



# Restaurant Belvedere

Fine dining in Grindelwald



## Daily menus | 11 to 17 October 2021

### Monday

Parsnip soup

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Salad buffet

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Chicken breast | Bacon | Tagliatelle | Courgette

or

Pike-perch | Herb rice | Ratatouille

or

Vegetarian Korma | Dukkha

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Tiramisu

### Wine recommendation

Swiss red wine

Spiezer Blauburgunder

Rebbaugenossenschaft Spiez

2018 | CHF 53

Swiss white wine

Clos du Boux Epesses

Luc Massy

Chasselas

Grand Cru Lavaux AOC, vegan

2018 | CHF 54



## Tuesday

Beef carpaccio | Shaved Grindelwald cheese  
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Salad buffet  
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Fillet of pork | Millet | Sweet pepper sauce |  
Green beans

or

Trout | Potato Parisian style | Leek

or

Vegetarian Nasi Goreng  
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Pineapple carpaccio | Mint | Sorbet

## Wine recommendation

Swiss red wine  
Schott Pinot Noir Réserve  
Anne-Claire Schott, Twann  
Pinot Noir  
2019 | 64

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

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## Wednesday

Millefeuille | Smoked salmon  
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Salad buffet  
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Balinese duck breast | Tabouleh | Tandoori Endive  
or

Char | Lentils | Broccoli

or

Mujaddara  
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Raspberry | Mascarpone | Meringue

## Wine recommendation

French red wine  
Crozes-Hermitage AC «Le Matinière»  
Ferraton Père & Fils  
Syrah  
2018 | CHF 54

Swiss white wine  
Petite Arvine  
Domaine Brûlefer, Charles Bonvin, Sion  
Vegan  
2019 | 57

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## Thursday

Carrot and ginger soup  
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Salad buffet  
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Roastbeef | Potato gratin | Cauliflower  
or

Prawns | Spaghetti | Garlic | Chili

or

Maize and vegetable lasagne  
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Dessert variation

## Wine recommendation

Italian red wine  
Promis IGT  
Ca'Marcanda di Angelo Gaja  
Merlot, Syrah, Sangiovese  
2015 | CHF 68

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



## Friday

Beetroot carpaccio | Fresh goat cheese  
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Salad buffet  
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Guinea fowl | Pommery mustard | Wilde rice mix |  
Butternut  
or

Sea perch | Jerusalem artichoke | Celery |  
Cherry tomatoes  
or

Falafel | Hummus | Baba Ghanoush | Crème fraîche  
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Panna Cotta | Berry compote

## Wine recommendation

French red wine  
Mercurey «Clos de la Perrière»  
Château de Chamilly  
Pinot Noir  
Vegan  
2015 | 56

French white wine  
Chablis Fourchaume Premier Cru  
Domaine Louis Jadot  
Chardonnay  
2017 | CHF 69

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## Saturday

Smoked trout tatar | Avocado | Melon  
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Salad buffet  
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Veal steak | Morel | Rösti vol-au-vent | Carrot | Peas  
or

Salmon | Quinoa | Peperonata  
or

Risotto | Quorn | Tomato | Garden rocket  
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Chocolate Duo

## Wine recommendation

Swiss red wine  
Dézaley Grand Cru  
Louis-Philippe Bovard  
Syrah, Merlot  
2018 | CHF 69

Swiss rosé wine  
Œil de Perdrix, Châtenay  
Caves de Châtenay, Bouvier SA  
Pinot Noir  
2020 | CHF 48

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## Sunday

Asian noodle salat | Prawns  
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Salad buffet  
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Lamb entrecôte | Garlic | Maize slice | Spinach  
or

Lemon sole | Sweet potato | Turnip cabbage  
or

Vegetarian Ramen  
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Semolina-passion fruit flummery

## Wine recommendation

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

French white wine  
Sancerre  
Reverdy Bernard & Fils  
Sauvignon blanc  
2019 | CHF 56

Subject to change

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