

BELVEDERE


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HOTEL FAMILIE



OUR MENU

«Il dalet pür» - the pure indulgence

STARTERS

Venison pâté with pepper crumble, trevisano and cranberries  24

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

Gluten- & lactose-free possible

Gratinated goat's cheese with raw ham crumble, Scuol honey, rosemary and roasted nuts 18

Salad with braised pumpkin, candied pumpkin seeds, pumpkin oil and and pickled apricots 19

SOUPS

Barley soup with Grisons dry meat, cream and chives  14

Beef consommé with root vegetables and pancake stripes 14

INTERMEDIATE COURSES


Spinach and ricotta tortelloni 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

Viennese veal schnitzel 48
with cranberries, parsley potatoes and a small mixed salad 

Fillet of beef with grilled vegetables and potato gratin  56

Black Tiger organic prawns 38
with white wine linguine

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

DESSERTS

Dark chocolate tartelette 13
filled with pear-chocolate mousse and Baileys ice cream


Cheesecake with yuzu 11
and sour cream ice cream

All prices in CHF incl. VAT.

State 12 | 24

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



The dishes labelled with  are particularly sustainable dishes.



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