

BANQUET MENUS

„To eat is a necessity,

but to eat intelligently is an art,“

(La Rochefoucauld)



Dear Guest

We are pleased that you have chosen hotel Belvoir for you event.

On the following pages, you will find different dishes, which our Head Chef, Pascal Kleber has created.

Starting from 12 people we will serve you a set menu. You can put together your own menu.

Special dietary requirements will be taken into consideration. Please do not hesitate to contact us.

For further questions and information please contact:

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s t a r t e r s

i n t e r m e d i a t e c o u r s e

m a i n c o u r s e

d e s s e r t

starters

intermediate course

White tomato foam soup with basil ✓	16
Zurich wine foam soup with croutons ✓	14
Beetroot cappuccino with horseradish ✓	15
Mixed salad with sprouts and croutons ✓	14
Rocket salad with half dried cherry tomatoes sautéed porcini and goats cheese ✓	16
Variation of cauliflower ✓	16
Buffalo mozzarella with lukewarm saporino tomatoes balsamic vinaigrette and basil espuma ✓	16
Grilled vegetable terrine , pomegranate, pesto and smoked eel	18
Filled Oxtail , black salsify and pear	18
Beef steak tartare with herb salad, potato espuma and mustard cream	19
Confit of char fillet , fennel-orange salad with thyme foam	19
Home cured salmon gravlax with herb salad fig mustard and thyme focaccia	19
Raviolo filled with egg and ricotta on leaf spinach and truffle foam ✓	17
60°C Egg with mushrooms and shiitake consommé ✓	18
Pan fried pike-perch filet with cucumber and quinoa	19
Pan fried scallop with black tiger prawn melon carpaccio and lavender-chili honey	21
Black tiger prawn with Tagliolini and lemongrass sauce	18

main course

Entrecôte double with Szechuan pepper jus celeriac-tarragon puree and potato tortilla	48
Roasted beef tenderloin with braised red wine pearl onions ratatouille and potato dumplings	56
Duo of veal on potato mousseline carrots and shimeji mushrooms	48
Slow roasted shoulder of veal and rosemary jus with three types of beans and semolina terrine	43
Corn fed chicken stuffed with mozzarella and dried tomatoes on saffron risotto and leaf spinach	38
Coq au vin with root vegetables and Spaetzle	39
Roasted duck breast and braised leg creamed cabbage, parsnip and pan fried polenta	45
Sautéed lamb loin fillet with mustard crust eggplant and bread dumpling	46
Sea bass fillet with shellfish foam artichoke, olives and mash potatoes	42
Vegetable strudel with sautéed wild mushrooms and herb foam sauce ✓	32
Potato tortilla with Ratatouille and mozzarella ✓	32
Vegetable frittata with lukewarm buckwheat salad ✓	32
Wild mushroom goulash with bread dumpling and herbs ✓	32

d e s s e r t

Lavender panna cotta with berries and caramel ice cream	15
Strawberry tiramisu with cocoa sorbet	15
Plum-Clafoutis with tonka-mascarpone ice cream	15
Toblerone mousse in chocolate coating, raspberry ice cream and pistachio biscuit	16
Fig bread cake , fior di latte ice cream and ginger mousse	16
Lukewarm chocolate pudding with mango and sour cream ice cream	16
Philadelphia-cheese cake with peach and hazelnut ice cream	16
Semolina pudding with cherry ragout and amarena ice cream	16
Tonka bean crema cotta , caramelised bananas and espresso granita	16

Optional cheese menu

Certainly you may expand the menu with a variation of Swiss soft and hard cheeses.

The variation is either served as a cheese plate on the buffet or by trolley. The price may vary depending on the type and quantity of the cheese.

Optional dessert buffet

Starting from 25 guests it is possible to have the dessert as a buffet which includes five different components from your selection.

Buffet price per Person 24

Fish & Meat declaration:

Veal – Switzerland	Char – Switzerland
Beef – Australia	Sea bass – France
Lamb – New Zealand	Pike perch – Netherlands
Ox – Switzerland	Prawns – Vietnam
Poultry – France	Scallops – USA

✓ = Vegetarian