

**Restaurant VERO**  
«In der Welt zuhause, in der Schwiitz dehei»



**Appetizer**

<b>TARTARE OF LOCAL BÜNDNERLAND BEEF (70g)</b>	CHF 27.00
Sprinz cheese ice cream, quail egg, caper berries, anchovy fillet, pumpnickel crumble, truffle cream, fresh microgreens, and French butter brioche	
<b>SEASONAL MIXED LEAF SALAD</b>	CHF 14.00
With grilled beef strips	+ CHF 12.00
With grilled chicken strips	+ CHF 8.00
With burrata   olive oil   fleur de sel	+ CHF 8.00

**Soup**

<b>ORIGINAL BÜNDNER BARLEY SOUP</b>	CHF 12.00
Davos organic pearl barley from the Büchi family, root vegetables & Bündnerfleisch (air-dried beef)	

**Main Courses**

<b>VEGETARIAN HEMP PIZOKEL</b>	CHF 29.00
With sautéed mushrooms, spinach, braised winter vegetables, wild herb foam, and microgreens	
<b>POACHED LOSTALLO SALMON FILLET</b>	CHF 38.00
In Swiss saffron sauce, served with colourful vegetable rice and fennel-orange salad	
<b>BRAISED BEEF CHEEK</b>	CHF 39.00
In Maienfeld red wine sauce, with onion crumble, pea-bean vegetables, and mashed potatoes	

**Dessert**

<b>HOMEMADE LEMON MERINGUE TARTLET</b>	CHF 14.00
With Galliano-orange ice cream and candied fruits	
<b>SWISS MOUNTAIN CHEESE VARIATION</b>	CHF 16.00
With fig mustard, nuts, truffle honey, and homemade pear bread	

For information regarding allergens, please contact our service staff.  
Unless otherwise stated, our meat is sourced from Switzerland.

\*May have been produced with non-hormonal performance enhancers such as antibiotics.

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

**Executive Chef Markus Lindner**