

APÉRO MENU

„ To eat is a necessity,

but to eat intelligently is an art,“

(La Rochefoucauld)



Dear guest,

Please create your individual aperitif from the following range, with the number you require.

Appetizers can be ordered from 8 pieces per variety.

Special requirements for allergies or intolerances will be considered. Should you need any assistance, we are happy to give advice.

For further questions and information please contact our team Stefanie Brigger, Evelyn Stampfli and Lara Sigg.

Events

+41 (0) 44 723 83 38

event@hotel-belvoir.ch

Seminars

+41 (0) 44 723 83 88

seminar@hotel-belvoir.ch

Cold appetizers

Assorted puff-pastry (2 pieces per person) ✓	2.5
Grissini nature (per glass good for 4 persons) ✓	5
Grissini with Parma ham (per piece)	5
Marinated green and black olives (stoneless, per bowl good for 4 persons) ✓	7
Bella di Cerignola olives (per bowl good for 3 persons) ✓	9
Parmesan with balsamic (per bowl good for 4 persons) ✓	9
Mini pita with tabouleh ✓	5
Mini pita with carrot and pomegranate salad ✓	5
Mediterranean vegetables with pesto ✓	5.5
Saporino tomatoes with buffalo mozzarella ✓	6
Vegetable sticks with “Quark-herb” dip (per bowl good for 4 persons) ✓	6
Salmon tartar on pumpernickel	5
Shrimp cocktail with avocado and mango	6
Beef tartar on baguette	6.5
Salad of boiled fillet of veal with horseradish	7
Duck liver Crème brûlée with duck pralines	12.5

Mini Sandwiches

Cheese ✓	5
Ham	5
Salmon	5.5
Tuna	5.5

Cones

Couscous with tomato and eggplant ✓	6.5
Truffle-Brie mousse ✓	7
Salmon tartar with wasabi and ginger	7.5
Black tiger prawn with lemongrass puree	8

The prices are per piece or per portion, in Swiss Francs and include 7.7% VAT

✓ = vegetarian

Warm appetizers

Soups (served in a shot-glass)

Potato and leek soup with crème fraîche V	5
Lobster soup	8
Falafel with cucumber-yogurt dip V	3.5
Spring roll with sweet chili sauce V	3.5
Mini cheese tartlet V	3.5
Mini ham croissant	3.5
Meat balls with BBQ-Sauce	4.5
Chicken meat balls with curry-ketchup	4.5
Pulled chicken burger	5.5
Tuna coated in sesame on Wakame	7.5

Empanadas

Curry lentils with tomato chutney V	4.5
Beef with mango chutney	5
Black tiger prawns with pesto	5.5

Tarte flambée

Sour cream, bacon, onion and cheese	18
Sour cream, onion, leek and dried cherry tomatoes V	19

The prices are per piece or per portion, in Swiss Francs and include 7.7% VAT

V = vegetarian

Apéro Packages created for you

Apéro Classic

17

(for 10 persons or more, per person one piece or one portion, ideal for an Apéro from 30 to 45 minutes)

Grissini nature ✓

Bella di Cerignola olives ✓

Saporino tomatoes with buffalo mozzarella ✓

Focaccia with Parma ham

Apéro Belvoir

23

(for 10 persons or more, per person one piece or one portion, ideal for an Apéro from 60 minutes)

Nut mixture ✓

Shrimp cocktail with avocado and mango

Beef tartar on baguette

Falafel with cucumber-yogurt dip ✓

Spring roll with sweet chili sauce ✓

Apéro Deluxe

36

(for 10 persons or more, per person one piece or one portion, ideal for an Apéro from 75 to 90 minutes)

Assorted puff-pastry ✓

Salmon tartar on pumpernickel

Salad of boiled fillet of veal with horseradish

Potato and leek soup with crème fraîche ✓

Empanadas with curry lentils and tomato chutney ✓

Pulled chicken burger

Tuna coated in sesame on Wakame

Summer Garden Package

30

(available from April to October, one piece or portion per person, ideal for an aperitif in our Belvoir garden)

Cold Melon soup with port wine ✓

Greek salad ✓

Cones with tomato foam and basil ✓

Tuna on Moutabal with coriander

Veal tartare with celery truffle cream and parmesan shavings

The prices are per person, in Swiss Francs and include 7.7% VAT

✓ = vegetarian

Apéro Riche

(for 15 persons or more, per person one portion, served flying, comparable to a 3-course menu)

Vitello tonnato with capers

Parmesan mousse with pesto and tomato ✓

Home cured salmon gravlax with wakame seaweed and mustard foam

Carrot soup with ginger ✓

Corn fed chicken breast with sweet potato puree and pepper foam

Black tiger prawn with dried tomatoes, pepperoncini and gremolata on olive risotto

Orecchiette with pesto and sautéed mushrooms ✓

Philadelphia-Cheesecake with orange

Tiramisu with Amaretto

Chocolate cubeb pepper tart

Apéro Riche with 6 appetizers (2 starters, 2 main courses & 2 desserts)	42
Apéro Riche with 10 appetizers	68

Fish & Meat declaration:

Veal – Switzerland

Beef – Australia

Duck liver – France

Pork – Switzerland

Poultry – France

Prawns – Vietnam

Salmon – Scotland

Thuna – Malaysia

Lobster – USA

The prices are per piece or per portion, in Swiss Francs and include VAT

✓ = vegetarian