




# The pleasure of eating «Il gust dal süd» BELVAIR

## Starter



- «Belvair» salad with raw vegetables,  
roasted walnuts and honey dressing  18.-
- Baked whitefish fillets with bean salad  23.-
- Pumpkin gnocchi with gorgonzola and pine nuts  
(also available as main course CHF 34.-) 21.-
- Variation of dried meat and ham specialities  
with mountain cheese and focaccia  
(also available as main course CHF 36.-) 24.-



## Soup Entree


- Carrot cream soup with saffron pears 16.-
- Porcini ravioli with herb sauce 24.-
- Barley risotto with beetroot and yoghurt from Tschlin  
(also available as main course CHF 32.-)  22.-

## Main course

- Confit sturgeon fillet with red lentils  
and vegetable stew  48.-
- Hatecke's braised beef with polenta slice  
and vegetables  49.-
- Lamb fillet with celery puree and blue potatoes 48.-
- Spaghetti with garlic, peperoncini and octopus 38.-



## Dessert Cheese


- Mascarpone-lime cream with wild berries  17.-
- Almond cake with mandarin compote  
and hibiscus sorbet 17.-
- Selection of cow's, sheep's and goat's milk cheeses  
with fruit bread 19.-

### PUT YOUR OWN MENU TOGETHER

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.



The dishes labelled with  are particularly sustainable dishes.



All prices in CHF incl. VAT.