



## STARTERS

### MIXED SALAD

POMMERY-MUSTARD DRESSING | TOMATOES  
ARTICHOKES | OLIVES  
SMALL € 11,- | LARGE € 16,-  
ADDITIONALLY WITH FRIED FISH FILLETS + € 10,-  
OR WITH CARAMELIZED GOAT CHEESE +€ 6,-

### FRIED ARGENTINE PRAWNS

DRIED TOMATOES OLIVE COUS COUS | CORIANDER CURRY CREAM  
€ 22,-

### CARPACCIO OF LOCAL BULL

TRUFFLE CREAM | COMTÉ | SALAD  
€ 20,-

### RAGOUT OF IBERICO PORK

POTATO FOAM | PIMENTO DE LA VERA | CROÛTONS  
€ 20,-

## SOUPS

### WINEMAKER SOUP

VEAL | BELL PEPPER | ONIONS | CABBAGE | SOUR CREAM  
SMALL € 13,- | LARGE € 18,-

### CREAM SOUP OF PARSNIP

BÜNDNERFLEISCH  
€ 12,-

### CONSOMMÉ OF BEEF

PAN CAKE STRIPES | ROOT VEGETABLES  
€ 13,-



## MAIN COURSE

### BRAISED OX CHEEKS

BURGUNDY SAUCE | PAPPARDELLE | GLAZED VEGETABLES

€ 32,-

### VEAL SADDLE STEAK

BRAISED ONIONS | PARMESAN CHEESE FRIES

CAFÉ DE PARIS JUS

€ 39,-

### IN POMMERY MUSTARD MARINATED PINK ROASTED HAUNCH OF LAMB

CHORIZO BEANS | POLENTA „ROSSO DEL TICINO“ | JUS

€ 35,-

### GILTHEAD „ROYAL“

PINE NUTS SPINACH | POMMES PARISIENNE | BEURRE BLANC

€ 37,-

### BEET ROOT RISOTTO

MARINATED ROCKET SALAD | ROASTED PUMPKIN

HORSE RADISH APPLE FOAM

€ 24,-

ADDITIONALLY WITH FRIED PRAWNS + € 12,-

### COLD SLICES OF ROASTBEEF

SAUCE REMOULADE | FRIED POTATOES | MIXED SALAD

€ 26,-



## DESSERT

### TONKA BEAN CREAM

CHOCOLATE CRUMBLES | YOGHURT LIME ICE CREAM

€ 14,-

### DAILY SHERBET RECOMMENDATION

FILLED UP WITH SPARKLING WINE

€ 7,-

### CHEESE TRIOLGY

FIG MUSTARD | FRUIT BREAD

€ 14,-

DEAR GUESTS,  
YOU ARE WELCOME TO MAKE A RESERVATION BY PHONE +49-(0)6541-7030  
OR BY E-MAIL: [INFO@BELLEVUE-HOTEL.DE](mailto:INFO@BELLEVUE-HOTEL.DE).  
WE LOOKING FORWARD TO WELCOMING YOU

THE BELLEVUE TEAM