

BELVEDERE

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HOTEL FAMILIE



OUR MENU

«Il dalet pür» - the pure indulgence

STARTERS

Mixed leaf salad with grilled asparagus, sunflower seeds, radishes, carrots with raspberry vinaigrette and bread chips 18

Swiss beef tartare with port-soaked shallots, black garlic cream, pickled mustard seeds and homemade rosemary and tomato focaccia 70 g 26
140 g 36

Gluten- & lactose-free possible

Homemade pâté made from Engadine veal and Appenzell duck with pistachios, dried apricots and Waldorf salad 22

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

SOUPS

Barley soup with Grisons dry meat, cream and chives 14

Wild garlic soup with croutons 14

Asparagus cream soup with Engadine raw ham crumble 16

INTERMEDIATE COURSES

Linguine with citrus sauce, grilled asparagus, balsamic vinegar from Modena and Grana Padano cheese 19

— as main course 28

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

VEGETARIAN POSSIBLE

— as main course 28

MAIN COURSES

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

Veal loin from the Hatecke butcher's shop with morel cream sauce, rosemary potato triplets and braised spring onions 52

Engadine lamb knuckle with vegetable brunoise and wild garlic risotto 39

DESSERTS

Rhubarb crumble cake with vanilla whipped cream and chocolate crunch 14

Three kinds of cream-filled profiteroles and pistachio sponge cake 14

Tiramisu 14

Meat origin:

Chicken, veal, beef and pork from Switzerland



The dishes labelled with  are particularly sustainable dishes.



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

All prices in CHF incl. VAT.

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