

Menu 1

CHF 127

Mini lettuce

wild mushrooms – buffalo mozzarella – balsamic vinaigrette

19

White tomatoe foam soup

basil

18

Lemon sorbet & Campari

14

Loup de mer fillet (FR)

Quinoa – two coloured parsley puree – mini beetroot
carrot and crustacean foam

52

Dessert buffet „Belvoir“

(5 components to choose from)

24

Menu 2

CHF 133

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 (USA)
Dauphine potatoes – seasonal vegetables – truffle jus

59

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

24

Menu 3

CHF 139

Porcini consommé

Ricotta gnocchi

19

Monkfish saltimbocca (FR)

Pak Choy – tomatoe chutney

25

Strawberry sorbet & balsamic

9

Entrecote double (AUS) & lobster tail (AUS)

Chard Ricotta Cannelloni – Stuffed Mini Patisson

Szechuan Pepper Jus

62

Dessert buffet „Belvoir“

(5 components to choose from)

24

Menu 4

CHF 148

Duo of Tuna (VNM)

Avocado tartare – Herb salad – Chickpeas

26

Burrata ravioli

Saporino tomatoes – Black olives – Basil spuma

21

60°C Egg

spinach cream – king oyster mushroom – truffle foam

20

Saddle of veal (CH)

potato tortilla – young vegetables – confit of shallots

57

Dessert buffet „Belvoir“

(5 components to choose from)

24