

# STEIGENBERGER

## BELLERIVE AULAC

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### ZÜRICH



**Tastes good, feels good.**

Hello and welcome to our „Cuisine Naturelle“ Restaurant.

All the menu items labelled „Cuisine Naturelle“ have been prepared especially for you with the aim of enhancing and increasing your well-being as well as pleasing your palate. All of these dishes are prepared with ingredients whose balance is found in the principle of Yin and Yang and inspired by the 5 elements of Asian nutritional science.

According to this, all foods derived from mother earth are attributed to the five elements: wood, fire, earth, metal and water. A balance of these elements in the foods we eat has been proven to result in an improved balance of our body's energy levels. And what's more: we purchase our products from small, regional producers and suppliers. So don't hesitate to take us and both parts of our credo at our word: tastes good, feels good.

We wish you a healthy appetite!

*Christian Hoffmann*  
Chef de Cuisine

*Nathalie Grisoni*  
General Manager

*Ines Möller*  
Restaurant Manager

## Les entrées

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### Le mille feuille fantaisie hivernale

Mille feuille from red wine pear, walnuts and Roquefort cheese  
with small salad bouquet and raspberry vinaigrette

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CHF 23.00

€ 15.33



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### L'assiette gourmande "Bellerive"

Variation from the duck, Duck foie gras, roasted stripes of duck breast, praline from  
smoked duck breast filled with mountain cranberries

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CHF 34.00

€ 22.66



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### Les crevettes géantes au miel et coriandre

Roasted gigant shrimps on a skewer with honey cilantro sauce  
and tomato filled with spicy vegetables

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CHF 29.00

€ 19.33



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### Le fromage de chèvre mariné au thym en rouleau de printemps

Baked goat cheese in brick pastry marinated with thyme  
with leaf salad and honey nut dressing and orange carpaccio

CHF 24.00

€ 16.00

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### La salade du marché

Mixed season salad  
red wine dressing or „Maison“ dressing

CHF 14.00

€ 8.75

Alle Preise verstehen sich inklusive der gesetzlichen MwSt.

Die Euro-Preise sind zu einem Durchschnittskurs von 1 Euro = CHF 1.60 berechnet. Rechnungsstellung in Euro erfolgt zum Tageskurs.

## Les soupes

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### La crème de homard et son filet de rouget

Lobster cream soup  
with red mullet filets and glazed chestnuts

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CHF 18.00

€ 12.00



### La crème de courge

Pumpkin cream soup with dried bacon and croutons

CHF 16.00

€ 10.66

### L'essence de bolets

Essence of boletus mushrooms with parmesan

CHF 14.00

€ 9.33

## Le coin pâtes et vegetarian

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### Les panzotti farcis aux légumes

Panzotti filled with vegetables with fine Caponatina Jus

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CHF 26.00

€ 17.33



### Le risotto aux champignons des bois

Creamy Risotto with forest mushrooms and grated Sbrinz cheese

CHF 24.50

€ 16.33

### Le variation végétarienne

Mixed coloured vegetables with white truffle foam  
and a gratinated crouton with ratatouille and small herb salad

CHF 30.00

€ 20.00

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## Les poissons et fruits de mer

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### La perche Victoria au citron

Victoria perch "Millers wife" on lemon fond served with zucchini Risotto and stewed mini fennel and sauteed tomato cubes

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CHF 46.00

€ 30.66



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### Le filet de Red Snapper aux truffes

Roasted Red Snapper with creamy truffle foam on potato-leek-ragout garnished with black truffle

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CHF 53.00

€ 35.33

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### Le filet de sandre à l'orange

Steamed pike perch filet with orange jus served with two ways of endives and potato-cream cheese mousseline

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CHF 40.00

€ 26.66



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### La dorade royale cuite entière en folio

In foil refined whole seabream royal with tomato sauce and olive butter served with parsley potatoes and sautéed leaf spinach with pine nuts and seasonal vegetables

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CHF 51.00

€ 34.00



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## Les viandes et volailles

### La poitrine de canard poêlée au fruit de la passion

Roasted duck breast filets with garlic passion fruit Sabayone potatoes filled with spicy tomatoes and glazed Fave beans

CHF 43.00

€ 28.66



### Le carré d'agneau "Christian Hoffmann"

Oven roasted lamb rack in a bacon coat with mint sauce served with pumpkin-potato-gratin and ragout of beans and dried tomatoes and fennel

CHF 49.50

€ 33.00



### Le filet de boeuf "Rossini"

Roasted beef filet "Rossini" with roasted duck foie gras and truffle sauce with mixed vegetables and saffron mushroom ravioli

CHF 62.00

€ 41.33

### Le duo de veau au calvados

Duet from back of veal

Roasted veal medaillon with Calvados cream sauce and rosemary apples served with mini potatoes filled with cream cheese and

Grilled veal medallion with veal jus and morel Risotto and small vegetable skewer

CHF 52.00

€ 34.66



## auf Platten

### L'émincé de quasi de veau à la zurichoise

Veal stew cooked according to an old Zurich recipe optional with veal kidney

CHF 42.00

€ 28.00

### Le châteaubriand traditionnel

Chateaubriand with sauce Bernaise and red wine sauce served with fresh vegetables and choice of side dish

CHF 68.00

€ 45.33

### Please select from our garnishing

Carnaroli risotto, Rösti, home-made noodles, boiled potatoes, french fries or vegetables of the day

CHF 6.50 per side order

€ 4.06

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Herkunftsland Fleisch: Kalb, Rind, Lamm und Poulet = Schweiz

## Les desserts

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### L'ananas poêlé aux beurre de noix

Fried Pineapple and one small macadamia tart served with nut butter ice cream

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CHF 14.00

€ 9.33



### Le fondant au chocolat

Fondant au chocolat

Chocolate cake with a fine melting inside  
cappuccino-sabayone and vanilla ice cream

CHF 16.00

€ 10.66

### Le soufflé glacé au Grand Marnier

Soufflé Glace Grand Marnier

Orange cream filled with raspberries

CHF 18.00

€ 12.00

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### La crème brûlée

Crème brûlée

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CHF 12.00

€ 8.00



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## Les glaces & sorbets artisanales

We offer you best French ice cream & sorbet made exclusive from natural products and ingredients **(without preservative-, colour- and additives).**

The sorbets are made from perfect fruits and the ice cream has full flavour of fresh frozen ice cream.

The consistency reflects the honesty of the natural products. That's true pleasure of handcraft and nature.

**Framboises** (raspberry)

**Fruits de la passion** (passion fruit)

**Citron** (lemon)

**Apricot** (apricot)

**Cassis** (black currant)

**Poire** (pear)

**Bourbon-Vanille** (vanilla)

**Chocolat noir** (dark chocolate)

**Café** (coffee)

**Caramel** (caramel)

**Crème acidulée** (sour cream)

**Pistache** (pistachio)

Price per scoop ice cream or sorbet

**CHF 5.50 / € 3.43**

Price up the second scoop ice cream or sorbet

**CHF 4.00 / € 2.50**

Price for additional whipped cream

**CHF 1.50 / € 0.94**

**Sorbet Colonel:** Lemon sorbet with Russian Vodka

**CHF 14.50 / € 9.05**

**Sorbet Général:** Pear sorbet with „Walliser“ Williams

**CHF 14.50 / € 9.05**

**Coupe Danemark**

**CHF 14.50**

Two scoops of Bourbon-Vanilla ice cream with whipped cream

**€ 9.05**

Served with warm chocolate-honey sauce

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