

Welcome  
benvenuto  
Willkommen  
Bienvenue  
Beinvegni

Dear guests

Welcome to the **Alpina Stube & Obertorstübli!**

We are delighted to welcome you to our restaurant. Together with our team we would like to offer you a cosy atmosphere and culinary moments of pleasure.

Our dishes are prepared with love and care, inspired by regional specialities and classic to modern cuisine. Let us spoil you and enjoy your time with us.

We wish you a good appetite!

**Markus Beckmann & Mirjam Käser and the entire Hotel Alpina Parpan team**

# Starters

Green leaf salad 🌿🍴  
11.00

Mixed salad 🌿🍴  
14.00

Goat's cheese duo 🌿🍴  
With leaf salad, red cabbage, walnut and raspberry vinaigrette  
18.00

Fresh ricotta with aubergine variation 🌿  
With bacon, egg and croutons  
16.00

Sieved meat terrine  
With horseradish, pumpernickel and seed oil  
19.00

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

Egg 🌿  
With kadayif 'angel hair', celery and pecan nut  
16.00

# Soups

Homemade porcini mushroom consommé with marrow dumplings and chives  
16.00

Cold cherry soup with bread chip 🌿  
14.00

Carrot coconut soup with ginger 🌿🍴  
14.00

# Our specialities

## Fregolarisotto

With grilled vegetables and two types of feta cheese  
28.00

## Homemade Ravioli del Plin

Stuffed with oxtail served with sage and nut butter  
36.00

## Risotto Aquarello

With Taggiasca olives, burrata stracciatella and tomatoes  
28.00

# Fondue Chinoise

## Only on pre-order.

With many delicious sauces  
From 2 people  
62.00 per Person

# Hauptspeisen

## Breaded pork schnitzel (180g)

With vegetables of the day and French fries

34.00

## Cordon bleu of pork

With ham and spicy Parpan raclette cheese, vegetables of the day and French fries

39.00

## Alpina`s fillet plate of beef and pork

With vegetables of the day, porcini mushroom sauce and spaetzli

47.00

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



With vegetables of the day and rosemary potatoes

Small Cut (150gr) 49.00

Big Cut (200gr) 59.00

## Beef fillet cubes "Stroganoff"



With peppers, mushrooms, pickled gherkin, sour cream and pilaf rice

48.00

## Sous vide cooked corn-fed poulard breast



With mango, rocket and risotto

36.00

## Risotto „Aquarello“



With roast duck foie gras, Granny Smith and veal jus

45.00

## Sautéed char fillet with beurre blanc

With pakchoi, cherry tomatoes, pine nuts and boiled potatoes

43.00

## Homemade curd spaetzle



With various vegetables, cream and Parpan mountain cheese

25.00

## 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<sup>1</sup>  
                          Lamb Schweiz, Australien, Neuseeland  
                          Beef Schweiz, Uruguay<sup>1</sup>  
                          Veal Schweiz

<sup>1</sup> 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 