

# RESTAURANT BELCANTO

Welcome to the only restaurant in Zurich offering you an open view to the lake of Zurich and the famous Sechseläutenplatz. Get some inspiration from this unique view and let us take you to a culinary experience.

If the leaves will not fall from the tree there will be a harsh winter.  
(Farmers proverb)

You take your time to enjoy a meal; our kitchen crew will take the time to cook for you.

Our goals are satisfied and delighted guests. Believe us, our kitchen crew enjoys peeling, cutting, cooking and preparing a meal with fresh ingredients.

Enjoy it- we wish you a wonderful stay

The crew of  
Opernhaus Gastronomie


For enquiries regarding allergies and intolerances please do ask our employees.

On the last page you find the meat declaration as well as the list of our suppliers.

The dishes marked with  are available all day, all other plates from 11.30am to 2pm and 5pm to 9.30pm.

All prices are in Swiss Francs and include VAT.

## Starters

 <b>Roasted bone marrow with thyme salt and maple syrup</b> served with homemade mixed seed-dark beer bread	16.5
<b>White wine soup with blue potato foam</b> garnished with truffled bread croutons	14.5

## Main courses

	Small Portion	Full Portion
<b>Risotto with freshly shaved autumn truffles</b> refined with kale and Vacherin Mont d'Or	29.5	39.5
<b>Cordon bleu from the wooly pig stuffed with raclette cheese and farmer's ham</b> served with shoestring potatoes and flower sprouts	(100g) 33.5	(200g) 43.5
<b>Lower cooked Black Angus neck roast with mulled wine-apple jus</b> accompanied by potato gratin and braised vegetables	(80g) 33.5	(160g) 43.5
<b>Oven roasted rack of lamb with pretzel bread-porcini mushroom crust</b> served with black polenta of Ticino and ratatouille	(120g) 35.5	(240g) 45.5
<b>Duo of the lower cooked Pata Negra shoulder and shortly fried Pata Negra Presa</b> with sea buckthorn jus, sweet potato fries and parsnips		(160g) 45.5
<b>Crepinette from the dry aged duck stuffed with sage and pistachios</b> served with orange-star anise sauce, semolina dumplings and red cabbage	(100g) 34.5	(200g) 44.5






# Winter

## Starters

	Small portion	Full portion
<b>Salad buffet</b>	12.0	19.0
<b>Tapas buffet</b> wide choice of homemade starters	19.0	29.0
 <b>Caesar Salad</b> Crunchy Romaine lettuce with parmesan dressing garnished with fried mushrooms, chicken breast stripes, croûtons, parmesan shavings, anchovies and fresh lemon	(70g) 19.0	(140g) 26.0
 <b>Irish smoked salmon and graved lax</b> with toast and butter served with apple-horseradish, honey-mustard-dill sauce, red onions and capers	(90g) 23.5	(180g) 33.5
<b>Smoked salmon Tatar</b> with toast and butter thinly sliced Norwegian smoked salmon, refined with wasabi sour cream	(90g) 26.0	(180g) 36.0
 <b>Beefsteak-Tatar</b> with toast and butter after an old homemade recipe mixed with red onions, capers, Pommery mustard and fresh herbs In addition: Cognac, Whisky or Calvados	(90g) 26.0	(180g) 36.0 5.0
<b>Duet of Beef and Salmon Tatar</b> with toast and butter accompanied by beef and salmon tataki	(90g) 27.0	(180g) 37.0
<b>Soup of the day</b> ask your waiter for our chef's recommendation		13.5

