

APPETIZERS

CHF

CRISPY SALAD MISO DRESSING (VEGAN)

FRIED MINI LETTUCE, PEAS, PANKO CRUMBS, AFFILIA CRESS, SESAME, RADISH,
GREEN AND WHITE RHEINTAL ASPARAGUS 26.50

«MARKUS LINDNER`S SIGNATURE DISH «

TATAR OF LOCAL BEEF FROM GRISONS

SBRINZ ICE CREAM, QUAIL EGG, CAPER APPLES, ANCHOVY FILLET, PUMPERNICKEL
EART, TRUFFLE CREAM, FRESH MICRO GREENS 70 G 27.50
AND FRENCH BUTTER-BRIOCHE 130 G 37.50



« MEMBER OF THE CIRCLE DES CHEF DE CUISINE DAVOS »

SWISS SALMON FROM LOSTALLO MOSAIQUE

WITH SWISS SAFFRON, ORANGE, RED CABBAGE, BEETS, FRESH HERBS,
BUTTERMILK-HERB EMULSION, CRESS, ALGAE, LEMON JELLY AND
SWISS BOTTARGA DE CAVIAR OONA 103 34.50

STUFFED ROMAN VINE TOMATO (VEGETARIAN)

STUFFED WITH CREAMY BURRATA, GLACED COLORFUL
HEIRLOOM-TOMATOES, ORANGE, VANILLA, BASIL & RATATOUILLE SALAD 28.50

SOUS VIDE COOKED, GLAZED PIGEON BREAST

ON MARINATED LAMBS LETTUCE IN WALNUT DRESSING,
WITH BEGONIA FLOWERS, PICKLED PEPPER-APRICOTS
AND PLUMS, BALSAMICO CAVIAR, POTATO CRISPS 32.50

HOMEMADE ARANCINI WITH CHORIZO (WARM)

SWISS SAFFRON RICE, MEDITERRANEAN SAUCE, PEPPER GEL,
SBRINZ FOAM, MEADOW FLOWERS, SAKURA CRESS 1/2 26.50 34.50

SOUPS

CREAMY LOCAL DANDELION SOUP (VEGETARIAN)

WITH QUAIL ONSEN-EGG, MEADOW FLOWERS, POTATO STRAW,
AND SOUR CREAM 16.50

OXTAIL ESSENCE

WITH AGED SHERRY, BEEF CANDY, ROOT VEGETABLES & CERVIL 16.50

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

VEGAN FREGOLA SARDA RISOTTO (VEGAN)

WITH BELUGA LENTILS, ROOT VEGETABLES, THYME, VIOLET CARROT CHIPS,
GINGER, YELLOW CARROT-COCONUT CREAM,
HERB OIL, AND AFFILIA CRESS

31.00

POACHED PIKEPERCH FILLET FROM THE GOTTHARD

UNDER COLORFUL CHERRY TOMATOES SCALES, WITH THYME BEURRE BLANC,
GREEN ASPARAGUS, SPICY TOMATO-CUMIN GEL,
AROMATIC COUSCOUS

43.50

GRILLED SALMON FILLET FROM LOSTALLO

WITH SWISS SAFFRON SAUCE, FENNEL-ORANGE SALAD,
SPRING ONION RAGOUT, AND LEMON-THYME RISOTTO

42.50

MEAT FROM LOCAL FARMERS IN THE REGION AND SWITZERLAND

ENGADIN QUAIL BALLOTINE

WITH MAINFELD RED WINE SAUCE, TRUFFLE MOUSSE, CELERY PUREE,
ROMANESCO VEGETABLES, POLENTA SLICE, CRISPY PANCETTA

43.50

PINK ROASTED SWISS LAMB ENTRECOTE

UNDER GREMOLATA CRUST, BABA GANOUSH, EGG PLANT TARTAR,
COFFEE-JUS, SRI RACHA CAVIAR AND POMMES PONT-NEUF

44.50

BUNDS GRASS-FED BEEF FILLET «TOURNEDOS» (160G)

WITH MADEIRA JUS AND HOLLANDAISE SAUCE, WITH
GLAZED BABY CARROTS, OSSOBUCO BEIGNET, PARSLEY DUST,
AND TRUFFLED POTATO GRATIN

56.50

EXTRABLATT CLASSIC

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, AN APPLES ½ 28.00
37.50

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