



# Restaurant Belvedere

Fine dining in Grindelwald



## Daily menus | 11 to 17 March 2024

### Monday

Pumpkin variation with cream cheese

or

Cauliflower soup with cheese

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Salad buffet

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Vegetarian ramen with Mi Trang Ga noodles,  
pak-choi and Tofu

or

Pike-perch fillet on leek  
and grilled potatoes with black garlic

or

Wild boar cheeks with barley risotto  
and kale

\*\*\*

Cheese buffet

or

Gingerbread sponge with cinnamon ice cream  
and mulled wine jelly

### Wine recommendation

Swiss white wine

Viognier La Côte AOC

Domaine Henri Cruchon

Viognier

Bio Suisse

13.8 % | CHF 58

Italian red wine

«Kanai» Riserva DOC

Cantine Sardus Pater, Sant'Antioco

Carignano

14.5 % | CHF 62



## Tuesday

Grisons capuns with mountain cheese sauce  
or

Potato-leek soup with bacon

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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 winter vegetables

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Cheese buffet

or

Ovomaltine mousse

## Wine recommendation

Swiss white wine

Saint-Saphorin «Sous-les-Rocs» AOC

Luc Massy Vins, Epesses Chasselas

Vegan

12.5 % | CHF 58

French red wine

Cuvée Vignelacroix AOP

Château Ricardelle La Clape

Carignan, Grenache, Syrah

14.5 % | CHF 62

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## Wednesday

Fried shrimp with Thai salad

or

Parsnip soup

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Salad buffet

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Lentil curry with wild rice  
and Asian vegetables

or

Salmon trout with parsley potatoes, sauerkraut  
and Prosecco foam

or

Guinea fowl with beans

and bacon ragout with savoy cabbage

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Cheese buffet

or

Carrot cake with double cream cheese

## Wine recommendation

Swiss white wine

Riesling-Sylvaner Neuchâtel AOC

Caves du Prieuré, Cormondrèche

Müller-Thurgau (Riesling-Sylvaner)

12 % | CHF 54

French red wine

Châteauneuf-du-Pape AOC

Domaine Mont-Olivet

Grenache, Syrah, Mourvèdre, Cinsault

16 % | CHF 78



## Thursday

Beetroot tartar with black garlic  
and fresh creme

or

Chestnut soup with sour cream

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Salad buffet

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Napkin dumplings with grilled mushrooms  
and mushroom sauce

or

Sea bream with lentil ragout,  
grilled bell pepper puree and chorizo foam

or

American Style spareribs with cole slaw  
and country fries

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Cheese buffet

or

Catalan cream with oranges

## Wine recommendation

French white wine

Chablis Premier Cru AOC

«Fourchaume»

Maison Louis Jadot, Beaune Cedex

Chardonnay

13.5 % | CHF 72

Swiss red wine

Cabernet Sauvignon

«Adrian Mathier» AOC

Adrian & Diego Mathier, Salgesch

13.5 % | CHF 69

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## Friday

Smoked salmon with deep-fried capers  
and dill cream

or

Pumpkin soup with pumpkin seed oil

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Salad buffet

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Truffle ravioli with parmesan sauce

or

Arctic char with sweet potatoes

Spinach and brown butter sauce

or

Pork belly with Schupfnudeln

Wild mushrooms and garlic sauce

\*\*\*

Cheese buffet

or

Grisons nut cake with vanilla ice cream

## Wine recommendation

Swiss white wine

Spiezer Riesling-Sylvaner Thunersee

AOC

Spiezer Alpine Weinkultur

12.5 % | CHF 54

Swiss red wine

Spiezer Blauburgunder AOC Barrique

Spiezer Alpine Weinkultur

13.5 % | CHF 68



## Saturday

Terrine with mushrooms, bread chips  
and sweet bell pepper snow

or

Winter vegetable cream soup

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Salad buffet

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Shakshuka with perfect egg and feta cheese

or

Salmon cooked sous vide, herb couscous,  
olives and lemon sauce

or

Chicken thigh with aubergine and gnocchi

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Cheese buffet

or

Semolina pudding with coffee  
and nut crumble

## Wine recommendation

Swiss rosé wine

«Œil de Perdrix» Châtenay AOC

Caves de Châtenay, Bouvier SA

Pinot Noir

13 % | CHF 52

Swiss red wine

«Magie Noir» AOC

Caves du Prieuré, Cormondrèche

Garanoir, Gamaret, Pinot Noir

13 % | CHF 62

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## Sunday

Tabuleh with avocado and soy sauce

or

Curry-carrot soup

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Salad buffet

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Tomatised fregola sarda

with marinated courgette and ricotta

or

Perch fillet with quinoa, pak-choi

and curry foam

or

Ossobuco with gremolata and saffron risotto

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Cheese plate

or

Sorbet variation

## Wine recommendation

Swiss white wine

Pinot Gris Châtenay AOC

Caves Châtenay-Bouvier, Boudry

Pinot Gris (Grauburgunder)

13 % | CHF 53

Swiss red wine

Castelrotto Ticino DOC

Tamborini Vini

Merlot (Barrique)

14 % | CHF 89

Subject to change

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