## A la Carte



32,00 CHF

## at Restaurant VERO «At home in Switzerland, but with roots around the world»

## Winter Season 2024/25

| Sta | rte | rs |
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| <u>Starters</u>   |   |
|---|---|
| TARTAR OF LOCAL BEEF FROM GRISONS (70g)  SPRINZ ICE CREAM, QUAIL EGG, CAPER APPLES, ANCHOVY FILLET, PUMPERNICKEL SOIL, TRUFFLE CREAM, FRESH MICROGREENS AND FRENCH BUTTER BRIOCHE | 27,00 CHF   |
| CARPACCIO OF SWISS LOSTALLO SALMON<br>LIMONCELLO CREAM, FRISEE, FENNEL-ORANGE SALAD,<br>ALPINE FLOWERS, OONA CAVIAR   | 32,00 CHF   |
| WINTER VEGETABLE TERRINE PICKELED GARDEN VEGETABLES, BABY LEAF SALAD, HERB CREAM, MICROGREENS, BLACK WALNUT   | 26,00 CHF   |
| SASONAL LEAF SALAD WITH SAUTÉED BEEF STRIPS WITH SAUTÉED CHICKEN STRIPS WITH BURRATA   OLIVE OIL   FLEUR DE SEL   | 14,00 CHF<br>+12,00 CHF<br>+ 8,00 CHF<br>+ 8,00 CHF |
| Soups   |   |
| ORIGINAL GRISONS BARLEY SOUP DAVOS ORGANIC PEARL BARLEY FROM FAM. BÜCHI, ROOT VEGETABLES & BÜNDNERFLEISCH   | 12,00 CHF   |
| HOKKAIDO PUMPKIN-COCONUT SOUP CHICKEN SATAY, PUMPERNICKEL, PUMPKIN SEED OIL, SWISS GINGER   | 14,50 CHF   |
| Main Courses Vegetarian   |   |
| VEGETARIAN HEMPPIZOKEL<br>WITH SAUTÉED MUSHROOMS, SPINACH, BRAISED WINTER VEGETABLES,<br>WILD HERB FOAM AND MICRO GREENS  | 29,00 CHF   |
| HOMEMADE BEETROOT GNOCCHI   |   |

FILLED WITH RICOTTA, IN A LIGHT MOUNTAIN CHEESE SAUCE,

ROCKET, AND ORGANIC ALPINE FLOWERS

## Main Courses Fish

HOMEMADE CAPPUCCINO TARTLET

SCOOP OF HOMEMADE ICE CREAM

**VARIATION OF SWISS MOUNTAIN CHEESE** 

ON A CRISPY BISCUIT BASE WITH RUM-SOAKED FRUITS

WITH FIG MUSTARD, NUTS, TRUFFLE-HONEY AND HOMEMADE PEAR BREAD

PLEASE ASK OUR SERVICE TEAM FOR TODAY`S DELICIOUS FLAVOURS

| POACHED LOSTALLO SALMON FILLET IN SWISS SAFFRON SAUCE, WITH COLOURFUL VEGETABLE RICE AND FENNEL-ORANGE SALAD                          | 38,00 CHF |
|---|-----------|
| PAN-SEARED SWISS ALPS PIKEPERCH FILLET WITH CREAMY FRESH MARKET VEGETABLES AND RISOLETTE POTATOES                                     | 37.00 CHF |
| Main Courses Meat   |           |
| BRAISED BEEF CHEEK IN MEIENFELD RED WINE SAUCE, WITH ONION-CRUMBLE, PEA-BEAN VEGETABLES AND MASHED POTATOES                           | 39,00 CHF |
| SLICED VEAL "ZÜRCHER STYLE» WITH COLOURFUL MARKET VEGETABLES AND FINE BUTTER SPÄTZLI  | 45.00 CHF |
| JUICY, SUPREME BREAST OF RIBELMAIS CHICKEN UNDER A MACADAMIA NUT CRUST, WITH GEWÜRZTRAMINER SAUCE, ROOT VEGETABLES, AND POMME DE NOEF |           |
| <u>Desserts</u>   |           |
| HOMEMADE LEMON-MERINGUE TARTLET WITH GALLIANO-ORANGE ICE CREAM AND CANDIED FRUITS   | 14,00 CHF |

14,00 CHF

16,00 CHF

4,00 CHF