

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 your 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
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Seminars
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s t a r t e r s

i n t e r m e d i a t e c o u r s e

m a i n c o u r s e

d e s s e r t

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

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
Frittatina 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

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 sorbet 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 such as for example.

Tiramisu	Mini cream slice	Chocolate mousse
Cheesecake	Chocolate brownie	Profiterole with cafe cream
Creme brulee	Mini carrot cake	Yoghurt mousse
Fruit salad	Mini lemon cake	Panna cotta with berry coulis
Buffet price per Person		24

Fish & Meat declaration:

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