



## Daily Special

Wednesday, 27.03.2024

Beef Broth with Pancake Strips  
or

Mixed Salad of the Day  
CHF 8.50

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Viennese-Style Schnitzel (Pork Loin)  
with French Fries, Lemon Wedge  
and Lingonberries

or  
Creamy Wild Garlic Spaetzli  
with Davos Mountain Cheese and Spring Onions  
CHF 19.50

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Three varieties of Toblerone  
CHF 7.50

3-Course Menu CHF 28.00  
Prices in Swiss Francs incl. VAT.

If not otherwise stated, we source our meat from Switzerland.

\*May have been produced without non-hormonal performance enhancers, such as antibiotics.

\*\*May have been produced with hormonal performance enhancers

## Lunch Menu

**Spring Leaf Salad in Raspberry Dressing** CHF  
with Swiss Cured Salmon, Cherry Tomatoes, Radish  
Cucumber, Bell Pepper, Crispy Rosti, and Sour Cream 28.50

**Pink Roasted Beef Tenderloin Steak "Strindberg"**  
with natural Jus, braised Onions, Bacon-Green Beans  
and crispy fried Potatoes 38.00

**Penne Pasta in Creamy Wild Garlic Pesto Sauce**  
with briefly seared Beef Strips, Cherry Tomatoes, Arugula  
and Pine Nuts 25.00

**Veal Cordon Bleu**  
filled with Gruyere Cheese and Grison Herb-Fed Pork Ham  
with Potato-Cucumber-Radish Salad, cold stirred  
Cranberries and Lemon Garnish  
half portion 39.50  
full portion 49.50

**Variety of Swiss Fish in Lemon Sauce**  
with Buttered Root-Vegetable Julienne  
and Tricoloured Potatoes 32.00

**Zurich-style Veal Sliced Meat**  
with Homemade Butter Spaetzli  
Mushroom-Herb Sauce and Fresh Market Vegetables  
half portion 37.50  
full portion 47.50

**Beef Sliced Meat in Stroganoff Style**  
with Egg Linguine, Bell Pepper, Mushroom, Cornichons  
And three kinds of Beetroot  
half portion 36.50  
full portion 46.50

For information about ingredients in our dishes that may trigger allergies or  
intolerances, please ask our staff.

Executive Chef Markus Lindner/Chef de Service Ricardo Soares