

BELVEDERE

HOTEL
FAMILIE



OUR MENU

«Il dalet pür» - the pure indulgence

STARTERS

Cesar salad Grisons-style with Engadine quail egg, Prättigau sliced meat and dried tomato 19

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

Gluten- & lactose-free possible

Burrata with iced ox heart tomato and basil 22

SOUPS

Barley soup with Grisons dry meat, cream and chives 14

Chanterelle soup with herbs 14

INTERMEDIATE COURSES

Tomato and mozzarella ravioli with roasted pine nuts and pesto 18
— as main course 28

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

Also available vegetarian

— as main course 28

MAIN COURSES

Tagliata of Engadine rib eye steak with marinated rocket salad, Sbrinz and pommes rissolees 45

Swiss supreme chicken breast with saffron bramata and chanterelles 39

Fettuccine with parmesan and Riesling sauce, baked artichokes, rocket salad and fresh summer truffle 33

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

DESSERTS

Cheesecake with duet of Swiss strawberries 13

Apricot dessert variation 13

Sorrel ice cream, sheep's yoghurt, granola crumble and almond cream 16

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