



# Restaurant Belvedere

Fine dining in Grindelwald



## Daily menus | 13 to 19 May 2024

### Monday

Tomato Gazpacho

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Salad buffet

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Carrot risotto

with miso and pickled carrots

or

Sea bass with quinoa  
and marinated pak-choi

or

Duck breast with beetroot variation  
and venere rice

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Bernese cheese platter

or

Bread pudding with berry sauce

### Wine recommendation

Swiss white wine

Chardonnay AOC

Domaine de la Devinière

Lucienne & Willy Cretegny, Satigny

Bio Suisse. vegan

13.5 % | CHF 58

French red wine

Mercurey AOP «Clos la Perrière»

Château de Chamilly

Pinot Noir

vegan

13 % | CHF 74



## Tuesday

Grisons capuns  
with mountain cheese sauce  
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Salad buffet  
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Fribourg spaetzli pan  
or

Zug-style trout  
with herb rice and glazed carrots  
or

Beef roast  
marinated in red wine and red-wine vinegar  
with mashed potatoes  
and spring vegetables  
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Bernese cheese platter  
or

Tonka bean panna cotta  
with strawberries

## Wine recommendation

Swiss white wine  
Saint-Saphorin «Sous-les-Rocs» AOC  
Luc Massy Vins, Epesses Chasselas  
Vegan  
12.5 % | CHF 58

Swiss red wine  
«Baiocco» DOC  
Guido Brivio, Mendrisio  
Merlot  
vegan  
12.8 % | CHF 56

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## Wednesday

Beetroot tartar with fresh cheese cream  
and balsamic vinegar  
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Salad buffet  
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Lentil curry with wild rice  
and Asian vegetables  
or

Sea bream with courgettes,  
parsley potatoes and feta sauce  
or

Chicken supreme with breaded croquettes  
and mushrooms with chasseur sauce  
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Bernese cheese platter  
or

Carrot cake  
with double cream cheese

## Wine recommendation

Swiss white wine  
SanZeno  
Tamborini Carlo SA  
Sauvignon blanc  
13.7 % | CHF 65

Swiss red wine  
Gamay AOC  
Domaine de la Devinière  
Bio Suisse  
13 % | CHF 63



## Thursday

Prawn cocktail with salad mix  
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Salad buffet  
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Cauliflower steak  
with lukewarm hummus and tahini  
or

Poached plaice fillet  
with bulgur and tomatoes  
or

American style spareribs with cole slaw  
and country fries  
\*\*\*

Bernese cheese platter  
or  
Tiramisu

## Wine recommendation

Swiss white wine  
Riesling-Sylvaner Neuchâtel AOC  
Caves du Prieuré, Cormondrèche  
Müller-Thurgau (Riesling-Sylvaner)  
12 % | CHF 54

Italian red wine  
Valpolicella Ripasso «Gasò» DOC  
San Rustico  
Corvina, Rondinella, Molinara  
14 % | CHF 58

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## Friday

Spring roll  
with sesame sauce and salad  
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Salad buffet  
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Ricotta and spinach ravioli  
with ricotta sauce  
or

Perch with couscous, olives  
and lemon sauce  
or

Ossobuco with saffron risotto  
and gremolata  
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Bernese cheese platter  
or

Grisons nut cake  
with vanilla ice cream

## Wine recommendation

Swiss white wine  
Marchandes Grand Cru  
Féchy AOC La Côte  
Domaine la Colombe  
Chasselas  
Demeter  
12 % | CHF 68

Swiss red wine  
«Passo di Tambo» DOC  
Tamborini Vini, Lamone  
Merlot  
13 % | CHF 58



## Saturday

Terrine with mushrooms,  
bread chips and sweet bell pepper snow  
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Salad buffet  
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Shakshuka with perfect egg  
and feta cheese

or

Pike-perch in beer batter  
with peas, rice and hollandaise sauce

or

Pork neck with mashed potato  
and celery with mustard sauce  
\*\*\*

Bernese cheese platter

or

Semolina pudding  
with raspberry and nut crumble

## Wine recommendation

Swiss white wine  
Schott Chardonnay Barrique AOC  
Anne-Claire Schott, Twann  
Biodynamic winery  
13.2 % | CHF 67

Swiss red wine  
Pinot Noir Classique AOC  
Markus & Karin Stäger, Maienfeld  
Bio Suisse  
13 % | CHF 62

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## Sunday

Taboulé  
with chickpeas and cucumber  
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Salad buffet  
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Asian noodles with marinated tofu  
and summer vegetables

or

Mackerel with grilled sweet pepper  
and smashed potatoes

or

Chicken thigh  
with aubergine and gnocchi  
\*\*\*

Bernese cheese platter

or

Sorbet variation

## Wine recommendation

Swiss white wine  
Viognier La Côte AOC  
Domaine Henri Cruchon  
Bio Suisse  
13.8 % | CHF 59

Swiss red wine  
Dôle de Salquenen AOC, 70cl  
Caves Fernand Cina SA, Salgesch  
Pinot Noir, Gamay  
13.5 % | CHF 58

Subject to change

For guests without half board: Please book the menu of the day at the reception by noon.