

RESTAURANT

BELVEDÈRE


ANNO 1868

Dinner from 5:00 PM to 9:00 PM.


Do you have an allergy?
Please pass it on to our employees.

 = Vegetarian

STARTERS

 **PAIN RUSTIQUE** 7,95
Fresh baked bread | various spreads

 **GOUDA CREAMY CHEESE SOUP** 7,95
Served with farmers bread

 **CELERIAC AND DIM SUM** 12,95
Carpaccio of roasted celeriac | vegetable dim sum | marinated shitake | yellow beet | harissa mayonnaise | wood-smoked sea salt

BEEFCARPACCIO 13,95
Sun-dried tomatoes | Grana Padano | pumpkin seeds | rocket | truffle mayonnaise

PROSCIUTTO DI PARMA AND PECORINO 13,95
Thinly sliced prosciutto | pecorino foam | cauliflower cream | mustard | broad beans | potato waffle

RUMP STEAK AND SESAME 14,95
Marinated rump steak | teriyaki | sesame | papadum | roasted baby corn | dried garlic


SMOKED SALMON AND TROUT 14,95
Smoked salmon cutlet | spicy pea-macaron | salsa verde with smoked trout | orange mayonnaise | crumble

DESSERTS

 **CRÈME BRÛLÉE** 8,95
Madagascar vanilla Crème brûlée | hazelnut cream | marinated blueberries | vanilla ice cream

 **DAME BLANCHE** 8,95
Vanilla ice cream | warm Callebaut chocolate | sugared almonds

 **TIRAMISU** 8,95
Limoncello Tiramisu | chocolate ice cream | caramel | mokka beans


 **PANNA COTTA** 9,95
Creamy passion fruit panna cotta | pistachio | sponge cake | blackberry foam | raspberry sorbet

MAINCOURSES

★ **BELVEDÈRE GRILLED BURGER** ★ 19,95
Fried red onion | bacon | tomato | pickles | hamburger sauce | fries | truffle mayonnaise
Make it a cheeseburger? +1,50

 **VEGETARIAN STRÜDEL** 19,95
Ricotta | walnuts | sweet potato | young vegetables | parsley chimichurri

★ **SATÉ BELVEDÈRE** ★ 21,50
Skewer of pork fillet | peanut sauce | caramelized peanuts | sweet and sour oriental vegetables | kroepoek | fries

 **CHEESEFONDUE** P.P. 21,50
Dipping vegetables | farmers bread
Price per person and can be ordered from 2 persons


RIB EYE 24,95
Grilled rib eye | green asparagus | chestnut mushrooms | green pepper gravy | roasted baby potatoes | fries

VEAL COLLOP 24,95
Roasted veal collop | shallot-bay leaf gravy | potato gratin | savoy puree | spicy ratatouille

BAKED SALMON 26,50
Wild spinach | lukewarm tomato-anchovies dressing | potato-mushroom pie

SEASONAL SPECIAL DAILY PRICE
Ask our staff for the seasonal special

SEASONAL DESSERT DAILY PRICE
Ask our staff about the seasonal dessert

 **CHEESEPLATTER** 13,95
Local cheeses | fig bread | nuts | apple sirop | beetroot mustard

 **COFFEE SPECIALTIES**
Please find it in our drink menu at the table