

# Brasserie Belvedere



### **«CONSCIOUS INDULGENCE»**

At Brasserie Belvedere our culinary team is dedicated to ensuring that all the ingredients are locally, ethically & sustainably sourced.

Its our commitment to respect & nurture every ingredient with purpose & creativity.

We encourage our guests to choose plenty of vegetables to provide a balanced environment for our bodies & the natural world.

By nurturing a deep connection with our suppliers & embracing sustainable practises, we strive to make a positive impact on both our local community and the planet

## Raw/Cured

**CURED BEETROOT** [VEGETARIAN - GLUTEN FREE] CHF 17  
Winter beetroot cooked over fire,  
Cashew cheese, caramelised pumpkin seed cracker

**ALPINE SALMON SASHIMI** [GLUTEN FREE] CHF 26  
From Lostallo served with Swiss Soy Sauce

**SWISS "CHEESEBURGER" TARTARE** CHF 28  
Bernese Hand selected Entrecote, American  
mustard, Schlossberger cheese, Brioche  
Mountain Cheese & Onion Empanadas,  
Mushroom ketchup

## Local Alpine Eggs & Caviar

OONA Caviar is the first and only Swiss Caviar taken from sturgeon  
that are bred in Swiss mountain waters. Fully Sustainable from the  
naturally warmed alpine water.

**FRIED EGG** [GLUTEN FREE] CHF 34  
Crispy pomme paillasson, chive  
cream cheese, seaweed & OONA caviar

**SLOW COOKED EGG** [GLUTEN FREE] CHF 38  
Potato puree, crème fraiche, ponzu  
hollandaise, OONA Caviar

## Sprouts & Roots

**ENDIVE SALAD** [GLUTEN FREE] CHF 19  
Lenker blue cheese, candied walnut,  
apple, House dressing

**TOMATO PANZANELLE** [VEGETARIAN] CHF 17  
Sourdough, basil consumme,  
tomato pesto, roast garlic

**PUMPKIN CREAM SOUP** [VEGETARIAN - GLUTEN FREE] CHF 16  
Chargrilled pumpkin, Swiss lentils, sage espuma

## Charcuterie

**RIBELS MAIS TERRINE** CHF 22  
Chicken, mushroom, leek with apricot chutney,  
toasted sourdough

**CHEFS SELECTION** [GLUTEN FREE] CHF 19  
Local hand selected Charcuterie

## Gueridon to Share

**LUMA COTE DE BŒUF** [GLUTEN FREE] CHF 119  
Hand selected Bernese Beef, XO porcini  
hollandaise, cooking juices

## Swiss Beef

**BEEF CHEEK BOURGUIGNON** [GLUTEN FREE] CHF 49  
Bernese beef, mushroom, bacon, onion, parsley

**LUMA ENTRECOTE CHAIN** [GLUTEN FREE] CHF 51  
Truffle Yuzu Pesto, Winter greens, Crispy shallot

## Sides

French fries [VEGETARIAN - GLUTEN FREE] CHF 7

Garden leaf [VEGETARIAN - GLUTEN FREE] CHF 7

Dauphinoise potato [GLUTEN FREE] CHF 7

Olive oil mash potatoes [VEGETARIAN - GLUTEN FREE] CHF 7

## Land & Lakes

**MOUNTAIN MUSHROOM RAGU** [VEGETARIAN] CHF 39  
Homemade Spatzli, charred leek hollandaise, ponzu

**BBQ CAULIFLOWER** [VEGETARIAN - GLUTEN FREE] CHF 41  
Black Forest Miso, Red lentils, Kafir Lime, Pickled Kohlrabi

**PURE ALPINE SALMON** [GLUTEN FREE] CHF 49  
Smoked tomato & bay leaf cream, confit potato

**XO XANDER** [GLUTEN FREE] CHF 53  
Braised baby Leek, Warm Tartare sauce

## Fresh Pasta

**CHESTNUT TAGLIATELLE** [VEGETARIAN] CHF 33  
Porcini ragu, Homemade plant-based Parmesan, marjoram

**EGG YOLK RAVIOLO** CHF 36  
Alpine carbonara, speck, mountain cheese

**SPINACH PASSATELLI** CHF 32  
Alpine herb & leek broth, 24 month Sbrinz

## Desserts

**SWISS VERMICELLES** [VEGETARIAN - GLUTEN FREE] CHF 15  
Meringue, vanilla cream, chestnut, cherry

**PEAR TART TATIN** CHF 17  
& bay leaf Ice cream

**MILLE-FEUILLE** CHF 18  
Tonka bean cream & preserved mountain berries

**BELVEDERE "FRUIT SALAD"** [VEGETARIAN - GLUTEN FREE] CHF 16  
Seasonal fruit, compressed, fresh,  
juiced, jellied, iced

## Gueridon

**68% CHOCOLATE MOUSSE** [VEGETARIAN - GLUTEN FREE] CHF 19  
Served at the table, Coffee walnut praline,  
Cascara scented Chantilly

**ARTISINAL CHEESE SELECTION** CHF 25  
Cheeses from JUMI served with chutney,  
crackers, bread & fresh fruit



All prices are stated in Swiss Francs and include 8.1% VAT

