



Restaurant Belvedere

Fine dining in Grindelwald



Daily menus | 28 September to 4 October 2020

Monday

Cucumber soup

or

Salad buffet

Corn fed chicken | White beans | Leek | Carrot

or

Mullet | Broccoli | Pumpkin | Tabouleh

or

Vegetarian Korma | Rice | Dukkah | Curry

Lemoncurd | Meringue | Tartlet

Wine recommendation

Swiss red wine

Twanner

Anne-Claire Schott, Twann

Pinot Noir

2017 | CHF 52

Swiss white wine

Twanner Chardonnay Barrique

Anne-Claire Schott, Twann

2016 | CHF 58



Tuesday

Water melon | Feta | Anti Pasti

or

Salad buffet

Saddle of young pork | Celery | Apple | Onion |
Jerusalem artichoke

or

Pike-perch | Mediterranean vegetables | Parsnip | Potato

or

Risotto | Olive | Rocket | Tomato

Panna Cotta biscuit square

Wine recommendation

Swiss red wine
Dôle de Salquenen, 70cl
Caves Fernand Cina SA
Pinot Noir, Gamay
2018 | CHF 45

Swiss white wine
Petite Arvine
Domaine Brûlefer, Charles Bonvin, Sion
2018 | CHF 58

Wednesday

Smoked salmon crepe | Salad tips | Horseradish

or

Salad buffet

Turkey supreme | Mushrooms | Spaetzli | Broccoli

or

Black Tiger | Spinach | Chilli | Garlic | Spaghetti

or

Hummus | Endivie | Herbs | Falafel

Spanish Crema Catalana

Wine recommendation

Swiss red wine
Fläscher Pinot Noir
Weingut Hansruedi Adank
Vegan
2017 | CHF 56

Austrian white wine
Sauvignon Blanc
Weingut Leopold Aumann
2015 | CHF 48

Thursday

Vichyssoise

or

Salad buffet

Rump steak | Herbs | Gratin | Fazole | Bacon

or

Allison's tuna | Cucumber relish | Creole rice

or

Basil triondo | Cherry tomatoes | Garlic | Olive oil

Dessert variation

Wine recommendation

Swiss red wine
Hommage AOC
Weinkellerei Leukersonne
R. Seewer & Söhne
Merlot, Cabernet Sauvignon, Syrah
2017 | CHF 68

French white wine
Chablis Fourchaume Premier Cru
Domaine Louis Jadot
Chardonnay
2016 | CHF 69



Friday

Variegated scallop | Bacon | Salad | Spring roll pastry
or

Salad buffet

Leg of goose | Curly kale | Carrot | Galette
or

Tilapia | Lime | Lemongrass | Lentil | Asian vegetables
or

Vegetarian Bami Goreng

Chocolate mousse duo

Wine recommendation

Italian red wine
Noi 4 Bolgheri DOC
Tenuta Sette Cieli
Cabernet Sauvignon, Merlot,
Petit Verdot, Cabernet Franc
Vegan
2016 | CHF 62

Swiss white wine
Fumé Saint-Saphorin Barrique
Domaine Louis Bovard
Chasselas
2017 | CHF 54

Saturday

Cured meats | Cottage cheese | Escarior
or

Salad buffet

Veal saltimbocca | Sage | Raw ham | Tagliatelle |
Courgette | Butternut
or

Sea bass | Quinoa | Mediterranean vegetables
or

Sweet peppers | Couscous | Sweet chilli

Apple parfait | Almond crocant | Vanilla

Wine recommendation

Swiss red wine
6835 Merlot del Mendrisiotto
Tamborini Vini
2016 | CHF 48

Swiss white wine
Le Loup-Garou
Domaine de Chafalet
Sauvignon blanc
2016 | CHF 56

Sunday

Spring roll | Garlic
or

Salad buffet

Rabbit | Thyme | Mashed potatoes | Carrot | Cauliflower
or

Perch | Spinach | Boiled potatoes
or

Barley risotto Primavera

Semolina flummery | Apricot

Wine recommendation

Italian red wine
Kanai Riserva DOC
Cantine Sardus Pater
Carignano
2015 | CHF 58

Swiss white wine
Saint-Saphorin «Sous-les-Rocs»
Saint-Saphorin Lavaux AOC
Luc Massy
Chasselas
Vegan
2015 | CHF 58

Subject to change