

## STARTERS

CHF

### GLAZED FETA CHEESE-CAKE (VEGETARIAN)

WITH TOMATO-GEL, OLIVE CRUMBLES, PICKLED CUCUMBER  
OLIVE OIL POWDER AND OREGANO FOAM

26.50

### BEEF TATAR FROM LOCAL GRISONS

WITH SBRINZ ICE CREAM, QUAIL EGG, CAPER APPLES,  
ANCHOVY FILLET, PUMPERNICKEL BREAD-CRUMBLES,  
TRUFFLE CREAM, FRESH MICRO GREENS  
AND FRENCH BUTTER-BRIOCHE

70 G 27.50

130 G 37.50

### SWISS LOSTALLO SALMON MOSAIC

WITH SWISS SAFFRON, ORANGE, RED CABBAGE, SWISS BEETROOT,  
FRESH HERBS, BUTTERMILK-HERBS EMULSION, CRESS AND  
SWISS BOTTARGA DE CAVIAR OONA 103

34.50

### THREE KINDS OF BEETROOT RAVIOLI (COLD, VEGAN)

STUFFED WITH SOY CHEESE AND DRIED FRUITS IN RASPBERRY  
VINAIGRETTE, APPLE-CELERY TATAR, WALNUTS, APPLE GEL AND  
APPLE CRISPS

28.50

### SWISS RAW-MARINATED, STAINED PASTURED LAMB

ON PICKLED, COLOURFUL BEANS SALAD WITH COFFEE GEL  
ROSEMARY SPONGE, PORT WINE VINAIGRETTE, CONFIT  
DATE TOMATO AND ROASTED FOCACCIA BREAD

32.50

### SWISS SAFFRON ARANCINI (WARM, VEGETARIAN)

ON BRAISED PEPPERONATA VEGETABLES WITH PARMESAN CHEESE CREAM,  
BASIL PESTO AND FRESH SAKURA CRESS

½ 26.50

34.50

## SOUPS

### CREAMY BEAR'S GARLIC-POTATO SOUP (VEGAN)

WITH FERMENTED GARLIC AND POTATO STRAW

16.50

### GRISONS FREE RANGE-BEEF ESSENCE

WITH TRUFFLED SEMOLINA DUMPLINGS, ROOT VEGETABLES AND CHERVIL

15.50

About ingredients in our dishes that may trigger allergies or intolerances, please inform our staff upon request.  
Prices in Swiss francs including VAT.

EXECUTIVE CHEF MARKUS LINDNER - CHEF DE SERVICE RICARDO SOARES

## MAIN COURSES

CHF

### VEGAN FREGOLA SARDA RISOTTO (VEGAN)

WITH BELUGA LENTILS, ROOT VEGETABLES, THYME, VIOLET CARROT CHIPS,  
GINGER, YELLOW CARROT- COCONUT CREAM, HERBAL OILS  
AND AFFILLA CRESS

31.00

### POACHED PIKE-PEARCH FROM GOTTHARD

IN WILD HERBS-COATING, ON MASEHD BLACK SEPIA LENTILS,  
GLAZED SWISS CHARD, CRISPY SHALLOTS AND SHELLFISH FOAM

43.50

### SMOKED, GRILLED LOSTALLO-SALMON FILET

ON LUKEWARM ORANGE VINAIGRETTE, PECAN NUTS,  
COLOURFUL BEETROOT CARPACCIO, TANGERINES, HONEY  
TURNIP-POTATO STOCK

42.50

### LOCAL FAMERS' MEAT FROM OUR REGION AND SWITZERLAND

#### SOUS VIDE COOKED HERB-PORK BELLY

ON BBQ SAUCE, CARAMELIZED ONIONS, GEL  
KING-OYSTER-MUSHROOM AND SWEET POTATO MASH

41.50

#### GRISONS VEAL-FILET MEETS TONGUE

ON CREAMY MINI VEGETABLES WITH CARROT, COURGETTE, PEAS,  
SUGAR PEA, THYME JUS AND POTATOES PONT-NEUF

44.50

#### GRISONS FREE RANGE BEEF FILLET «ROSSINI» (160G)

ON JUS WITH FRENCH TRUFFLES, FOIE-GRAS,  
ROOT VEGETABLE BATONNETS AND POTATO LASAGNE

56.50

## EXTRABLATT CLASSICS

#### VEAL-CORDON BLEU

FILLED WITH GRUYÈRE CHEESE AND GRISON STRAW-PORK HAM,  
POTATO-CUCUMBER-RADISH SALAD, COLD-STIRRED CRANBERRIES  
AND LEMON GARNISH

1/2 39.50 49.50

#### VEAL CUTLETS ZURICH STYLE

WITH HOMEMADE BUTTER-SPAETZLI, CREAMY BUTTON MUSHROOM-HERBS SAUCE  
AND FRESH MARKET VEGETABLES

1/2 37.50 47.50

#### BEEF MEAT STRIPS STROGANOFF STYLE

EGG-LINGUINI, PEPPERONI, BUTTON MUSHROOMS, CORNICHONS  
AND THREE KINDS OF BEET

1/2 36.50 46.50

#### SWISS VEAL LIVER

POMMERY-MUSTARD, MASHED POTATOES,  
ONIONS AND APPLES

1/2 28.00 37.50

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