Belvédère

VEGETARIAN MENU

HAUTE CUISINE DU TERROIR

START

MUSHROOM TARTELETTE WITH BEETROOTS I BLACK CURRANT MACARON

SWEET POTATO PANNA COTTA I BUTTERMILK

BELVÉDÈRE SOURDOUGH BREAD I SPELT BRIOCHE I BEURRE NOISETTE

TATAR OF BRAISED CARROTS

PICKLED RADISH I DASHI VINAIGRETTE I JAPANESE FLAVORS

POACHED ORGANIC FARM EGG

BRAISED TURNIP I VEGETABLE JUS I MUSTARD SEEDS

GLACED BEETROOTS

BEETROOT VELOUTÉ I BELUGA LENTILS I LOVAGE

CELERIAC MILLEFEUILLE

TRUFFLE FLAN I MISO BEURRE BLANC I PARSLEY OIL

POTATO GALETTE

LOCAL MUSHROOMS I TERIYAKI SAUCE I SPINACH

WARM "STANSER FLADEN" CHEESE

QUICE CHUTNEY I BARLEY I BLACK WALNUTS

MOUSSE OF SPRUCE NEEDLES

RHUBARB ESSENCE I CROQUANT I BERRY GEL

THE END

FRIANDISES I PRALINES

SMALL MENU 168

WHITOUT EGG I CELERIAC I CHEESE

MENU 198

WITHOUT CELERIAC I CHEESE

TASTING MENU 238

MENU

HAUTE CUISINE DU TERROIR

START

MUSHROOM TARTELETTE WITH BEETROOTS I BLACK CURRANT MACARON

SWEET POTATO PANNA COTTA I BUTTERMILK

BELVÉDÈRE SOURDOUGH BREAD I SPELT BRIOCHE I BEURRE NOISETTE

TATAR OF SWISS ALPINE TROUT

PICKLED RADISH I DASHI VINAIGRETTE I TROUT CAVIAR

POACHED ORGANIC FARM EGG

BRAISED TURNIP I VEGETABLE JUS I MUSTARD SEEDS

TEMPERED FILLET OF LOCAL CHAR

BEETROOT VELOUTÉ I BELUGA LENTILS I LOVAGE

CELERIAC MILLEFEUILLE

TRUFFLE FLAN I MISO BEURRE BLANC I PARSLEY OIL

TERIYAKI OF BRAISED BLACK ANGUS BEEF

LOCAL MUSHROOMS I POTATO GALETTE I SPINACH

WARM "STANSER FLADEN" CHEESE

QUICE CHUTNEY I BARLEY I BLACK WALNUTS

MOUSSE OF SPRUCE NEEDLES

RHUBARB ESSENCE I CROQUANT I BERRY GEL

THE END

FRIANDISES I PRALINES

SMALL MENU 168

WHITOUT EGG I CELERIAC I CHEESE

MENU 198

WITHOUT CELERIAC I CHEESE

TASTING MENU 238

MICHELIN
2024

Gault&Millau
17

«ÜBER ZUTATEN IN UNSEREN GERICHTEN, DIE ALLERGIEN ODER INTOLERANZEN AUSLÖSEN KÖNNEN, INFORMIEREN SIE UNSERE MITARBEITENDEN GERNE AUF ANFRAGE.»

ALLE PREISE IN SCHWEIZER FRANKEN INKL. MWST.