## Classics

## Main courses

	Small portion	Full portion
 <b>Pink seared veal liver with caramelized apples, onions, garlic and jus</b> served with golden roasted potato Rösti	(80g) 29.5	(160g) 39.5
 <b>Veal escalope Vienna style</b> with homemade chives sauce served with Zurich Fries or salad from the buffet	(80g) 33.5	(140g) 43.5
 <b>Thin strips of veal Zurich style</b> in a Zurich white wine cream sauce with mushrooms served with a golden roasted potato Rösti	(70g) 33.5	(140g) 43.5
 <b>Swiss trout meunière</b> fried and served with brown butter accompanied by steamed potatoes with herbs	32.5	42.5
<b>Filletts of sea bass</b> with saffron sauce served with pilaf rice and steamed spinach	35.5	45.5
 <b>Giant pumpkin ravioli with homemade sage pesto</b> Garnished with roasted pine nuts and parmesan	25.5	35.5

## Classics

## pudding

<b>Fig Crumble</b> in Sauser-honey sauce, served with vanilla ice-cream	10.5
<b>Chocolate lava cake</b> with vanilla ice-cream, orange fillets and whipped cream	12.5
<b>Burned custard cream</b> with whipped cream and roasted almonds	10.5
<b>Solognotte</b> - caramelized warm apple tart with caramel sauce and Crème Gruyère	9.0
<b>Sour cherry-chestnut trifle</b> refined with amaretti	10.5
<b>Fruit tarts and cakes</b> from the buffet	starting from 5.5

## Coupes

<b>Nesselrode</b> Vanilla ice-cream with meringue, chestnut-puree, sour cherries and whipped cream	9.5
<b>Baileys</b> Vanilla ice-cream with Baileys, almond griddle and whipped cream	9.5
<b>Denmark</b> Vanilla ice-cream with warm chocolate sauce and whipped cream	9.5
<b>Ice-coffee Belcanto</b> Coffee and vanilla ice-cream with espresso and whipped cream	9.5
<b>Caramello</b> Caramel ice-cream with caramel sauce and whipped cream	9.5
<b>Egg cognac</b> Iced-cream with orange, egg cognac, almond brittle and whipped cream	9.5
<b>Colonel</b> Lemon sorbet with Vodka	9.5
<b>Ice-cream flavours per scoop</b> Vanilla, chocolate, coffee, caramel, strawberry, pistachio, walnut Sorbets: lemon, mango-passion fruit, blood orange Whipped cream	4.0   +1.0

# Desserts

			Grappa
Il Merlot, Nonino	41 Vol%	2cl	10.5
Il Moscato, Nonino	41 Vol%	2cl	10.5
Chardonnay, Nonino	41 Vol%	2cl	10.5
Antica Cuvée, Nonino	43 Vol%	2cl	14.0

			Cognac
Rémy Martin VSOP	40 Vol%	2cl	10.5
Camus VSOP Elégance	40 Vol%	2cl	10.5
Hennessy Fine de Cognac	40 Vol%	2cl	10.5

			Whisky
Glen Grant Single Malt	40 Vol%	4cl	14.0
Chivas Regal 12 years	40 Vol%	4cl	14.0
Johnnie Walker, Red Label	40 Vol%	4cl	14.0
Glenfiddich Single Malt, 12 years	40 Vol%	4cl	14.0

			Eau de vie
Williams Erismann	41 Vol%	2cl	8.5
Quitte Erismann	41 Vol%	2cl	8.5
Kirsche Erismann	41 Vol%	2cl	8.5
Gravensteiner Apfelbrand Erismann	41 Vol%	2cl	8.5
Calvados Morin Sélection	40 Vol%	2cl	8.5
Vieille Prune Morin	41 Vol%	2cl	8.5

			Liqueur
Grand Marnier	40 Vol%	4cl	8.5
Amaretto di Saronno	28 Vol%	4cl	8.5
Bailey's Original Irish Cream	17 Vol%	4cl	8.5
Cuore di Noce, Tessiner Nusslikör, Angelo Delea	30 Vol%	4cl	10.5

			Bitters
Appenzeller Alpenbitter	29 Vol%	4cl	8.0
Fernet Branca	30 Vol%	4cl	8.0
Ramazotti	40 Vol%	4cl	8.0
Cynar	16.5 Vol%	4cl	8.0

