

# Brasserie Belvedere



**“NOTE FROM THE CHEF”**

Alongside every ingredient there is a story to tell.

Bringing the people and the land closer to us, as we explore the magic that  
Switzerland has to offer.

It is our passion to locally & sustainably source our food and our commitment  
to respect & nurture our ingredients with purpose & creativity.

## Taste of The Brasserie

**5 COURSES** CHF 140  
Please inform our staff of any allergens so we can tailor make your menu

**WINE PAIRING**  
Local CHF 90  
Premium CHF 120

## Raw/Cured

**CURED BEETROOT** [VEGAN - GLUTEN FREE] CHF 19  
Local beetroots cooked over fire, alpine herb cracker, black garlic & cashew crème fraiche

**SWISS "CHEESEBURGER" TARTARE** CHF 28  
Bernese hand selected entrecote, American mustard, Schlossberger cheese, brioche

## Chef's Choice

**SELECTION OF LOCAL & HOMEMADE CHARCUTERIE** CHF 23  
Toast & seasonal chutney

**PORCINI & TARRAGON ARANCINI** [VEGAN] CHF 18  
Frisée salad, roast mushroom cooking juices

## Local Alpine Eggs & Caviar

OONA Caviar is the first and only Swiss Caviar taken from sturgeon that are bred in Swiss mountain waters. Fully Sustainable from the naturally warmed alpine water.

**FRIED EGG** [GLUTEN FREE] CHF 23/49  
Crispy pomme paillasson, chive cream cheese & OONA caviar

**TRADITIONAL N°3 OONA 110 CAVIAR 20G** CHF 110  
Served on ice with warm blinis & crème fraiche

## Sprouts & Roots

**ENDIVE SALAD** [VEGETARIAN - GLUTEN FREE] CHF 20  
Lenker blue cheese, candied walnut, salted caramel, green apple

**TOMATO PANZANELLE** [VEGAN] CHF 19  
Seasonal tomatoes, garlic crouton, basil water, lovage

## Gueridon to Share

Served at the table

## Swiss Beef

## Land & Lakes

## Sides

## Fresh Pasta

**BERNESE BEEF FILLET PITHIVIER** CHF 140  
Mushrooms, black truffle hollandaise & roasted beef fat jus (for two)

**SWISS BLACK ANGUS COTE DE BŒUF XO 200G** CHF 79  
[GLUTEN FREE]  
Hand selected Bernese beef, porcini hollandaise, cooking juices, served with hand cut French fries

**GLAZED BEEF CHEEK** [GLUTEN FREE] CHF 49  
Saffron risotto, confit Italian tomato, shallot & parsley salad

**BBQ CAULIFLOWER** [VEGAN - GLUTEN FREE] CHF 39  
Schwarzwald miso, Swiss lentils, yoghurt, pickled kohlrabi

**MI-CUIT SWISS ALPINE SALMON** [GLUTEN FREE] CHF 53  
Salsa Verde velouté & steamed asparagus

Seasonal vegetables [VEGAN - GLUTEN FREE] CHF 10  
Garden leaf salad & balsamic dressing [VEGAN - GLUTEN FREE] CHF 8  
Potato Boulangère [VEGETARIAN - GLUTEN FREE] CHF 10

**HANDMADE TAGLIOLINI** [VEGETARIAN] CHF 46  
Truffle butter & 36-month aged Lauberhorn cheese

**ALPINE CARBONARA RAVIOLI** CHF 39  
Egg yolk, cured bacon, mountain cheeses

**HANDMADE PAPARDELLE** [VEGAN] CHF 34  
Seasonal tomato ragu, basil hollandaise, black pepper

**FRESH TRUFFLE SUPPLEMENT**  
Fresh truffle seasonally available,  
Please ask your waiter for market price.

## Desserts

**SWISS VERMICELLES** [VEGAN - GLUTEN FREE] CHF 18  
Chestnut, meringue, margoram cream, cherry sorbet

**MILLE-FEUILLE** [VEGETARIAN] CHF 17  
Tonka bean Chantilly, porcini & banana & Ice cream

**BELVEDERE "FRUIT SALAD"** [VEGAN - GLUTEN FREE] CHF 19  
Seasonal fruit, compressed, chewy,  
fresh, juiced, iced

## Gueridon to Share

Served at the table

**68% CHOCOLATE MOUSSE** [VEGAN - GLUTEN FREE] CHF 22  
Caramelized local nuts, lightly whipped miso & coffee cream

**ARTISANAL CHEESE SELECTION** [VEGETARIAN] CHF 25  
Cheeses from JUMI served with seasonal condiments  
crackers & fresh fruit



All prices are stated in Swiss Francs and include 8.1% VAT

