


# The pleasure of eating «Il gust dal süd»


## BELVAIR

### Starter


- «Belvair» salad with raw vegetables, breaded mozzarella sticks and basil dressing  18
- Arancini stuffed with Taleggio cheese served with a sweet-and-sour pepper coulis 22
- Carpaccio of smoked swordfish fillet with pineapple and passion fruit 23
- Variation of dried meat and ham specialities with mountain cheese and focaccia (also available as main cours CHF 37) 25



### Soup Entree

- Cream of celery soup with green apple pearls  18
- Tuscan ravioli with red pesto (also available as main course CHF 36) 25

### Main course

- Spaghetti with seafood and melted cherry tomatoes 42
- Lamb chops in a Mediterranean herb crust served with carrot purée and vegetables 52
- Braised beef cheeks with vegetable ragout and roasted onions 51
- Tomato risotto with burrata and lemon balm  36 (also available as an intermediate course CHF 25)



### Dessert Cheese


- Rose blossom panna cotta with raspberry sauce and hibiscus sorbet 19
- Lukewarm chocolate cake with vanilla ice cream 19
- Selection of cow's, sheep's and goat's milk cheeses with fruit bread 22

### PUT YOUR OWN MENU TOGETHER

2 courses CHF 59 | 3 courses CHF 69 | 4 courses CHF 79

We will be happy to provide you with detailed information about possible allergens in the individual dishes on request.



The dishes labelled with  are particularly sustainable dishes.



All prices in CHF incl. VAT.