

Lunch menu

Soups

| | |
|---|------|
| Beef bouillon with dice of Tafelspitz and vegetable pearls | 14.- |
| Jerusalem artichoke soup with pear and parsley oil | 14.- |
| Chestnut cream soup with apple and roasted hazelnuts | 14.- |
| Sweet potato and coconut cream soup with coconut chutney and sugar peas | 14.- |

Snacks

| | |
|--|--------------------|
| Lamb's lettuce with crispy strips of bacon, scrambled egg and potato chips | 15.- |
| Salad bowl «Caesar salad Bellevue» with chicken breast strips Cucumber, tomatoes and cheese | 18.- |
| Stained Graved Lax with beetroot, horseradish and apple | 22.- |
| «Tarte flambée» with onions, sour cream and bacon | 18.- |
| Beef tartare with pepper cream and roasted bread | 30.- |
| French fries | small portion 24.- |
| Sandwich «Pulled Pork» with cabbage carrot salad | 24.- |
| Plate Adelboden style Adelboden's «shredded cheese», raw ham, air dried sausage and meat | 20.- |

Main dishes

| | |
|---|--------------------|
| Cheese fondue moitié-moitié: Cheese mix from Manfred Schmid Served on the terrace for two people or more | per person 28.- |
| Escalope Viennese style with French fries and vegetables | 32.- |
| Home made hamburger with mountain cheese and French fries | 28.- |
| Ravioli filled with beef, braised vegetables and cheese «Belper Knolle» | 30.- |
| | small portion 26.- |
| Lime risotto with aubergine caviar and dried cherry tomatoes Ricotta and frisée salad | 26.- |
| Pikeperch filet with champagne cabbage and fried cub-shaped potatoes Mustard mousse, celery and navettes | 32.- |