

APERITIF MENU

„Everyone eats and drinks;
yet only few appreciate the taste of food. “
(Confucius)



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 (per bowl good for 4 persons) 	10
Grissini nature (per glass good for 4 persons) 	5
Grissini with Parma ham (per piece) 	5
Trio of Taralli (per bowl good for 3 persons) 	7
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 curcuma hummus 	5
Mini pita with carrot and pomegranate salad 	5
Oven roasted vegetables with chermoula sauce  	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



Mini Sandwiches



Cheese 	5
Ham 	5
Salmon 	5.5
Tuna 	5.5

Cones

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



Our CHF prices include 8.1% value added tax and are per piece or per portion.

 = vegetarian
 = lactose free


 = vegan & lactose free
 = gluten free

Warm appetizers



Soups (served in a shot-glass)



Potatoe and leek soup with crème fraiche  	5
Lobster soup 	8
Falafel with Kimchi mayonnaise  	3.5
Spring roll with sweet chili sauce 	3.5
Mini cheese tartlet 	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 with curry lentils and tomatoe chutney 	4.5
Gyoza with vegetable filling and teriyaki sauce 	6.5
Gyoza with beef filling and ponzu sauce 	7.5

Pinsa Romana

Tomato, burrata, raw ham	25
Tomato, anchovy, capers, oregano	21
Tomato, mozzarella, salame calabrese, olives, grilled pepper	23
Zucchini, mint, scamorza, mountain cheese, basil 	20

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Aperitif packages created for you



Aperitif Classic

17

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

Trio of Taralli 

Bella di Cerignola olives  


Saporino tomatoes with buffalo mozzarella  



Focaccia with Parma ham


Aperitif Belvoir

23


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

Nut mixture 

Shrimp cocktail with avocado and mango  

Beef tartar on baguette 


Falafel with Kimchi mayonnaise  


Spring roll with sweet chili sauce 

Aperitif Deluxe



36


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

Assorted puff-pastry 



Salmon tartar on pumpernickel 

Salad of boiled fillet of veal with horseradish  

Potatoe and leek soup with crème fraiche  

Empanadas with curry lentils and tomatoe 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 tomatoe foam and basil 

Tuna on Moutabal with coriander  

Veal tartare with celery truffle cream and parmesan shavings 

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Apéro Riche

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

Vitello tonnato with capers 🌐 🍷

Cauliflower creme brulee with walnut crumble 🌿 🍷

Home cured salmon gravlax with wakame seaweed and mustard foam 🍷

Coconut lemongrass soup with lime leaves 🌿 🍷

Braised veal cheeks with potato foam and truffle 🍷

Roasted loup de mer fillet on saffron couscous with olive foam

Chantarelle ravioli with rosemary foam 🌿

Semolina flummery with cherry ragout 🌿

Toblerone mousse 🌿 🍷

Mango tartelette 🌿

Apéro Riche with 6 appetizers (2 starters, 2 main courses & 2 desserts) 45

Apéro Riche with 10 appetizers 69

Fish & Meat declaration:

Veal – Switzerland

Beef – Australia

Poultry – France

Pork – Switzerland



Salmon – Scotland



Prawns – Vietnam

Lobster – USA

Tuna – Malaysia

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