



# Restaurant Belvedere

Fine dining in Grindelwald



## Daily menus | 27 September to 3 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 | Dukkah

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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

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## 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

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## 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

Mercrey «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.