HOTEL Belvoir

BANQUET MENUS

,,To eat is a necessity,
but to eat intelligently is an art,“
(La Rochefoucauld)

Dear guest,

We are pleased that you have chosen Hotel Belvoir for you event.

On the following pages, you will find different dishes, which our Head Chef Pascal Kleber has created.
Starting from **12 people** we will serve you **a set menu**. You can put together your own menu.

Special dietary requirements will be taken into consideration. Please do not hesitate to contact us.

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

Events
+41 (0) 44 723 83 38
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Seminars
+41 (0) 44 723 83 88
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starters

intermediate course

main course

dessert

starters

intermediate course

Mixed **salad** with sprouts and croutons	15
Rocket salad with half dried cherry tomatoes sautéed porcini and goats cheese	17
Variation of cauliflower	17
Buffalo mozzarella with lukewarm saporino tomatoes balsamic vinaigrette and basil espuma	17
Grilled vegetable terrine, pomegranate, pesto and smoked eel	18
Carrot and coconut soup with ginger	15
Zurich **wine foam soup** with croutons	16
Cress foam soup with scallops	18
Braised **calf's head ragu** with potato espuma and truffle	21
Confit of **char fillet**, fennel-orange salad with thyme foam	21
Home cured **salmon gravlax** with herb salad fig mustard and thyme focaccia	21
Beef tartare with herb salad, romesco sauce and rosemary focaccia	23
Fig and pecorino ravioli with thyme foam, pine nuts and parmesan	18
60°C Egg with mushrooms and shiitake consommé	19
Pan fried **pike-perch** filet with cucumber and quinoa with buttermilk-dill sauce	21
Pan fried **scallop** with black tiger prawn melon carpaccio and lavender-chili honey	21
Black Tiger prawn with Tagliolini on shellfish sauce and saporino tomatoes	22

The prices are in Swiss Francs and include 7.7% VAT

main course

Entrecôte double with Szechuan pepper jus celeriac-tarragon puree and potato tortilla	52
Roasted **beef tenderloin** with braised red wine pearl onions ratatouille and saffron porcini risotto	58
Duo of veal on potato mousseline carrots and shimeji mushrooms	52
Slow roasted **shoulder of veal** with rosemary jus three types of beans and semolina terrine	48
Corn fed chicken stuffed with mozzarella and dried tomatoes on saffron risotto and leaf spinach	43
Crepinette of poussin with root vegetables and spaetzli	45
Sautéed **lamb loin fillet** with mustard crust eggplant and bread dumpling	51
Sea bass fillet with shellfish foam artichoke, olives and mash potatoes	48
Pike perch fillet on fregola sarda with lime sauce Saporino tomatoes and marinated spinach	51
Vegetable strudel with sautéed wild mushrooms and herb foam sauce	34
Fritatina di pasta with creamed savoy cabbage king oyster mushrooms and pepper foam	34
Vegetable pakora with tamarind and mint sauce (vegan)	34
Wild mushroom goulash with bread dumpling and herbs	34

The prices are in Swiss Francs and includes 7.7% VAT

dessert

Yoghurt mousse with apricot coulis, hazelnut crumble and pistachio ice cream	16
Honey parfait with orange and thyme salad and amaretto ice cream	16
Plum-Clafoutis with tonka-mascarpone ice cream	16
Toblerone mousse in chocolate coating, raspberry ice cream and pistachio biscuit	17
Fig bread cake, fior di latte ice cream and ginger mousse	17
Lukewarm **chocolate pudding** with mango and sour cream ice cream	17
Philadelphia-cheese cake with peach and hazelnut ice cream	17
Semolina pudding with cherry ragu and Amarena ice cream	17
Tonka bean crema cotta, caramelised bananas and espresso granita	17

Optional cheese menu

Certainly, you may expand the menu with a variation of Swiss soft and hard cheeses.

The variation is either served as a cheese plate on the buffet or by trolley. The price may vary depending on the type and quantity of the cheese.

Optional dessert buffet

Starting from 25 guests it is possible to have the dessert as a buffet, which includes five different components from your selection.

Buffet price per Person 24

Fish & Meat declaration:

Veal – Switzerland
Beef – Australia
Lamb – New Zealand
Poultry – France
Prawns – Vietnam
eel – Germany
Char – Switzerland
Sea bass – France
Pike perch – Netherlands
Scallops – USA
Salmon – Scotland

V = Vegetarian