

## Starters – Salads – Soups

<b>Crispy Leaf salad</b>	9
Served with roasted nuts, croutons and our home-made dressing	
<b>Bellevue salad</b>	starter 12
mixed salad, grilled vegetables, home-made dressing	main 19
<b>Kale soup</b>	14
served with a chorizo cigarillo	
<b>Pumpkin soup</b>	13
served with a chilli shrimp bonbon	
<b>Goats cheese under a crust of Wiesen Alp honey</b>	15
with small salad and a walnut thyme crumble	
<b>Mushroom ravioli</b>	starter 14
with rocket and lime butter	main 23
<b>Alpine Tapas</b>	15 per person
exclusive composition of different small bites	
<b>Homemade Gnocchi</b>	starter 15
with Stilton sauce and pear cubes	main 23

## Mains

<b>Samuel's Bratwurst (200g)</b>	22
Specially created by master butcher Samuel from Klosters, served with a jus, onion rings and Bellevue Fries	
<b>BCB – Bellevue Club Burger</b>	28
made with 100% Swiss beef and veal, egg, peppers, bacon, served with coleslaw, house made country fries and home-made ketchup	
<b>Escalope of pork Viennese Style</b>	29
with Bellevue Fries, vegetables and a mountain cranberry compote	
<b>Juicy Chop of Monstein draff fed pork</b>	34
Beer sauce, potato au gratin and Pro Specia Rara carrots	
<b>Roast of Praettigau free-range veal</b>	39
Organically farmed by Fehr, Klosters-Serneus Red wine juice, tagliatelle and glazed beetroot	
<b>Steak? Dry aged Steak!</b>	
Tender cuts of Praettigau beef, aged 8 weeks on the bone Fillet 55 / sirloin 42 / ribeye 39 Served with herb or chilli butter, fries and vegetables	
<b>Original Fish 'n Chips</b>	28
deep fried cod, fries, tartar sauce and Sarson's malt vinegar	
<b>Fillet of pike perch</b>	36
with black Venere risotto, savoy cabbage and a wasabi and Chorizo sauce	
<b>Vegetable Curry</b>	22
with root vegetables, lentils and potatoes	
<b>Fondue</b>	24 per person
House blend of Davos cheese, slightly scented with «Kirsch» and served with savoury bread	

## Cheese – Desserts – Ice cream

**Each Saturday and Sunday: fresh Mille-feuille – gone when gone !**

6.50 / slice

**Cheese variation with homemade fruit bread** small 14

Exclusive selection by cheese master Kaech, Davos large 19

**Mini Dessert** 9

Coffee or Espresso with a small sweet treat

**Ice-cream specialty of Peter Heinrich from Filisur** 3.50 / scoop

Caramel, strawberry, honey, yogurt, mango, chocolate, vanilla, lemon  
or several coupes

**Apple fritters** 11

With Bourbon- vanilla sauce

**Chestnut crème Brûlée** 14

a wintery variation of a French classic

**Coupe Denmark** 11

Vanilla ice-cream with cream and warm chocolate sauce

**Banana Split** 13

Banana, Vanilla ice-cream, chocolate sauce, cream

**Chocolate** 16

Tepid cake made of 60% dark bitter chocolate, with sour cream ice cream

## for our little guests



BELLEVUE  
HOTEL-RESTAURANT | DAVOS WIESEN

**Small Salad** 5

**Kid's Champion** 15

Schnitzel of pork with fries and ketchup

**Fish'n'Chips Junior** 15

Small deepfried cod bits with fries

**Pasta with sauce at choice** 9

**Portion of fries** 6

**Millies Coup** 8

a scoop of chocolate and vanilla each, with cream and smarties

### Declaration

Our meat and fish is exclusively delivered by Swiss suppliers:  
Metzgerei Stiffler Davos, Bianchi AG, Fleischzentrum Klosters  
Pork, beef, veal, chicken: Switzerland, whenever possible locally sourced  
Dried meats: Switzerland, Spain  
game: grisons, Switzerland, Schweiz  
pike perch, freshwater fishing in Europe  
Cod: north-east pacific  
Crevette: Vietnam

### Allergy note:

Please ask our staff for meals that can contain Allergens or hypersensitivities.  
Kindly inform us upon reservation.