

APPETIZERS

CHF

BEETROOT PANNA COTTA (VEGETARIAN)

WITH PISTACHIO SPONGE CAKE, KEFIR GRANITÉ, BEETROOT ESCABECHE,
CARPACCIO, HIBISCUS AND PISTACHIO CRUNCH

26.50

« SIGNATUR DISH by MARKUS LINDNER »

TARTAR OF LOCAL BEEF FROM GRISONS

POMMERY MUSTARD ICE CREAM, QUAIL EGG, CAPER APPLES, ANCHOVY FILLET
BEETROOT CAVIAR, TRUFFLE CREAM, FRESH MICRO GREENS

70 G: 27.50

FRENCH BUTTER-BRIOCHE

130 G: 37.50

« MEMBER OF CIRCLE DES CHEFS DE CUISINE DAVOS »



CARPACCIO OF SWISS MASU SALMON FROM SINS

MARINATED WITH MIRIN, SOY SAUCE, SESAME, CORIANDER, AND GINGER,
WITH RADISH, ANGEL HAIR AVOCADO, SPRING ONIONS AND
SWISS CAVIAR OONA 103

35.50

STUFFED ZUCCHINI CANNELLONI (VEGAN)

WITH SOY CREAM CHEESE, TOMATO SALSA, OLIVE OIL CAVIAR
SAKURA CRESS, AND CHICKPEA CREAM

28.50

VITELLO TONNATO FROM GRISONS MILK VEAL

WITH MUSTARD SEEDS, TUNA CREAM, KING OYSTER MUSHROOMS
PICKLED VEGETABLES, CRESS, CAPER APPLE, AND PRESERVED LEMON

34,50

TRUFFLED, FINE EGG LINGUINE (WARM, VEGETARIAN)

IN PARMESAN FOAM, WITH FRESHLY SHAVED WINTER TRUFFLE FROM
PÉRIGORD, SERVED WITH FRESH CRESS

½ 29.50

38.50

SOUPS

CREAMY WILD HERB SOUP (VEGETARIAN)

WITH BAKED QUAIL EGG BLOSSOMS, AND CRÈME FRAÎCHE

16.50

ESSENCE OF SWISS CHICKEN

WITH TRUFFLED QUENELLES, PURÉE, AND CRISPY CHICKEN BITES

16.50

MAIN COURSE VEGAN

CHF

STUFFED RED ONION

WITH TOMATO, AVOCADO, CHICKPEAS, HOISIN, MINT & LIME
ON COUSCOUS, WITH DRIED FRUITS AND NUTS

31.00

ÜBER ZUTATEN IN UNSEREN GERICHTEN, DIE ALLERGIEN ODER INTOLERANZEN AUSLÖSEN KÖNNEN,
INFORMIEREN SIE UNSERE MITARBEITENDEN AUF ANFRAGE GERNE.

PREISE IN FRANKEN INKL. MWST.
EXECUTIVE CHEF MARKUS LINDNER

MAIN COURSES	CHF
<p>WARM ESCABECHE OF SWISS LOSTALLO SALMON <i>IN ONION-VINEGAR BROTH, WITH 2 KINDS OF CARROTS, RED ONIONS, BI-COLOURED BELL PEPPERS, AND BASIL MASHED POTATOES</i></p>	44.00
<p>CACCIUCCO OF SWISS ALPINE FISH <i>(SALMON, PIKE-PERCH, CHAR, PERCH, GRAYLING & SWISS SHRIMPS) IN TOMATO-ORANGE BROTH, WITH BACON, BASIL, CELERY, AND CINNAMON, SERVED WITH LIGURIAN GARLIC BREAD</i></p>	45.50
<p>SOUS VIDE COOKED PIKE-PERCH FROM GOTTHARD <i>ON BELUGA LENTIL-SEPIA PUREE, SHALLOTS-HERBS SALAD, SAUTÉED CHICORY, RANCH DRESSING AND OLIVE OIL CAVIAR</i></p>	43.50
<i>MEAT FROM LOCAL FARMERS IN THE REGION AND SWITZERLAND</i>	
<p>MEDIUM RARE LAMB ENTRECOTE <i>WITH A PISTACHIO CRUST, PORT WINE-SHALLOT JUS, MEDITERRANEAN RATATOUILLE TART, LAYERED POTATO CAKE, AND THYME CLOUD</i></p>	49.50
<p>ROASTED, CORN-FED CHICKEN «SUPREME» WITH TRUFFLE <i>WITH PORT WINE JUS, STUFFED MORELS, «LEIPZIGER ALLERLEI» VEGETABLES ASPARAGUS, YOUNG PEAS, SUGAR SNAPS, AND POMMES DAUPHINE</i></p>	43.50
<p>SWISS BEEF BLACK ANGUS «NOSE TO TAIL» <i>RAGOUT, MEDIUM-RARE FILLET, AND CRISPY OXTAIL WITH 2 KINDS OF CARROTS, FLAMBÉED SHALLOT, AND MOUSSE OF ST. GALLEN POTATOES</i></p>	58.50
EXTRABLATT CLASSIC	
<p>VEAL CORDON BLEU <i>STUFFED WITH GRUYÈRE CHEESE AND GRISONS STRAW PIG HAM SERVED WITH CRISPY POTATO BATONNETS, COLD-STIRRED LINGONBERRY AND LEMON GARNISH</i></p>	½ 39.50 49.50
<p>ZURICH STYLE VEAL STRIPS <i>HOMEMADE BUTTER SPÄTZLI, MUSHROOM-HERB CREAM SAUCE AND FRESH MARKET VEGETABLES</i></p>	½ 37.50 47.50
<p>BEEF STROGANOFF <i>WITH EGG LINGUINE, BELL PEPPER, MUSHROOMS, GHERKINS AND 3 TYPES OF BEETROOT</i></p>	½ 36.50 46.50
<p>SWISS VEAL LIVER <i>POMMERY MUSTARD, MASHED POTATOES, ONIONS AND APPLES</i></p>	½ 28.00 37.50

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