



Welcome
Benvenuto
Willkommen
Bienvenue
Beiuve qui

Starters

Green leaf salad  
11.00

Mixed salad  
14.00


Caramelised Swiss goat's cheese  
With fig mustard, pine nuts, pear, lamb's lettuce and cranberry vinaigrette
19.00

Lamb's lettuce with bacon, egg and croutons
16.00

Alpina plate
with various Grisons specialties and mountain cheese from the region
33.00

Fried lobster and prawn salad
On couscous with peppers chutney and baked feta cheese
28.00 Starter
34.00 Main course

Beef two ways (tartar and carpaccio)
Swiss beef, parmesan, red marinated onions, spicy mayo, bread crisps
28.00

Carpaccio of marinated pumpkin and robiola cream cheese  
With lime and pumpkin seed oil
25.00

Homemade venison consommé with sherry and venison ravioli
18.00

Homemade Grisons barley soup
14.00

Carrot coconut soup with ginger  
14.00

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 Switzerland
Chicken Switzerland, French
Lamb Switzerland, Australia, New Zealand
Beef Switzerland, Paraguay Uruguay
Veal Switzerland, Netherlands

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


Fischdeklaration


We get our fish from Bianchi in Zurich

Origin: Switzerland, Norway, Kazakhstan, gillnets, wild-caught fish

Sonstiges

In summer we get our vegetables from our own vegetable garden, in winter, when our vegetable garden is under the ski slope, we get the vegetables from Ecco Jäger from Bad Ragaz and Saviva AG.
The various cheeses, yoghurt and dairy products come 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 Ticino sausage, marsala, wild mushrooms, and parmesan
34.00


Homemade two-coloured ravioli

Stuffed with porcini mushrooms and ricotta on a cream cheese sauce
34.00

Sardinian risotto fregola

With sun-dried tomatoes, grilled vegetables, thyme and feta cheese
28.00

Fondue Chivoise

Only on pre-order. 
with many delicious sauces
From 2 people
60.00 per Person

Dessert

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

Homemade cream puffs

Filled with tonka bean mousse served with pistachios and plums

14.00

Various ice creams of your choice, ask us about the flavours!

4.00 per scoop

Porter Appetit

Our specialities

Breaded pork escalope (180gr)

with seasonal vegetables and french fries

34.00

Cordon bleu of pork

with ham and raclette cheese, seasonal vegetables, and french fries

39.00

Sous vide cooked suckling pig shoulder ✖

On sauerkraut and rosemary potato

44.00

Roasted fillet of beef with herb butter or green pepper sauce ✖

Vegetables of the day and rosemary potato

Ladies Cut (150gr) 49.00

Gentleman's Cut Gentleman's Cut (200gr) 59.00

Beef fillet cubes "Stroganoff" ✖

With pepper, mushroom, pickle, sour cream, and pilaf rice

48.00

Boiled beef ✖

With marrowbone, horseradish, creamed spinach and bouillon potato

44.00

Acquerello risotto ✖

with roasted duck foie gras, granny smith apple and veal jus

41.00

Duo of salmon trout and sea bass ✖

With saffron sauce, vegetable variation and chickpea cream

42.00

Homemade cheese spaetzli 🌿

With roasted onions

25.00