

# BELVEDERE

**BELVEDERE**  
HOTEL FAMILIE

## OUR MENU

### «Il dalet pür» - the pure indulgence

#### STARTERS

Marinated salmon from Misox with radishes, buttermilk and cucumber	21
Tartar of Swiss beef with alpine butter brioche, spice cream and pickled vegetables <b>GF LF possible</b>	70 g 21 140 g 32
Mixed leaf salad with grilled green asparagus and radishes	16

#### SOUPS

Barley soup with Grisons air dried meat, cream and chives <b>Also available vegan</b>	12
Vegan wild garlic soup with focaccia	14

#### INTERMEDIATE COURSES

Capuns with Engadine mountain cheese, dried sausage and red wine shallots <b>GF LF possible</b>	18
<b>As main course</b>	28
Ravioli with mozzarella from Tschlin with tomatoes and rocket salad	18

#### MAIN COURSES

Roasted entrecote of Swiss beef with port wine jus, potato gratin and grilled vegetables <b>GF</b>	52
Braised Engadine goat with saffron polenta, carrots and salsa verde	34
Asparagus with hollandaise sauce, boiled potatoes and mountain herbs	28

#### DESSERTS

White chocolate tart with rhubarb and strawberries	16
Valrhona chocolate with blueberries	16
Crème brûlée with fuatscha grassa and sea buckthorn	16

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**LF** lactose-free    **GF** gluten-free

All prices in CHF incl. VAT.