

## Suggestions for aperitifs



## Drinks

House aperitif	on request
Homemade fruit punch	on request
Wines from our wine list	on request
Homemade ice-tea	on request

### For cold days

Homemade mulled wine	CHF 9 per glass
Various punch	CHF 5 per glass

For wine lovers: please consult our wine list.

For cocktails / open bar aperitifs: please ask for our bar menu.

### Something to snack with? – Small but fine

#### Portion

Broken pieces of parmesan	CHF 6
Marinated green and black olives	CHF 5
Marinated dried tomatoes	CHF 5
Grilled pepperoni stripes	CHF 6

## Aperitif á la carte

### Appetizers

Egg yolk cream	CHF 5
Goat cheese - beetroot	CHF 5
Cream cheese-thyme	CHF 5
Avocado cream	CHF 5
Tomato mozzarella	CHF 5
Braised peppers cream	CHF 5

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**WALDHOTEL**  
— DAVOS —  
FOR BODY & SOUL

Shrimps CHF 6  
Smoked trout CHF 5  
Marinated salmon CHF 5

Grisons' dried meat CHF 5  
Vitello Tonnato CHF 5  
Roast beef CHF 5  
Beef tartar CHF 5

**Snacks** (approx 4 - 5 cm)

Classic ham croissants CHF 6  
Mini Davos cheese quiche CHF 6  
Mini spinach quiche CHF 6  
Mini bacon-leek quiche CHF 6  
Potato-truffle tartlet CHF 6  
Carrot-curry-ginger tartlet CHF 6  
Tartar of tuna, salmon or beef CHF 7  
Curry foam soup CHF 6

**Dessert Bites** (approx 4 - 5 cm)

Mango-passion fruit sponge cake CHF 5  
Raspberry chocolate sponge cake CHF 5  
Lemon Cheesecake CHF 5  
Tartelette with dark chocolate CHF 5  
Raspberry cheesecake CHF 5  
Chocolate eclairs CHF 5  
Swiss famous mille feuille with vanilla cream CHF 5  
Tarte tatin apple cake CHF 5

## Apéritif packages

### Regional

- Various local cheese specialities
- Grisons raw ham
- Grisons Salsiz
- Davos pear bread

**CHF 16 per person**

### Vegetarian

- Hummus on cucumber (vegan, gluten - and lactose-free)
- Eggplant-feta skewer
- Falafel with mint-sour cream dip
- Ginger-carrot-puree in tartlet

**CHF 16 per person**

### Culinary

- Beef tartar on crostini
- Cream cheese-salmon-crêpe roulade
- Gazpacho (vegan, gluten - and lactose-free)
- Davos mountain cheese quiche

**CHF 20 per person**

### Waldhotel Classic (hot and cold)

- Mini pita roll filled with tomatoes and mozzarella cheese
- Pretzel roll filled with salami and egg
- Dip vegetables: carrots, turnip cabbage and cucumbers with curry, sour cream, - herb and cocktail-sauce
- Mini ham croissants
- Mini-Davos cheese quiche

**CHF 24 per person**

Waldhotel Davos\*\*\*\*\*

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### **Our favourites (hot and cold)**

- Spicy beef tartare in tartlet
- Salmon canapé with horseradish sauce
- Cucumber canapé with sour cream and dill
- Mini shrimps with cocktail sauce
- Carrot soup with ginger and curry
- Grisons gersotto with mushrooms

**CHF 31 per person**

### **Our specialities from near and far (hot and cold)**

- Grain roll filled with Grisons meat
- Tartlet with cottage cheese and chives
- Potato roll filled with tuna cream
- Mini spring rolls with sweet-chili sauce
- Green curry with basmati rice and vegetable chip
- Fried prawns on sesame glass noodles with coriander

**CHF 36 per person**

### **Our highlights from the south (warm and cold)**

- Olive ciabatta stuffed with salami nostrano
- Tomato mozzarella skewers
- Rosemary focaccina stuffed with taleggio cheese and cucumber
- Tomato soup with homemade basil oil and thyme croutons
- Ravioli with spinach ricotta and fried garden rocket
- Veal medallion with red wine jus and polenta

**CHF 45 per person**