



Neu Year's Brunch January 1st, 2025

11.30 AM to 2.30 PM

at Restaurant Vero

Drinks

Freshly squeezed orange juice,
multivitamin juice,
apple juice, carrot juice, pineapple juice
& kiwi juice
Cold milk, soy milk, almond milk, oat milk,
various coffee preparations, tea & hot
chocolate

Food

Bread Corner

Various breakfast rolls, whole grain rolls,
rye bread, whole grain bread,
farmer's bread crust, gluten-free rolls,
braided bread,
various croissants & pastries

Muesli Corner

Cornflakes, chocolate crunch,
berry crunch, granola,
oats, flax seeds, spelt flakes, Bircher muesli

Dairy Corner

Natural yogurt, apricot yogurt, blueberry
yogurt, cherry yogurt,
lactose-free yogurt, cottage cheese,
butter & Lätta margarine

Fruit Corner

Pear, peach & pineapple compote
Selection of dried fruits: apricot, apple,
pear, plum, banana, fig,
goji berries, mango
Hand-cut, fresh fruit salad from seasonal
fruits
Basket of seasonal fruits

Spread Corner

Jam from strawberry, blackberry,
currant, cherry,
raspberry, and apricot,
honey and Nutella

Specialties Corner

Variety of Swiss sausage, ham,
and salami specialties

Selection of Swiss mountain hard cheese,
fresh cheese, and soft cheese

Selection of Swiss salmon
served with various sides
such as mustard-honey-dill sauce,
pumpernickel,
shallots, cranberry whipped cream

DIY beef tartare
with homemade tartare sauce, chives,
capers, cress, toast, and butter

Specialties Corner

18-month aged Parma ham
with Charentais melon

Selection of seasonal leaf salads with two
different dressings

Marinated beet salad with walnut,
apple & pear

Marinated carrot salad with orange
and sultanas

Marinated farmer's salad with tomato,
cucumber, bell pepper, red onions,
olives, feta cheese, oregano

Egg Station

(freshly prepared in our kitchen)

Scrambled eggs, fried eggs & omelettes
made from Davos organic eggs

Main Course Corner

Grisons barley soup with Grisons meat,
vegetable cubes and fresh chives

Spicy beef strips "Stroganoff"
with bell pepper, mushrooms, pickles,
beetroot, and sour cream, served with
fine egg linguine

Poached salmon-pike braid with light
Pommery mustard sauce,
served with sautéed spinach and
battered turned potatoes

Vegetarian Capuns gratinated in Davos
Mountain cheese sauce
with mashed potatoes and crispy fried
onions

Dessert Corner

Variety of mousses

Petit fours and fruit jelly confections

Assortment of small tarts

Including a glass of Prosecco (0.1 L)

Adults: CHF 65.00

Children 7 to 12 years: CHF 32.00

Children 2 to 6 years: CHF 18.00