



**BELVEDERE**  
LOCARNO

## NEW YEAR'S EVE 2023

Aperitif with Champagne and Chef's appetisers

### The Starter

Lobster tail Catalan-style "Belvedere"

### The First Course

Agnolotti stuffed with porcini mushrooms, potatoes and thyme,  
lightly smoked Jerusalem artichoke cream and black truffle

### The Fish

Slice of dentex seared with rosemary, leeks, cockles  
and saffron bouillabaisse

Caramelised pineapple, organic Muscovado sugar crumble,  
coconut ice cream

### The Meat

Loin of veal from the Piano di Magadino  
wrapped in Pioradoro raw ham and Savoy cabbage  
Pomegranate jus  
Artichokes and salted potatoes with Mascarpone cream  
flavoured with black garlic

### The Dessert

Cooked cheesecake, crispy farina Bona biscuit,  
red currants and salted peanut ice cream

Cube of cotechino Milanese style on lentil cream

*Live music*

CHF 220 per person

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