

STARTERS

CHF

TWO-COLOUR ZUCCHINI CANNELLONI (VEGAN)

*FILLED WITH CASHEW-HERB CREAM, WITH CHANTERELLE CROSTINI,
NASTURTIUM, AND CONFIT CHERRY TOMATOES*

28.50

«SIGNATURE DISH BY MARKUS LINDNER»

TARTAR OF LOCAL BEEF FROM GRISONS

*WITH PORCINI ICE CREAM, QUAIL EGG, CAPER APPLES, ANCHOVY FILLET,
PUMPERNICKEL SOIL, TRUFFLE CREAM, FRESH MICROGREENS
AND FRENCH BUTTER-BRIOCHE*

70 G 27.50

130 G 37.50



« MEMBER OF THE CIRCLE DES CHEF DE CUISINE DAVOS »

FINELY SLICED LOSTALLO SALMON

*IN CRISPPY RHEINTAL CUCUMBER, ON BUTTERMILK-HERB EMULSION,
LEMON GEL, ROOT VEGETABLE CRUNCH, SESAME AND
SWISS BOTTARGA DE CAVIAR OONA 103*

34.50

STUFFED ROMAN TOMATO (VEGETARIAN)

*FILLED WITH CREAMY BURRATA, GLACED COLOURFUL HEIRLOOM TOMATOES,
ORANGE, VANILLA, BASIL & RATATOUILLE SALAD*

28.50

SLICES OF PINK ROASTED VEAL

*TARRAGON VINAIGRETTE, SAUTÉED KING OYSTER MUSHROOM,
PICKLED RED ONIONS, MUSTARD CAVIAR, TUNA CREAM, QUAIL EGG,
CAPER APPLES, AND SAKURA CRESS*

32.50

RAGOUT OF LOCAL CHANTERELLES (WARM, VEGETARIAN)

*IN CREAM, WITH HOMEMADE BREAD DUMPLINGS,
AND FRESH CHIVES*

HALF

24.50

Full

34.50

SOUPS

CREAMY SOUP OF LOCAL CHANTERELLES (VEGETARIAN)

WITH POTATO RÖSTI, LEEK STRAW, AND LEMON THYME

16.50

ESSENCE OF SWISS FREE-RANGE CHICKEN

*WITH TRUFFLED MEAT DUMPLING, TEXTURES OF ROOT VEGETABLES,
AND CHERVIL*

16.50

REGARDING INGREDIENTS IN OUR DISHES THAT MAY CAUSE ALLERGIES OR INTOLERANCES, OUR
STAFF WILL GLADLY PROVIDE INFORMATION UPON REQUEST.

PRICES IN SWISS FRANCS, INCLUDING VAT.

EXECUTIVE CHEF MARKUS LINDNER

MAIN COURSES

CHF

VEGAN INVOLTINI ROLLS OF EGGPLANT (VEGAN)

WITH CAMARGUE RICE, FREE-RANGE TOMATOES, HOKKAIDO PUMPKIN,
DATES, HERB OIL, LEMON-THYME, AND AFFILLA CRESS

31.00

PAN-FRIED PIKE-PERCH FILLET FROM GOTTHARD

UNDER A POTATO CRUST, WITH THYME BEURRE BLANC,
CREAMY CABBAGE VEGETABLES, SAUTÉED BACON-CHANTERELLES,
AND POTATO SNOW

43.00

PAN-FRIED CHAR FILLET, SMOKED WITH CHERRY WOOD

WITH BEETROOT VEGETABLES, POTATO-HORSERADISH MASH,
APPLE-PEAR RAGOUT, AND TARRAGON VELOUTÉ

42.50

MEAT FROM LOCAL FARMERS FROM THE REGION AND SWITZERLAND

PINK-COOKED VEAL FILLET

WITH MADEIRA-VEAL-JUS, APRICOT-CHANTARELLE RAGOUT,
SWEET POTATO MASH, AND SAUTÉED POLENTA

48.50

PINK-ROASTED SWISS LAMB ENTRECOTE

UNDER A GREMOLATA CRUST, BALSAMIC-PEPPER JUS,
RATATOUILLE TART, AND ROSEMARY BUNS

44.50

CLASSIC «FILLET WELLINGTON» OF GRISONS PASTURE BEEF (160G)

IN PUFF PASTRY, MUSHROOM DUXELLES, HERB CREPE, TRUFFLE JUS,
PORT WINE SHALLOTS, AND MARKET FRESH MINI-VEGETABLES

56.50

EXTRABLATT CLASSICS

VEAL CORDON BLEU

WITH GRUYÈRE CHEESE AND STRAW-PIG HAM FROM GRISONS,
POTATO-CUCUMBER-RADISH SALAD, COLD-STIRRED

CRANBERRIES AND LEMON GARNISH

½ 39.50 49.50

ZURICH-STYLE VEAL STRIPS

HOMEMADE BUTTER SPÄTZLE, MUSHROOM-HERB SAUCE,

FRESH MARKET VEGETABLES

½ 37.50 47.50

BEEF STROGANOFF

EGG LINGUINI, BELL PEPPERS, MUSHROOMS, CORNICHONS

AND THREE TYPES OF BEETS

½ 36.50 46.50

SWISS VEAL LIVER

WITH POMMERY MUSTARD, MASHED POTATOES, ONIONS,

AND APPLES

½ 28.00 37.50

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