

Salads and starters

	Green leaf salad "Waldhotel" with colourful sprouts crispy croutons Mozzarella balls	19
	Colourful leaf salad "Waldhotel" with tomatoes cucumber corn crispy croutons colourful sprouts	19
	Lamb's lettuce with avocado pickled pumpkin blue figs pine nuts pomegranate For selection: fig dressing, French dressing, Italian dressing	26
	Granulated Italian goat cream cheese marinated pumpkin pumpkin gel pumpkin Florentine leaf salad walnuts	29
	Smoked salmon steak with pumpernickel bread salmon roe cucumber pearls horseradish sour cream herb oil	34
	Marinated beef tartare "Waldhotel style" with brandy cream Radish sprouts Capers Butter toast	70g 34
		140g 46

Soups

	Davos cream cheese soup with Prosecco peach chutney ham chip	19
	Spicy tomato soup with "**rasel en hanout" croutons Davos sour cream	19
	Pumpkin orange soup pumpkin oil salty pumpkin seeds	19

*Moroccan spice mix

Snacks

Club Sandwich «Waldhotel»

48

with chicken | egg | roast beef | country fries and cocktail sauce

Vegetarian



Ravioli stuffed with chanterelles and black truffles

49

with truffle sauce | pine nuts | homemade herb oil



Open vegetable lasagne

42

stuffed with buffalo mozzarella | tomato and cashew nut pesto | chervil and potato mash



Sweet potato flan with thyme butter

39

brussels sprouts | red cabbage | parsnip purée | heirloom carrots



Bündner Capuns with mountain cheese sauce

42

herb salad | vegetable crisps | herb oil

Fish

Sea bass filled with saffron balsamic sauce

64

light tarragon risotto | herb radishes | romanesco

Seared yellowfin tuna fillet

68

soy and lime sauce | rice noodles | sesam seeds | snow peas | peperoncini

Swiss salmon with basil and olive sauce

68

thyme risoni | beetroot, apple and ginger gel | heritage carrots | salmon roe

meat

Braised beef cheek in Graubünden Pinot Noir	74
sweet potato flan braised root vegetables romanesco	
Venison entrecôte with elderberry cream sauce	82
chestnuts red cabbage with grapes quinces spätzli	
Coq au vin 'Waldhotel style'	72
chervil and potato mash radishes heirloom carrots peach gel	
Swiss veal loin steak	89
"Vieille Prune" cream sauce dauphiné potatoes brussels sprouts parsnip purée grape spice gel	

Dessert

 Cinnamon parfait with "Vieille Prune"	19
Breton sablè meringues stewed plums grape and spice gel	
 Homemade tiramisu	19
Physalis mandarin gel Torroncino ice cream white chocolate roasted pistachios	
 Orange panna cotta	19
Gingerbread crumble bitter orange marmalade pomegranate sour cream ice cream	
 Chocolate brownie with walnuts	19
Peanut cream marinated cranberries white chocolate walnuts marzipan ice cream	

We have the following varieties of ice cream and sorbets from the Balnot "Glatsch" company from Filisur to choose from:

Ice cream:	Vanilla Chocolate Hazelnut Torroncino sour cream marzipan	per scoop	6
Sorbets:	Grape Ginger-Prosecco Plum	per scoop	6

Cheese

 Cheese plate	29
Roquefort mild Davos mountain cheese Kreuz cheese Sbrinz Prättigauer sheep cheese Taleggio	

All prices are in CHF and include VAT.

 vegetarian

 vegan