

BELVEDERE

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HOTEL FAMILIE



OUR MENU

«Il dalet pür» - the pure indulgence

STARTERS

Cesar salad Grisons-style with Engadine quail egg, Prättigau sliced meat and dried tomato 19

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

Gluten- & lactose-free possible

Salt meat from the butcher Hatecke with pickled plums, smoked cheese from Tschlin 24

Sautéed foie gras with apricot confit, brioche and mesclun herb salad 24

SOUPS

Barley soup with Grisons dry meat, cream and chives 14

Pumpkin cream soup with pumpkin oil, pumpkin seeds and cream topping 13

INTERMEDIATE COURSES

Pumpkin ravioli with rocket and Parmigiano Reggiano 19

— as main course 26

Capuns with mountain cheese, Grisons dry meat and red wine shallots 18

Also available vegetarian

— as main course 28

MAIN COURSES

Venison ragout with red cabbage, glazed chestnuts and Engadine curd dumplings 39

Saddle of deer with a port wine pear, cranberries, almond balls and wild mushrooms 45

Saltimbocca of veal loin with sage butter, gnocchi and porcini cream 49

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

DESSERTS


The next generation of Mille-Feuille Plum - white chocolate - bergamot 14

Pumpkin cheesecake with caramelised crunchy pumpkin seeds 14

Fig panna cotta with fresh figs and fig leaf oil 14

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



The dishes labelled with  are particularly sustainable dishes.

All prices in CHF incl. VAT.

Information on allergens and ingredients is available from our service team on request.