

DINNER



WELCOME

TO THE RESTAURANT STUDIO BELLERIVE

Here's what awaits you...

Dear Guest - a warm welcome to the **StudioBellerive**! We're delighted to have you with us and look forward to indulging you throughout your visit. Under the guidance of **Florian Immenkamp** and his dedicated team, our goal is to ensure an unforgettable and thoroughly enjoyable experience.

Culinary excellence is led by our head chef, **Norbert Kiraly**, who, together with his team, crafts exquisite seasonal dishes. Anticipate a creative and thoughtfully curated menu designed to make your visit truly special.

Your **StudioBellerive** team wishes you a wonderful dining experience and a delightful stay.

As part of AMERON Zurich Bellerive au Lac, a member of Althoff Hotels, we look forward to welcoming you at our other locations as well. <https://www.althoffhotels.com/de>

The **StudioBellerive** restaurant shares its name with the legendary Zurich film studio, which was born in 1953 in the former indoor tennis courts of today's AMERON Zurich Bellerive au Lac. At that time, it was the first indoor tennis centre in Europe.

The former tennis hall was gradually converted into a TV studio in 1953 and was the first TV studio for Swiss television.

In 1963, Swiss television filmed the German version of 'Dinner for One' in the **StudioBellerive** with the original actors Freddie Frinton and May Warden. The 'Freddie Frinton Private Bar' on the first floor of the AMERON Zurich is a tribute to the legendary sketch.

The live programme about the moon landing was broadcast by Swiss television from **StudioBellerive** in 1969.

In 1972, Condor Films took over the studio, which is still located in the side wing of this building on Kreuzstrasse.

StudioBellerive

BRASSERIE · GRILL · BAR

EVENT HIGHLIGHTS AT STUDIO BELLERIVE

ON SUNDAY WE BRUNCH

Simply unwind on Sunday...

Join us every Sunday from 11:30 a.m. to 3:00 p.m. for an exclusive Champagne brunch at **StudioBellerive!**

Enjoy a well-balanced buffet offering breakfast items and appetizers, followed by seasonal, creative main courses served at your table, and concluding with a selection of homemade desserts from the buffet.

The price includes a refined selection of dishes, a variety of coffee and tea, water, and half a bottle of Champagne per person. Additional beverages such as mineral water, soft drinks, beer, wine, and spirits are charged separately.

Adults	CHF 95.00
Children from 6 to 12 years	CHF 40.00

CHRISTMAS AND NEW YEARS AT STUDIO BELLERIVE

Culinary highlights for the festive season...

Spend the festive season in the stylish ambience of **StudioBellerive** and enjoy our exquisite menus for Christmas and New Year's Eve. Let our culinary team spoil you with delicious, seasonal dishes.

Christmas Eve & 1st Christmas Day	
4 – course Menu	CHF 130.00
5 – course Menu	CHF 140.00

New Year's Eve	
5 – course Menu	CHF 195.00
Welcome drink included, midnight drink and live music	

«Eating and drinking are the two
biggest friends in life.»

- Gustav Mahler

TASTE OF FUSION EVENING MENU

Time of delight...

What could be more delightful than indulging in a remarkable culinary experience in the evening?

We invite you to explore the exquisite dinner menu curated by our head chef, Norbert Kiraly. You decide how many courses you'd like.

4 – course Menu	CHF 95.00 without lobster and cheese
5 – course Menu	CHF 115.00 without lobster
6 – course Menu	CHF 125.00

POWER HOUR LUNCH

Because your time is valuable...

Join us for our «Power Hour Lunch» from Monday to Saturday, where you can enjoy a selection of two starters, two main courses, and two desserts. If we're unable to serve you two courses of your choice within one hour, your meal is on us. You can then decide on your third course based on the time you have available.

2 – course Menu	CHF 49.00 starter or dessert & main course
3 – course Menu	CHF 59.00 starter, main course and dessert

Included in the price; Water and coffee.

If you have any questions, our service team will be more than happy to assist you.

