

BELVEDERE

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HOTEL FAMILIE



OUR MENU

«Il dalet pür» - the pure indulgence

STARTERS

Leaf salad with grilled green asparagus, carrots, cherry tomatoes, sunflower seeds, strawberry-apricot chutney and radishes 19

VEGAN

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

Gluten- & lactose-free possible

Beef carpaccio with pickled Portobello mushrooms, Sbrinz, rocket, pine nuts and truffle cream 29

Gratinated goat's cheese with raw ham crumble, Scuol honey, rosemary and roasted nuts 18

SOUPS

Barley soup with Grisons dry meat, cream and chives 14

Tomato cream soup with cream topping and rustic herb croutons 12

INTERMEDIATE COURSES

Agnolotti alla Toscana with tomato ragout, pine nuts and Grana Padano 19

— 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

Viennese veal schnitzel with cranberries, parsley potatoes and a mixed salad 48

White asparagus with parsley potatoes and sauce hollandaise 32

— Grilled Swiss steak veal loin + 34

— Grisons raw ham from the butcher Zanetti + 14

Tagliata of Engadine beef entrecote with chimichurri butter, rocket salad, French fries and Grana Padano cheese 52

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


DESSERTS

Raspberry cheesecake with mint sorbet 12

Flambeed lime parfait with fresh strawberries and rhubarb compote 12

Meat origin: Chicken, veal, beef and pork from Switzerland, venison from Tyrol



The dishes labelled with  are particularly sustainable dishes.

