The pleasure of eating «Il gust dal süd» BELVAIR

«Belvair» salad with baked mozzarella and basil dressing	16	
Smoked swordfish fillet with deep-fried banana and lentil salad	19	
Gnocchi with chestnuts and rocket (also available as main course CHF 35)	18	
Variation of dried meat and ham specialities with mountain cheese and focaccia	22	
(also available as main course CHF 36)		

Starte



soup Intree

Pumpkin cream soup with almond cake	14
Fig ravioli with pecorino and cranberry sauc (also available as main course CHF 35)	ce 19
Polenta au gratin with gorgonzola and porcir	ni mushrooms 19
(also available as main course CHF 35)	

Main course

Tomato risotto with anglerfish and king prawns

49.
Pork cheeks braised in Barolo
with parsley puree and vegetables

Grilled veal chop with port wine jus,
Pommes Dauphine and Peperonata

Black fettuccine with basil and octopus

36.-



Dessert Cheese

Lime panna cotta with passion fruit	14
Tatsch with pears and chocolate ice cream	14
Selection of cow's, sheep's and goat's milk	19

Put together your own individual menu

2 courses 59.-13 courses 69.-14 courses 79.-

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