

The pleasure of eating «Il gust dal süd»

BELVAIR

Starter

Salad «Belvair» with raw vegetables, bresaola and mushroom shavings	16.-
Potato and cod fritters on olives and balsamic pearls	18.-
Bruschette alla Toscana with Pecorino from Tschlin	15.-
Variation of dried meat and ham specialities with mountain cheese and focaccia (also available as main course CHF 36.-)	19.-



Soup Entree

Aubergine soup with garlic cream cheese pastry	15.-
Vegetable crespelle au gratin with Valtellina Casera (also available as main course CHF 35.-)	18.-
Pumpkin lasagne with amaretto sauce (also available as main course CHF 35.-)	18.-

Main course

Confit turbot fillet with spinach risotto	48.-
My feijoada with braised rabbit thigh	47.-
Roast beef braised in Primitivo with polenta and port shallots	46.-
Lemon ricotta ravioli with chestnuts	34.-



Dessert Cheese

Pastel de Nata with cinnamon and vanilla	14.-
Lukewarm wild berries with tiramisu ice cream	14.-
Selection of cow's, sheep's and goat's milk cheeses with fruit bread	19.-

Put together your own individual menu

2 courses 59.- | 3 courses 69.- | 4 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.