

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 beetroot variation, walnut and homemade orange confit
21.00

Lamb's lettuce
With bacon, egg and croutons
16.00

Variation of veal
With tuna, mustard seeds, cress and homemade brioche
29.00

Roastbeef
From the beef loin with Pommery mustard, Parmesan, lamb's lettuce and breadsticks
27.00

Burrata 
With port wine, figs, elderflower vinaigrette and bread chips
19.00

Soups

Homemade porcini mushroom consommé with marrow dumplings and chives
16.00

Potato and leek cream soup with truffled potato gnocchi 
14.00

Carrot coconut soup with ginger  
14.00

Our specialities

Homemade fettuccine made from chestnut flour 

With Lenzerheidner mountain cheese, chestnuts and almond crumble
28.00

Homemade potato gnocchi

With pulled veal shank, cherry tomatoes, thyme and Philadelphia cream cheese
36.00

Risotto Aquarello  

With pears, red onion confit, Taleggio cheese and merlot reduction
28.00

Fondue Chinoise

Only on pre-order.

With many delicious sauces

From 2 people

63.00 per Person

Hauptspeisen

Beef fillet cubes "Stroganoff"

With peppers, mushrooms, pickled gherkin, sour cream and pilaf rice
51.00

Alpina`s fillet plate of beef and pork

With vegetables of the day, bacon, porcini mushroom sauce and spaetzli
52.00

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

Cordon bleu of pork

With ham and spicy Parpan raclette cheese, vegetables of the day and French fries
40.00

Breaded pork schnitzel (180g)

With vegetables of the day and French fries
35.00

Homemade Porcini mushroom ravioli

With sage nut butter, Parmesan shavings and crispy potato strips
28.00

Duo of lamb (cutlet and shoulder ragout)

With blueberry and thyme jus, ratatouille and creamy polenta
51.00

Sautéed sea bream fillet

With lobster sauce, pine nut crust, tomatoes and courgette risotto
45.00

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*
 Lamb Schweiz, Irland, Neuseeland
 Beef Schweiz, Uruguay*, Paraguay*
 Veal Schweiz, Niederlande

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

Fish declaration

We get our fish from Bianchi in Zurich and Rageth

Other

We get the vegetables from our own vegetable garden as well as from Ecco Jäger from Bad Ragaz and Saviva AG.

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

