

BELVEDERE

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HOTEL FAMILIE



Our menu

«Il dalet pür» - the pure indulgence

STARTERS

Pickled Swiss salmon with cucumber, buttermilk and chive oil GF	18
Tartar of Swiss pasture-raised beef with alpine butter brioche, spice cream and pickled vegetables GF LF possible	70 g 19 140 g 29
Mixed leaf salad with pumpkin, figs and pearl onion LF	16

SOUPS

Barley soup with Bündnerfleisch, cream and chives Also possible vegetarian	12
Marroni Foam Soup with Truffle and tarragon GF	14

BETWEEN COURSES

Capuns with Engadine mountain cheese, Salsiz and red wine shallots GF LF possible	18
As main course	28
Ravioli of Tschlin goat's cheese with sage and Sbrinz	18

MAIN COURSES

Rose-roasted entrecôte of Swiss beef with port wine jus, potato gratin and grilled vegetables GF	49
Braised cheek of Swiss veal with shallot jus, Grisons bramata and celery GF	46
Tagliatelle with truffle, burrata and chervil	34

DESSERTS

Vermicelles GF	14
Valrhona chocolate with blueberries	16
Crème brûlée with fuatscha grassa and sea buckthorn	14