

## *Menu I*

**Gratinated goat cheese with port wine cranberries**  
on tomato-honey with pickled yellow cherry tomatoes

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**Spicy carrot-orange soup**  
with ginger and puffed rice

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**Fried scallop with lime sauce**  
on black Venere rice and Thai asparagus

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**Pink roasted saddle of veal with port wine jus**  
on parsnip puree with romanesco florets and brown champignons  
roast potatoes with chive

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**Dark chocolate mousse with wild berry sauce**  
garnished with roasted nuts and chocolate chips

**72 CHF as 3 course menu (fish or meat)**

**90 CHF as 4 course menu**

**102 CHF as 5 course menu**

## *Menu 2*

### **Beef carpaccio**

with shaved Sbrinz, homemade lemon olive oil and rocket salad

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### **Paprika vegetable soup**

with croutons and homemade herb oil

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### **Fried sea bass**

with chive sauce

on creamy fregola sarda with "ice" fennel

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### **Pear sorbet**

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### **Thurgau apple pork loin steak**

on thyme jus

with potato gratin, sous vide cooked radishes and parsnip purree

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### **Lemon grass panna cotta**

with lime sauce and salty caramel almond slivers

**68 CHF as 3 course Menu (fish or meat)**

**79 CHF as 4 course menu**

**89 CHF as 5 course menu**

**95 CHF as 6 course menu**

## *Regional Menu*

**Mixed leaf salad with Grisons' Salsiz strips**  
and crispy croutons

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**Porcini mushroom cream soup**  
with fresh cheese – herb cracker

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**Swiss beef entrecote with Maggia pepper sauce**  
with Grisons' Capuns, small Brussel sprouts and red onions

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**Variation of Grisons' nut cake**  
Nut cake cube with walnut ice cream, salt caramel cream and crunchy crumble

**78 CHF as 3 course menu**

**89 CHF as 4 course menu**

# *Hunting Menu*

*From September to March*

**Lamb's lettuce with fried oyster mushrooms**  
with hazelnut dressing and chopped egg

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**Chestnut soup**  
with roasted diced Salsiz

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**Venison entrecote medallion**  
on cranberry sauce  
with herb dumplings, red cabbage, oyster mushrooms and spiced pear

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**Chestnut mousse**  
on marinated sweet chestnuts with meringue and cherries

**69 CHF as 3 course menu**

**79 CHF as 4 course menu**

## *Gala Menu*

**Lukewarm Black Tiger shrimp on cucumber-dill tartar**  
with pepperoni jelly and sour cream foam, salmon roe and angel hair frisée salad

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**Quail Consommé**  
with white port wine jelly

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**Monkfish medallion**  
on black linguini and Sherry tarragon sauce with borage cress

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**Lemon sorbet in raspberry prosecco**

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**Pink roasted fillet of beef medallion**  
with Appenzeller plum jus  
purple truffle potato mash, broccoli florets, mini carrots

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**Grand Marnier parfait**  
on Breton sablé with marinated oranges

**82 CHF as 3 course menu (fish or meat)**

**102 CHF as 4 course menu**

**117 CHF as 5 course menu**

**130 CHF as 6 course Menu**

## *Vegan Menu*

**Sweet potato and almond soup**

with puffed rice

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**Potato gnocchi with young spinach**

and pickled cherry tomatoes

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**Ginger-Lime Sorbet**

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**Open vegetable lasagne**

with sweet potato mash and tomato-herb pesto

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**Lukewarm chocolate cake**

with pear sorbet and forest berry coulis

**62.00 CHF as 3 course menu**

**70.00 CHF as 4 course menu**

**78.00 CHF as 5 course menu**

## *Vegetarian Menu*

**Beetroot mousse with green apple gel**

with goat cheese, horseradish espuma and pumpernickel soil

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**Green curry coconut soup**

with toasted coconut flakes

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**Poached Davos 6-grain egg**

with Riesling sauce

on truffled spinach leaves

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**Apricot sorbet**

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**Spinach Linguini from Chur with thyme cream Sauce**

with oyster mushroom and pickled radishes

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**Homemade tiramisu**

with pickled grapes, grape sorbet and grape gel

**62.00 CHF as 3 course menu**

**70.00 CHF as 4 course menu**

**78.00 CHF as 5 course menu**

**84.00 CHF as 6 course menu**

## *Chinoise Menu*

from 4 persons

### **Mixed leaf salad**

with radish sprouts and croutons

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### **Fondue Chinoise**

**Meat (Total 200g per person):** Beef, veal and turkey  
per 100g more meat CHF 10

**Sauce:** garlic, herbs, curry, cocktail, mushroom and Hollandaise

**Satiation:** spicy oven potatoes house style and rice

**Garnishes:** cornichons, silver onions, pineapple, mushrooms and tomatoes

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### **Sorbet Variation**

**Menu CHF 78**