MENU

GOAT'S CHEESE CREAM

Goat cheese | textures of beetroot | honey red amaranth

QUAIL ESSENCE

Quail farce | roasted leek | chive oil

LOBSTER TAIL

Salicornia | orange hollandaise | carrots rocket cress

DUO OF VEAL

Veal fillet | veal patties | parsnip chanterelles | potato fondant

CHEESE SELECTION

SWISS AUTUMN PANNA COTTA

Sea buckthorn | meringue | buttermilk

SOUPES

QUAIL ESSENCE

Quail farce | roasted leek | chive oil

18



CREAM OF PUMPKIN SOUP

Pickled pumpkin | sourdough croutons

16

LOBSTER BISQUE

Crayfish | jerusalem artichoke

22

STARTERS

LOBSTERTAIL

hazelnut | jerusalem artichoke | fig

34

HAND CUT TATAR DE BŒUF

Chives | mustard caviar | black truffle
pickled red onions | potatoes

31 | 39



GOAT'S CHEESE CREAM

Goat's cheese | textures of beetroot
honey | red amaranth

25

«No **ENJOYMENT** is temporary,
the impression it leaves is **lasting**.»

- Johann Wolfgang von Goethe



All prices in CHF incl. 8.1 % VAT
For information on additives & allergens, please ask our staff.

MAINDISHES

MEAT

BEEF FILLET FROM THE LAVA STONE GRILL 59
Marrowbone pralines | celery | veal jus
truffle and potato terrine

VEAL DUO 67
Veal fillet | veal patties | parsnip | chanterelles
potato fondant

VENISON LOIN 63
Textures of cauliflower | white chocolate
porcini mushrooms | wild gravy

FISH

MONKFISH 58
Pumpkin | Grana-Padano | amarettini | parsley

PIKE PERCH FILLET 52
Carrots | nori | saffron risotto | bisque

VEGETARIAN

HOMEMADE PORCINI TORTELLINI 24 | 38
Leek essence | wild herbs

WILD MUSHROOM QUICHE 34
Balsamico | crème fraîche

PUMPKIN 33
Hokkaido pumpkin | acorn vinaigrette | watercress

«Food is everything.

It's the CONNECTION BETWEEN US.»

- Anthony Bourdain



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DESSERT

PIEDMONT HAZELNUT & MILK CHOCOLATE		19
Milk chocolate mousse hazelnut biscuit Cassis Sorbet		
SWISS AUTUMN PANNA COTTA		17
Sea buckthorn meringue tarragon		
CHEESE SELECTION		24
Fourme d'Ambert Brie de Meaux Gruyère chaumes		
GELATO GIOLITO	pro Kugel	5
Ice Cream	Schlagrahm	1.50
Chocolate Vanilla Strawberry		
Sorbet		
Blueberry Lemon		



«The **best** is saved for **last!**»

- the Dessert



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WINES BY THE GLASS

SPARKLINGWINE

Laurent Perrier La Cuvée 1 dl 15.00
Champagne | Frankreich

Laurent Perrier Cuvée Rosé 1 dl 23.00
Champagne | Frankreich

Pinot Brut Weingut Schloss Ortenberg 1 dl 12.00
Baden | Deutschland

WHITEWINE

Riesling-Sylvaner, Wg. Zum Sternen 2020 1 dl 11.50
Aargau, Switzerland

Sauvignon Blanc, «Höll» Wg. Zum Sternen 2019 1 dl 12.50
Aargau, Switzerland

Bianco Rovere, Guido Brivio 2022 1 dl 13.00
Tessin, Switzerland

Riesling, Weingut Schloss Ortenberg 2022 1 dl 9.00
Baden, Germany

Chablis Vieilles DO Robin Guy et Fils 2021 1 dl 12.50
Burgund, France

ROSÉWINE

Domaines Ott Château de Selle Rosé 2022 1 dl 14.50
Provence, France

REDWINE

Le Puy "Emilien", Château Le Puy 2020 1 dl 15.00
Bordeaux, France

Nebbiolo, Massimo Rivetti 2021 1 dl 12.50
Piemont, Italy

Pinot Noir «Höll», Wg. Zum Sternen 2019 1 dl 12.50
Aargau, Switzerland

Furore Weingut Schloss Ortenberg 2020 1 dl 9.00
Baden, Germany

«There is nothing better
than a good glass of wine.»

- Ernest Hemingway



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DECLARATION OF GOODS

Responsible use of resources is important to us. That's why we work together with our suppliers to ensure a sustainable supply.

In order to guarantee freshness and quality at all times, we sometimes have to switch to other fishing areas or farms. Should changes occur, our staff can always provide you with the latest information.

MEAT

Beef
Veal
Venison
Quail

Switzerland
Switzerland & Netherlands
Austria
France

FISH

Monkfish
Pikeperch
Sea Bass
Lobster
Crawfish

Iceland
Estonia
Turkey
Taiwan
China

EGGS

Switzerland

BREAD

Swiss grain cultivation

