

BELVEDERE

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HOTEL FAMILIE



OUR MENU

«Il dalet pür» - the pure indulgence

STARTERS

Mixed leaf salad with fresh figs, 22
smoked farmhouse ham from the butcher
Zanetti and pomegranate

Swiss beef tatar with chilli mayonnaise, 70 g 26
pickled vegetables and homemade 140 g 36
butter brioche

Gluten- & lactose-free possible

Burrata with a variation of summer tomatoes, 22
chilli and lime, and cashew nuts

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

VEGAN POSSIBLE

Smoked salmon soup with herb oil 14
and rustic bread croutons

Tomato soup with crème fraîche 12

INTERMEDIATE COURSES

Linguine with citrus sauce 22
and fresh chanterelles

— as main course 29

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 or French fries
and a mixed salad

Caesar Salad 2.0 39
Grilled Grisons chicken breast and mini
romaine lettuce with Caesar mayonnaise,
Sbrinz and rustic croutons

Engadin lamb knuckle with Grisons Bramata 39
and chanterelles

DESSERTS

White basil brownie with strawberry sorbet 14


Mango tiramisu 14

Cheesecake with mint, cherries 14
and a praline

Meat origin:

Chicken, veal, beef and pork from Switzerland



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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