

Menu I

Gratinated goat cheese with rosemary honey

served with pear chutney and roasted walnuts on yellow chicory

Spicy carrot-orange soup

with ginger and crispy three colour quinoa

Fried scallop

on black Venere rice and Thai asparagus

Pink roasted saddle of veal with port wine jus

on celery puree with pickled balsamic shallots
and fried potatoes with chive

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 sliced parmesan and homemade lemon-olive oil

Riesling mountain herb soup

with bacon croutons

Fried sole

with orange-curry sauce
on red Camargue rice with ice fennel

Pear sorbet

Back steak from Thurgau apple pig

on thyme jus
with potato gratin, sous vide cooked radishes and red onion puree

Panna cotta of lemongrass

with lime sauce and salty caramel almond slivers

64 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

Menu Grisons' style

Mixed leaf salad with Bündner Salsiz strips

on pickled cherry tomatoes and wild mushrooms

Herb soup

with Grisons' dried meat cubes and dried hay flowers

Roasted Grisons' lamb loin cut

on rosemary jus with homemade bread dumplings
mashed carrots (old sort) and romanesco florets

Variation from the Bündler nut cake

Nut cake cubes with walnut ice cream, salted caramel-cream
and crunchy crumble

78 CHF as 3 course menu

89 CHF as 4 course menu

Menu hunters' style

from September until March

Lamb's lettuce with fried French horn mushroom
on hazelnut dressing and chopped egg

Porcini mushroom cream soup
with cream cheese herb-crackers

Venison entrecôte roasted in one piece
with cranberry sauce, Brussels sprouts and red cabbage
accompanied by homemade spaetzle

Poached mulled wine pear
with plum roast and cinnamon ice cream on crumble

65 CHF as 3 course menu

76 CHF as 4 course menu

Gala Menu

Graved salmon trout as tartar and sliced

on pumpernickel earth with raspberry vinaigrette and angel hair frisée salad

Quail consomme

with quail timbale on white portwine -jelly

Monkfish medallion

on black linguini and sherry sauce with borage cress

Lemon sorbet in raspberry prosecco

Slices of pink roasted beef fillet

with Appenzeller plum jus
purple potato mash, broccoli florets and mini carrots

Nougat cream chocolates with sea buckthorn sauce

garnished with cocoa nibs and chocolate feathers

78 CHF as 3 course menu (fish or meat)

98 CHF as 4 course menu

110 CHF as 5 course menu

122 CHF as 6 course menu

Vegan Menu

Sweet potato-almond soup
with mountain herb croutons

Creamy porcini mushroom risotto
with crispy garden rocket and pickled pumpkin

Ginger-lime sorbet

Chinese glass noodles with coriander chiffonade on ginger-soy sauce
accompanied by roasted black and white sesame seeds with
flambéed pepperonchines

Lukewarm chocolate cake
with pear sorbet and forest berry sauce

60.00 CHF as 3 course menu

68.00 CHF as 4 course menu

75.00 CHF as 5 course menu

Vegetarian Menu

Crispy strudel sheets filled with herb mascarpone cheese
on pickled Madeira figs

Green curry-coconut soup
with toasted coconut flakes

Poached Davos 6-grain egg
with Riesling sauce
on truffled spinach leaves

Ginger-Prosecco Sorbet

Chur spinach linguini with thyme cream sauce
with French horn mushroom and yellow honey-cherry tomatoes

Chestnut mousse vermicelli style
on marinated chestnuts with meringue and cherries

60.00 CHF as 3 course menu

68.00 CHF as 4 course menu

76.00 CHF as 5 course menu

82.00 CHF as 6 course menu