# Digestifs

	Aperitif		
Aperol Spritz - Prosecco, mineral water, Aperol			12.5
Hugo - Prosecco, mineral water, elderflower cordial, fresh mint			12.5
Spritzer			7.5
Kir Royal			17.0
Martini Bianco, Rosso	15Vol%	4cl	8.0
Campari	23Vol%	4cl	9.5
Campari Orange / Soda	23Vol%	4cl	15.0

	Water & Lemonades		
Zuri water ZH <sub>2</sub> O, drink & donate		50cl	3.0
Zuri water ZH <sub>2</sub> O, drink & donate		100cl	6.0
Valsler mineral water with & without gas		33cl	5.5
		75cl	9.5
San Bitter (no alcohol)		10cl	5.5
Coca Cola, Cola Zero		33cl	5.5
Ramseier Apple juice, apple spritzer		33cl	5.5
Rivella Rot, Blau		33cl	5.5
Ice tea lemon		33cl	5.5

	Juices		
Orange juice, fresh fruit		20cl	7.0
Michel tomato juice		20cl	6.0

	Beers		
Calanda Edelbräu	4.8Vol%	33cl	6.0
Calanda Radler	2.0Vol%	33cl	6.0
Calanda Senza	0.0Vol%	33cl	6.0
Ittinger Amber	5.6Vol%	33cl	8.0
Appenzeller wheatbeer	5.9Vol%	50cl	9.0

	Hot beverages		
Black coffee, white coffee, espresso			4.5
Double espresso, cappuccino			5.5
Caffe latte			5.5
Taucherli-Schoggi – liquid chocolate			6.5
Tea: Morgentau – green, darjeeling, assam bari, earl grey, masala chai			5.0
Herbal & infusions: refreshing mint, verveine, fruity camomile, rooibos-orange, sweet berry			5.0

# Beverages

			Meat
Beef for Tatar	Geiser AG, Schlieren	Switzerland	
Veal liver	Geiser AG, Schlieren	Switzerland	
Veal for Escalope	Metzgerei Keller, Zürich	Switzerland	
Veal émince	Geiser AG, Schlieren	Switzerland	
	Metzgerei Keller, Zürich	Switzerland	
Wollschwein	Holzen Fleisch, Ennetbürgen	Switzerland	
Black Angus	Holzen Fleisch, Ennetbürgen	Switzerland	
Lamb rack	Luma Delikatessen, Neuhausen	New Zealand	
Pata Negra	Luma Delikatessen, Neuhausen	Spain	
Bone marrow	Geiser AG, Schlieren	Switzerland	
Farmer's ham	Geiser AG, Schlieren	Switzerland	
			Poultry
Chicken	Braschler's Comestibles, Zürich	Switzerland	
	Rageth Comestibles AG, Landquart	Switzerland	
	Geiser AG, Schlieren	Switzerland	
Dry aged duck	Luma Delikatessen, Neuhausen	Switzerland	
			Fish
Smoked salmon, Salmo Salar	Hausräucherei Rageth Comestibles AG, Landquart	Ireland	
Gravlax, Salmo Salar	Rageth Comestibles AG, Landquart	Norway	
Salmon for Tatar, Salmo Salar, FAO 05	Rageth Comestibles AG, Landquart	Norway	
Sea bass, cultured	Braschler's Comestibles, Zürich	Greece	
Trout, cultured	Braschler's Comestibles, Zürich	Switzerland	
			Vegetables
Fresh vegetable, fruit and salads	Marinello Comestibles, Zürich	Switzerland	
			Various
Cheese	Baumann Käse AG, Zollikofen	Switzerland	
Pasta specialities	Novena Pasta	Switzerland	
Sorbets & Ice-cream	Emmi, Lucerne	Switzerland	
Aceto Balsamico	Vini & Distillati Angelo Delea, Losone Ticino	Switzerland	

# Declaration



It was great having you.  
We hope to see you soon again!