

Menu 1

CHF 136

Confit char filet (CH)  
cucumber-watermelon variation

24

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Fennel-dill risotto  
Black Tiger Prawns (VNM)

26

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Black Angus fillet of beef (AUS)  
Dauphine potatoes – seasonal vegetables – truffle jus

62

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Dessert buffet „Belvoir“  
(5 components to choose from)

24

## Menu 2

CHF 148

### Duo of Tuna (VNM)

avocado tartare – herb salad – chickpeas

26

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### Burrata ravioli

Saporino tomatoes – black olives – basil Espuma

21

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### 60°C Egg

spinach cream – king oyster mushroom – truffle foam

20

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### Veal ribeye (CH)

potato tortilla – roasted corn – rosemary jus

57

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### Dessert buffet „Belvoir“

(5 components to choose from)

24

Menu 3

CHF 139

Gaspacho

caramelised chèvre – grilled peppers

19

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Monkfish saltimbocca (FR)

Pak Choy – tomato chutney

25

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Strawberry sorbet & balsamic

9

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Entrecôte double (AUS) & lobster tail (USA)

chard Ricotta Cannelloni – stuffed zucchini flowers

Szechuan pepper jus

62

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Dessert buffet „Belvoir“

(5 components to choose from)

24

Menu 4

CHF 109

Mini lettuce  
sautéed mushrooms – buffalo mozzarella  
balsamic vinaigrette

19

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White tomato foam soup

basil

18

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Lemon sorbet & Campari

14

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Seasonal vegetable pie  
sweet potatoes – broccoli – wild pepper foam

34

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Dessert buffet „Belvoir“  
(5 components to choose from)

24