

# BELVÉDÈRE

# VEGETARIAN MENU

HAUTE CUISINE DU TERROIR

## START

TARTELETTE WITH BEETROOTS | PICKLED CARROTS WITH FRESH CHEESE

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MUSHROOM PARFAIT | MEDLAR JELLY

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BELVÉDÈRE SOURDOUGH BREAD | SPELT BRIOCHE | BEURRE NOISETTE

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## TATAR OF BRAISED VEGETABLES

PARSLEY ESSENCE | MUSTARD MOUSSE | CHIA SEEDS

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## POACHED ORGANIC FARM EGG

TRUFFLE "SPÄTZLI" | ALPINE CHEESE | POTATO FOAM

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## SPINACH FLAN

BEURRE BLANC | SPINACH | BACKED QUINOA

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## ROASTED CAULIFLOWER

COUSCOUS | CAULIFLOWER CREAM | ORIENTAL SPICES

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## VARIATION OF POTATOES

POINTED CABBAGE KIMCHI | SWEET POTATO | GINGER EMULSION

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## SMOKED RICOTTA AND FRESH CHEESE OF LOCAL GOAT'S MILK

ORANGE JUS | KARDAMOM | ONION RELISH

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## MARQUISE OF MARACAIBO GRAND CRU CHOCOLATE

PEAR | VERBENA | CRISP

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## THE END

FRIANDISES | PRALINES

### SMALL MENU 178

WITHOUT POACHED EGG  
WITHOUT CAULIFLOWER  
WITHOUT SMOKED RICOTTA

### MENU 208

WITHOUT CAULIFLOWER  
WITHOUT SMOKED RICOTTA

TASTING MENU 248

# MENU

HAUTE CUISINE DU TERROIR

## START

TARTELETTE WITH BEETROOTS | PICKLED CARROTS WITH FRESH CHEESE

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DUCK & MUSHROOM PARFAIT | MEDLAR JELLY

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BELVÉDÈRE SOURDOUGH BREAD | SPELT BRIOCHE | BEURRE NOISETTE

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## CARNE CRUDA OF SWISS FASSONA BEEF

PARSLEY ESSENCE | MUSTARD MOUSSE | CHIA SEEDS

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## POACHED ORGANIC FARM EGG

TRUFFLE "SPÄTZLI" | ALPINE CHEESE | POTATO FOAM

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## FILLET OF LOCAL MOUNTAIN TROUT

SMOKED TROUT BEURRE BLANC | SPINACH | TROUT CAVIAR

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## ROASTED VEAL SWEETBREADS

COUSCOUS | CAULIFLOWER CREAM | ORIENTAL SPICES

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## BBQ COATED LOIN OF SWISS LAMB

POINTED CABBAGE KIMCHI | POTATO VARIATION | GINGER EMULSION

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## SMOKED RICOTTA AND FRESH CHEESE OF LOCAL GOAT'S MILK

ORANGE JUS | KARDAMOM | ONION RELISH

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## MARQUISE OF MARACAIBO GRAND CRU CHOCOLATE

PEAR | VERBENA | CRISP

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## THE END

FRIANDISES | PRALINES

### SMALL MENU 178

WITHOUT POACHED EGG  
WITHOUT VEAL SWEETBREADS  
WITHOUT SMOKED RICOTTA

### MENU 208

WITHOUT VEAL SWEETBREADS  
WITHOUT SMOKED RICOTTA

### TASTING MENU 248



Guide Michelin



Gault Millau

«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.