

# Belvoir HOTEL

## Banquet menus





Dear guests,

Please select your menu for your event from 12 guests upward.

The menus are created from our chef. You are welcome to create your own menu with the proposals below.

The individual price is given for each dish.

We are happy to cater for all special dietary requirements, intolerances, allergies or vegetarian alternatives. Please contact us to ensure your needs.

### **Menu 1**

Lambs lettuce with egg, bacon and croutons  
French-dressing

(CHF 10.00)

\* \* \*

Roasted gilthead seabream fillet  
chickpea-pepper-vegetable and balsamic vinegar

(CHF 38.00)

\* \* \*

Warm berries with vanilla ice-cream

(CHF 10.00)

Menu price per person CHF 58.00

### **Menu 2**

Mixed leaf salad  
caramelized goats cheese and sprouts

(CHF 12.00)

\* \* \*

Corn-fed chicken breast with saffron-risotto  
Leaf spinach and Marsala sauce

(CHF 39.00)

\* \* \*

Warm apple strudel with vanilla sauce

(CHF 12.00)

Menu price per person CHF 63.00



### **Menu 3**

#### **Belvoir salad**

mixed salad leaves with antipasti and 3-years old Sbrinz

(CHF 14.00)

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#### **Braised veal shoulder**

mashed potatoes and glazed carrots

(CHF 42.00)

\* \* \*

#### **Panna cotta with raspberry sauce**

(CHF 12.00)

Menu price per person CHF 68.00

### **Menu 4**

#### **Smoked salmon served on toast**

horseradish-foam, onion rings, capers and small bouquet of salad

(CHF 19.00)

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#### **Escalope of beef with roasted mushrooms**

linguini und broccoli with almonds

(CHF 42.00)

\* \* \*

#### **Cheese cake with blueberries**

(CHF 12.00)

Menu price per person CHF 73.00

### **Menu 5**

#### **Lambs lettuce with sautéed mushrooms and croutons**

French-dressing

(CHF 13.00)

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#### **Cream of tomato with gin**

(CHF 10.00)

\* \* \*

#### **Prime Roastbeef**

potato gratin, seasonal vegetable and café de paris

(CHF 50.00)

\* \* \*

#### **Sorbet variation with exotic fruits**

(CHF 16.00)

Menu price per person CHF 89.00

**Menu 6**

Oak leaf salad with roasted perch fillets  
Gourmet-dressing

(CHF 14.00)

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Beef consommé with vegetables

(CHF 12.00)

\* \* \*

Veal steak with sautéed mushrooms  
potato and leek-vegetable

(CHF 51.00)

\* \* \*

Mousse of Toblerone chocolate

(CHF 16.00)

Menu price per person CHF 93.00

**Menu 7**

Slices of Royal salmon  
seasonal salad, cottage cheese and blackberry-dressing

(CHF 21.00)

\* \* \*

Coconut-curry-soup  
lemongrass-foam and coriander

(CHF 15.00)

\* \* \*

Roasted pike-perch fillet  
lentils with passionfruit and pepper-foam

(CHF 42.00)

\* \* \*

Caramelized pineapple-carpaccio  
white chocolate mousse

(CHF 16.00)

Menu price per person CHF 94.00

**Menu 8**

Spinach salad with caramelized goat cheese,  
raspberries and marinated walnuts

(CHF 15.00)

\* \* \*

Halibut confit

courgette mosaic, olives and parmesan-foam

(CHF 22.00)

\* \* \*

Grilled lamb entrecotes with red wine-sauce  
potatoes Savoyarde and ratatouille

(CHF 48.00)

\* \* \*

Tartlets with apples  
sour cream ice-cream

(CHF 14.00)

Menu price per person CHF 99.00

**Menu 9**

Salmon tatar wrapped in smoked salmon  
cream fraiche and potato-cress-salad

(CHF 20.00)

\* \* \*

Carrot-ginger-soup

chervil and puff-pastry with chia-seeds

(CHF 13.00)

\* \* \*

Roasted veal fillet with morel sauce  
taglierini and seasonal vegetable

(CHF 54.00)

\* \* \*

Mousse of white and dark Valrhona chocolate  
marinated berries

(CHF 17.00)

Menu price per person CHF 104.00

**Menu 10**

Antipasti-plate  
grilled vegetables, olives, raw ham, salami  
and buffalo mozzarella with basil  
(CHF 20.00)

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Champagne-risotto  
roasted prawns and rosemary  
(CHF 26.00)

\* \* \*

Grilled Black Angus beef fillet with Barolo sauce  
rosemary-potatoes and vegetable tower  
(CHF 52.00)

\* \* \*

Tiramisu „Belvoir“  
(CHF 12.00)

Menu price per person CHF 110.00

**Gourmet Menu**

Roasted scallops with marinated oranges,  
herb salad with white balsamic  
(CHF 22.00)

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Fried quail breast  
celery-puree and black truffle  
(CHF 19.00)

\* \* \*

Apple sorbet with Sancho-pepper  
olive oil and sea salt  
(CHF 7.00)

\* \* \*

Roasted veal fillet with Pinot Noir-sauce  
potato strudel und baby-vegetables  
(CHF 58.00)

\* \* \*

Dessert variation Belvoir (5 items)  
(CHF 19.00)

Menu price per person CHF 125.00



### **Menu option cheese**

For your menu you could add a cheese variation from the Maître Fromager Rolf Beeler. You could choose between a cheese plate, cheese on a trolley or cheese included in a dessert-buffet.

Price per person CHF 19.00

### **Menu option dessert buffet**

From 25 guests upwards, you could have a dessert-buffet. The buffet includes five different items.

Price per person CHF 21.00

### **Origin of our meat**

Beef	Switzerland
Beef fillet	Australia
Lamb	Australia
Veal	Switzerland
Pork	Switzerland
Poultry	France