



Restaurant Belvedere

Fine dining in Grindelwald



Daily menus | 4 to 10 October 2021

Monday

Vegetable terrine | Marinated mesclun salad

Salad buffet

Maize fed chicken breast | Gravy | Bulgur |
Sweet pepper

or

Gilt head bream | Lemon aioli | Tagliatelle |
Oven vegetables

or

Vegetable frittata

Caramel cream

Wine recommendation

Swiss red wine
Malans Pinot Noir AOC GR
Nüesch Weine Balgach
Bündner Herrschaft
2019 | CHF 53

Swiss white wine
Chardonnay Devinière
Domaine de la Devinière, Bio Suisse,
Lucienne & Willy Creteigny
Vegan
2018 | CHF 49



Tuesday

Onion soup

Salad buffet

Pork cheek | Mashed potatoes | Broccoli
or

Pike-perch | Risotto | Spinach | Cherry tomato
or

Vegetarian Bami Goreng

Brownie | Coconut

Wine recommendation

Swiss red wine
Magie Noire
Caves du Prieuré de Cormondrèche
Garanoir, Gamaret, Pinot noir
2017 | CHF 58

Swiss white wine
Humagne Blanche
Charles Bonvin, Sion
Vegan
2018 | CHF 56

Wednesday

Salmon terrine | Horseradish foam | Escariol

Salad buffet

Coq au vin | Gnocchi | White cabbage | Herbs
or

Prawns | Lentils | Asian vegetables
or

Tofu | Parsnip | Artichoke | Tomato

Lemoncurd tartelette

Wine recommendation

Swiss red wine
Lenz Sélection rot
Bioweingut Roland und Karin Lenz
Garanoir, Pinot noir, Zweigelt
Vegan
2019 | CHF 55

Italian white wine
Pinot Grigio Castel Ringberg
Elena Walch
2019 | CHF 55

Thursday

Tofu in tempura batter | Raw vegetable salad
Asian vinaigrette

Salad buffet

Rumpsteak | Croquettes | Ratatouille
or

Tilapia | Wild rice | Cauliflower
or

Risotto Primavera

Dessert variation

Wine recommendation

Spanish red wine
Rioja Tobia Crianza
Bodega Tobia
Tempranillo
2017 | CHF 52

Swiss white wine
Dézaley La Borne Grand Cru
Jean & Pierre Testuz SA
Chasselas
2017 | CHF 62



Friday

Smoked duck breast | Celery salad

Salad buffet

Rack of lamb | Gravy | Spetzli | Broccoli
or

Tuna | Cucumber relish | Bulgur | Herbs | Leek | Carrot
or

Spaghetti | Mushroom | Crème fraîche

Apple parfait | Caramel

Wine recommendation

French red wine
Cuvée Vignelacroix AC
Château Ricardelle La Clape
Carignan, Grenache, Syrah
2017 | CHF 53

Swiss white wine
Heida Gletscherwein
Chanton Weine
Savagnin blanc (Traminer)
2018 | CHF 56

Saturday

Potato-celery soup

Salad buffet

Saddle of veal | Mushroom | Gratin | Carrot
or

Bass | Creole rice
or

Tofu | Couscous | Oven vegetables

Toblerone mousse

Wine recommendation

Swiss red wine
Cuvée Louis Saint-Saphorin
Domaine Louis-Philippe Bovard
Pinot Noir, Merlot, Syrah
2017 | CHF 59

Swiss white wine
Fumé Saint-Saphorin Barrique
Domaine Louis Bovard
Chasselas
2017 | CHF 56

Sunday

Vegetable aspic | Marinated tomatoes

Salad buffet

Rabbit | Rosemary | Polenta | Cauliflower
or

Limande Sole | Tagliatelle | Spinach
or

Potato and vegetable pan | Avocado

Carrot muffin | Fruit compote

Wine recommendation

Swiss red wine
6835 Merlot del Mendrisiotto
Tamborini Vini
2017 | CHF 52

Swiss white wine
Schott Gutedel
Anne-Claire Schott, Twann
Gutedel
2018 | CHF 47

Subject to change

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