




RESTAURANT  
BELVEDERE

## Aperitif

Prosecco <sup>(1)</sup>	0,1l	EUR 4,30
Sparkling Riesling wine <sup>(1)</sup> , Klumpp winery optional with orange juice	0,1l	EUR 4,80
Martini bianco or rosso <sup>(1)</sup>	0,05l	EUR 4,00
Campari <sup>(2)</sup> with sparkling water or orange juice	0,2l	EUR 5,50
Aperol Sprizz (Aperol <sup>(2,3)</sup> , Prosecco <sup>(1)</sup> , sparkling water)	0,2l	EUR 6,50
Lillet Wild Berry	0,2l	EUR 6,50
Prisecco – non-alcoholic <sup>(2)</sup>	0,1l	EUR 4,30

## Starters

Gratinated goats' cheese with honey served on a bed of seasonal lettuce		EUR 10,50
Vitello Tonnato thin sliced veal with a tuna sauce		EUR 12,50
Beef Carpaccio with shavings of parmesan & rocket salad		EUR 13,00
Spring roll with vegetable filling served with a cream made with lentil and curry seasoning	<i>vegan</i>	EUR 12,50

All prices include a service charge and VAT.

Additives: 1 Sulfites, 2 coloring, 3 quinine, 4 contains nitrate and phosphate, 5 blackened



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## Soup

Beef broth  
with Swabian raviolis EUR 5,50

Tomato soup *vegan*  
with croutons EUR 5,50

## Salads

Mixed salad *vegan*  
with balsamic or yoghurt dressing EUR 5,50

Fresh leaf salad *vegan*  
with grated parmesan and a balsamic dressing EUR 6,50

Caesar salad  
cos lettuce salad with special Caesar dressing and grated parmesan EUR 9,50

optionally with grilled chicken EUR 12,50

optionally with grilled shrimps EUR 14,50

Large mixed salad  
with strips of beef or grilled shrimps EUR 16,50

## Pasta

Tagliatelle  
with wild mushrooms, cherry tomatoes and parmesan *vegan* EUR 16,00

Tortellini  
filled with ricotta and spinach, *vegan*  
coated in sage butter and cherry tomatoes EUR 15,50

Linguine  
with seafood EUR 16,50

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## International Favourites

„Wurstsalat“ – Swiss style EUR 10,50  
a salad made of cold strips of sausage <sup>(4)</sup> and cheese in oil and vinegar  
served with French fries

„Allgäu“ Cheese spaetzle EUR 12,00  
with onions and a leaf salad

„Maultaschen“- Swabian style EUR 13,00  
filled ravioli pockets with a choice of onions or fried egg, served with a small salad

Handmade Burger EUR 18,50  
of beef and veal, with bacon, gratinated with cheese,  
tomato confit or onion-walnut-chutney, served with French fries and salad garnish

## Meat

Roasted pork filet EUR 18,00  
with dark sauce, served with mushrooms and homemade spaetzle (Swabian egg noodles)

„Wiener Schnitzel“ – Traditional style EUR 18,50  
fried veal scallop in breadcrumbs,  
served with lingonberry jam & buttered parsley potatoes

Slow cooked beef cheeks EUR 18,50  
in balsamic sauce, served with tagliatelle

Rump steak– medium EUR 22,00  
with a choice of herb butter or chili hollandaise sauce or onions  
and a side of vegetables and rosemary potatoes

Beef fillet– medium EUR 29,50  
served with Mediterranean vegetables and French fries

## Fish

Grilled salmon fillet EUR 23,50  
with gratinated vegetables and boiled potatoes

Grilled monkfish EUR 23,50  
with a cream of chickpeas and black risotto

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## Dessert

<i>Crème Brulée</i> <i>with red berry ice cream</i>	EUR 7,50
<i>Panna Cotta</i> <i>with red fruit jelly</i>	EUR 7,50
<i>Dessert variation Belvedere</i>	EUR 8,50

## Coffee and Tea

<i>Espresso</i>	EUR 2,40
<i>Espresso doppio</i>	EUR 3,90
<i>Espresso Macchiato</i>	EUR 2,70
<i>Cappuccino</i>	EUR 3,10
<i>Latte Macchiato</i>	EUR 3,20
<i>Café Americano</i>	EUR 2,50
<i>Café Latte</i>	EUR 3,20
<i>Affogato with vanilla ice cream</i>	EUR 4,10
<i>Pot of Tea</i> <i>(black, green, fruit, herbal, peppermint etc.)</i>	EUR 2,50

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