




Welcome  
Benvenuto  
Willkommen  
Bienvenue  
Beiuve qui

# Starters

Green leaf salad    
10.00

Mixed salad    
14.00

Mille-feuille of Swiss goat cheese    
with fig mustard, pine nuts, polenta and leaf salad  
19.00

Alpina plate   
with various Grisons specialties and mountain cheese from the region  
31.00

Grisons Salsiz   
13.00

Fried king prawns with chili and garlic   
with leaf salad with yoghurt dressing and pomegranate

24.00 Starter with 3 pieces of king prawns  
29.00 Main course with 5 pieces of king prawns

Beef two ways (tartar and carpaccio)  
Swiss beef, parmesan, red marinated onions, spicy mayo, bread crisps  
27.00

„Caesar salad" Sous Vide cooked chicken breast  
With iceberg lettuce, Pommery mustard, croutons, bacon

24.00 Starter with 120gr chicken  
28.00 Main course with 180gr chicken

Homemade Grisons barley soup  
12.00

Beef consommé with pancakes  
11.00

Carrot coconut soup with lemongrass    
12.00

## Declarations

Upon request, our staff will be happy to inform you about ingredients in our dishes that may trigger allergies or intolerances.

### Meat declaration

We obtain our meat from local butchers as well as Metzgerei Spiess Davos.

Origin:	
Pork	Schweiz
Chicken	Schweiz, Frankreich'
Lamb	Schweiz, Australien, Neuseeland
Beef	Schweiz, Uruguay'
Veal	Schweiz

'May have been produced with antibiotics and/or other antimicrobial performance enhancers.


### Fish declaration

We get our fish from Bianchi in Zurich


### Other


We get the vegetables from our own vegetable garden as well as from Ecco Jäger from Bad Ragaz  
As well as the various cheeses from the Puracenter Lenzerheide

 Vegetarian dishes

 Gluten-free dishes, please also mention that you are eating gluten-free when ordering


# Our specialities

Homemade potato gnocchi   
with caramelized walnuts, thyme and Taleggio sauce  
25.00

Homemade Ravioli   
filled with ricotta & spinach stuffing, pine nuts, cherry tomatoes, and arugula.  
32.00

Spaghetti "Aglia, Olio Peperoncino"  
With Cantabrico anchovies and bread crumbs  
24.00

# Fondue Chinoise

Only on pre-order.   
with many delicious sauces  
From 2 people  
58.00 pro Person

# Desserts

Dessert of the day or cake of the day  
Price according to offer

Homemade apple "küachli"

With vanilla sauce or vanilla ice cream and whipped cream  
14.00

Small cheese plate with fig mustard and grissini

Lenzerheidner mountain cheese from the Puracenter, Parmesan, Taleggio and Gorgonzola  
15.00

Homemade Cheesecake

13.00

Bon Appetit

# Our specialities

Breaded pork escalope (180gr)  
with seasonal vegetables and French fries  
31.00

Cordon bleu of pork  
with ham and raclette cheese, seasonal vegetables, and French fries  
36.00

Sous Vide cooked Suckling pig shoulder ✖  
On sauerkraut and rosemary potato  
42.00

Roasted fillet of beef with herb butter or green pepper sauce ✖  
Vegetables of the day and rosemary potato  
Ladies Cut (150gr) 47.00  
Gentleman's Cut (200gr) 56.00

Beef fillet cubes "Stroganoff" ✖  
With pepper, mushroom, pickle, sour cream, and pilaf rice  
45.00

„Boeuf Bourguignon“  
with pearl onions, Mushroom, bacon, croutons and spaetzli  
42.00

Acquerello-Risotto ✖  
with roasted duck foie gras, Granny Smith apple and veal jus  
38.00

Fried pike perch fillet  
On pumpkin cream cabbage with parsley potatoes  
42.00

Homemade cheese spaetzli 🌿  
With roasted onions  
24.00