

# The pleasure of eating «Il gust dal süd» BELVAIR

## Starter

- «Belvair» salad with raw vegetables, braised nectarines and raspberry dressing 18.-
- Panzerotti filled with fresh market vegetables and mascarpone on a red pesto sauce 21.-
- Baked trout fillets with cold gazpacho stew 24.-
- Variation of dried meat and ham specialities with mountain cheese and focaccia 24.-  
(also available as main course CHF 36.-)



## Soup Entree

- Tomato soup with burrata and basil 17.-
- Lemon and curd ravioli with rose blossom sauce 24.-  
(also available as main course CHF 36.-)

## Main course

- Mediterranean-style sole fillet with blue potatoes 49.-
- Veal chop with black truffles, parsley root puree and vegetables of the day 53.-
- Guinea fowl breast roasted in a Parma raw ham coating with Risotto Milanese 48.-
- Tagliolini with melted cherry tomatoes, rocket and casera cheese 38.-



## Dessert Cheese


- Pine nut and honey parfait with berries 17.50
- Birnen-Strudel-Roulade mit Rosinenglace 16.50
- Selection of cow's, sheep's and goat's milk cheeses with fruit bread 19.-

### PUT YOUR OWN MENU TOGETHER

2 courses 59.- | 3 courses 69.- | 4 courses 79.-

We will be happy to provide you with detailed information about possible allergens in the individual dishes on request.



The dishes labelled with  are particularly sustainable dishes.



All prices in CHF incl. VAT.