

BELVEDERE

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HOTEL
FAMILIE



OUR MENU

«Il dalet pür» - the pure indulgence

STARTERS

Marinated Swiss salmon with cucumber, buttermilk and chive oil	24
Tartar of Swiss beef with brioche, spice cream and pickled vegetables	70 g 26 140 g 36
GF LF possible	
Mixed leaf salad with goat cheese from Tschlin and chilli-plum chutney	16

SOUPS

Swiss beef consomme with pancake stripes and chives	14
Cream soup of topinambur with spelt flour from Sent and grape seed oil VEGAN	14

INTERMEDIATE COURSES

Grisons cheese ravioli with sage butter and spinach	18
Capuns with mountain cheese sauce and Grisons air dried meat	21
As main course	28

MAIN COURSES

Pink roasted saddle of veal from the butcher Hatecke with potato gratin and parsley root	56
Braised Swiss beef cheeks with Grisons Bramata and glazed vegetables	42
Tagliatelle with truffle cream, tarragon and Sbrinz	29

DESSERTS

Grisons nut cake parfait with apricot	14
Felchlin chocolate with figs	16
Orange cheesecake with speculoos	16

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