



# Restaurant Belvedere

Fine dining in Grindelwald



## Daily menus | 18 to 24 September 2023

### Monday

Prawn cocktail

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Salad buffet

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Aubergine piccata with tomato gnocchi

or

Char with herb rice, turnip cabbage, broccoli  
and vermouth sauce

or

Chicken pot-stew with spaetzli, sweet peppers  
and sour cream

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Oberland cheese plate

or

Lemon and basil tartlet

### Wine recommendation

Swiss white wine

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

Swiss red wine

Pinot Noir Classique AOC  
Markus & Karin Stäger, Maienfeld  
Pinot Noir  
13 % | CHF 62



## Tuesday

Grisons capuns with mountain cheese  
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Salad buffet  
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Vegetarian pot-au-feu

or

Trout meuniere with mashed potatoes  
and green beans

or

Bread-crumbed escalope with creamy noodles  
and mushrooms  
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Oberland cheese plate

or

Caramel cream

## Wine recommendation

Swiss white wine  
Chasselas Sélection Bielersee AOC  
Anne-Claire Schott, Twann  
Biodynamic winery  
11.7 % | CHF 56

Swiss red wine  
«Compleo» Cuvée Noire AOC  
Staatskellerei Zürich, Rheinau  
Pinot Noir, Cornalin, Gamaret  
13 % | CHF 55

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## Wednesday

Celery tonnato with capers and shallots  
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Salad buffet  
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Millet risotto with tempura vegetables  
and tomato pesto

or

Sea bass on onion bed with aubergine duo

or

Beef Stroganov with herb rice  
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Oberland cheese plate

or

Grisons nut cake with vanilla ice cream

## Wine recommendation

Swiss white wine  
Heida Barrique AOC  
St. Jodern Kellerei, Visperterminen  
Heida (Savagnin blanc)  
From the highest vineyards in Europe  
14.8 % | CHF 67

Swiss red wine  
«Magie Noir» AOC  
Caves du Prieuré, Cormondrèche  
Garanoir, Gamaret, Pinot Noir  
13 % | CHF 62



## Thursday

Beef carpaccio with «Belper Knolle» cheese  
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Salad buffet  
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Mushroom risotto with salted egg yolk  
or

Pike-perch with baked beetroot, vegetables  
and saffron sauce

or

Fillet of lamb fried with polenta, cherry tomatoes  
and basil vinaigrette  
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Oberland cheese plate

or

Crumble cake with almonds

## Wine recommendation

Swiss white wine  
Pinot Blanc Chardonnay AOC  
Aagne Weingut, Hallau  
Pinot Blanc, Chardonnay  
13 % | CHF 56

Swiss red wine  
«Malans» Pinot Noir AOC  
Nüesch Weine Balgach  
Bündner Herrschaft  
13.4 % | CHF 59

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## Friday

Hummus with sesame and flat bread  
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Salad buffet  
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Courgette filled with baby spinach  
or

Prawns with rice noodles, pak-choi and curry foam  
or

Roast pork with lentil salad, root vegetables  
and mustard sauce  
\*\*\*

Oberland cheese plate

or

Raspberry and tonka bean panna cotta

## Wine recommendation

Swiss white wine  
Chardonnay AOC  
Domaine de la Devinière  
Lucienne & Willy Cretegny, Satigny  
Bio Suisse. vegan  
13.5 % | CHF 54

Swiss red wine  
Dôle de Salquenen AOC  
Caves Fernand Cina SA, Salgesch  
Pinot Noir, Gamay  
13.5 % | CHF 52 (70cl)



## Saturday

Smoked trout with saffron mayonnaise  
and marinated onions

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Salad buffet

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Vegetable lasagne with spicy tomato sauce

or

Salmon with ratatouille and bulgor wheat

or

Beef cheeks with mashed potatoes  
and marinated onions

\*\*\*

Oberland cheese plate

or

Cheesecake with mango

## Wine recommendation

Swiss rosé wine

«Œil de Perdrix» Châtenay AOC

Caves de Châtenay, Bouvier SA

Pinot Noir

13 % | CHF 52

Swiss red wine

Lenz Sélection Rot AOC

Bioweingut Roland und Karin Lenz

Regent, Zweigelt, Garanoir

vegan

13 % | CHF 62

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## Sunday

Pear gratinated with brie on field salad

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Salad buffet

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Crepes with a wild mushroom filling  
and crème fraîche

or

Fried perch fillet with herb rice, peas  
and sauce Hollandaise

or

Chicken supreme with croquettes and carrots

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Oberland cheese plate

or

Pavlova and pineapple

## Wine recommendation

Swiss white wine

Epesses Clos du Boux

Grand Cru Lavaux AOC

Luc Massy Vins, Epesses

Chasselas

vegan

2019 | 12.5 % | CHF 56

French red wine

Cuvée Vignelacroix AOP

Château Ricardelle La Clape

Carignan, Grenache, Syrah

14.5 % | CHF 58

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Subject to change

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