin 22
with coconut curry sauce, herb oil, cashew
nuts, glazed chestnuts and wild herbs

VEGAN

Swiss Quality entrecôte with herb butter,
Portobello mushrooms, rustic French fries,
truffle mayonnaise and Grana Padano
cheese

— Lady's Cut 250g 46

— Men's Cut 350g 58

Venison stew with parsley root, watercress 38
spaetzli and glazed chestnuts 

Braised aubergine with roasted nuts, 28
pomegranate, pommes rissoles rocket
and vegan cream cheese **VEGAN**


DESSERTS

Vermicelles with meringue, vanilla cream 12
and Amarena cherries

Tiramisu 14

Meat origin: Chicken, veal, beef and pork
from Switzerland, venison from Tyrol



The dishes labelled with  are particularly sustainable dishes.



Information on allergens and ingredients is
available from our service team on request.

All prices in CHF incl. VAT.

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