

Salads and starters

	Green leaf salad «Waldhotel» colorful sprouts crispy croutons	11
	Colorful leaf salad «Waldhotel» tomatoes cucumber corn crispy croutons colorful sprouts Dressings of your choice: Pumpkin seed oil French Italian	14
	Italian goat's cheese au gratin pumpkin-mango chutney pumpkin gel lettuce walnuts pumpkin seed oil	19
	Lamb's lettuce salad Shimeji mushrooms crispy bacon chopped egg pine nuts	19
	Smoked salmon tartare pumpernickel salmon roe cucumber mango gel soy and herb oil	24
	Marinated Swiss beef tartare Waldhotel style brandy cream sprouts capers quail's egg butter toast	70g 25 140g 37

Soups

 	Pumpkin soup with pumpkin seed oil roasted pumpkin seeds	15
	Davos cream cheese soup with Prosecco peach chutney ham chip	15
	Smoked curry corn soup crispy corn chilli threads	15

Tartes Flambees

	Tarte flambée Alsace Style bacon onions	19.5
	Tarte flambée Waldhotel Style seven vegetables with fresh rocket salad on tarte flambée	19.5 +2

Vegetarian

-  **Porcini ravioli with crispy kale** 30
parsley cream sauce | porcini oil
-  **Chestnut-spinach-patties with chestnut sauce** 32
Shimeji mushrooms | chestnuts | braised honey carrots | cranberry jelly
-  **Two-coloured potato gratin with King Oyster mushrooms and tarragon cream sauce** 30
honey-dill pearl onions | pea purée | radishes
-  **Grisons-style capuns with mountain cheese sauce** 32
herb salad | vegetable crisps | herb oil

Fish

- Seabass fillet** 42
Noilly Prat orange sauce | thyme mashed potatoes | romanesco | radishes
- Seared yellowfin tuna fillet** 46
soy-lime sauce | chili sesame rice | green beans | pepperoncini
- Swiss salmon from Lostallo** 48
tarragon cream sauce | fregola sarda | sprouts | honey-dill pearl onions | romanesco

Meat

- 'Pulled beef' from beef shoulder** 42
pepper rice | sprouts | onion and nut crumble | radishes
- Venison entrecôte with hazelnut cream sauce** 46
chestnuts | hazelnut spaetzle | red cabbage | Shimeji mushrooms | ginger-quince jelly
- Coq au vin 'Waldhotel style'** 42
thyme mashed potatoes | braised honey carrots | green beans
- Swiss veal sirloin with williams pear-cream sauce** 56
two-coloured potato gratin | cranberry jelly | parsnip purée | romanesco

Desserts

	Sour cream parfait with vanilla Breton Sablé biscuit marinated apricots apricot gel whipped cream	15
	Homemade Tiramisu figs fig jelly grape sorbet white chocolate roasted pistachios	15
	Passion fruit cheesecake passion fruit gel dark chocolate ginger and lime sorbet	15
	Chocolate Brownie peanut cream marinated cranberries white chocolate sour cream ice cream	16

Ice cream

		small	large
	Coupe « Autumn » grape sorbet ginger lime sorbet plum sorbet fresh figs and fig gel	11	16
	Coupe « Nesselrode » vanilla ice cream meringue vermicelles (sweet chestnut purée) whipped cream	11	16
	The classic «Coupe Denmark» vanilla ice cream chocolate sauce whipped cream	11	16
	Coupe squirrel hazelnut chocolate vanilla ice cream roasted salted walnuts caramel sauce whipped cream	11	16

**We offer the following ice creams and sorbets from the Grisons company
'BALNOT Glatsch'**

Ice cream:	vanilla chocolate hazelnut sour cream	per scoop	4.5
Sorbet:	grape ginger-lime plum	per scoop	4.5

Cheese

Cheese plate	19
Roquefort Davoser mild mountain cheese Kreuz cheese Sbrinz Prättigauer sheeps cheese Taleggio	