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WALDHOTEL

- RESTAURANT ATRIUM -

Our Food Philosophy:

We process first-class ingredients produced as close to nature as possible and source the products from regional suppliers that we know well whenever possible. We maintain an honest and cooperative relationship with our suppliers.

Meat:

Primary, we buy our meat from our local **butcher Albert Spiess in Schiers** (Prättigau), who operates also a meat drying facility in Davos and from the butcher **Stiffler**, Davos. Some meat also comes from Merat, Landquart.

Porc CH / Beef CH / Veal CH / Poultry CH

Fish:

We only process saltwater fish, crustaceans and shellfish, which stand for sustainable fishing and follow the WWF Fish Guide.

We buy our fishes at the companies **Rageth** and **Bianchi**, Switzerland.

Fishing grounds: Char fish (IS), pikeperch (CH), Salmon (PL, RUS, EST)

Vegetables / Fruits:

Our fruits and vegetables are delivered fresh every day by **Gemüse Waser Davos** and **Adank**. Our supplier takes care to buy mainly Swiss products.

Coffee:

Our coffee is a 100% organically grown and certified by **Max Havelaar Fairtrade**. Our Arabica coffee from Honduras represents 445 fairtrade certified coffee farmers from the Cooperativa Agropecuaria Regional Union Chinacla. The traditional company "Blaser Kaffee" in Bern imports the coffee directly from the Cooperativa.

Milk- and Egg Products:

Most of our dairy products such as butter, yoghurt, curd and cheese are produced in the **Davos dairy factory**. The eggs come from happy free-range chickens from the farm of Kaspar and Romy Hoffmann.

Wines:

In our wine list you will find a selection of unique wines and producers. Most of the winemakers are **small producers** who produce their excellent wines according to organic guidelines, **close to nature and in a sustainable** way.

Allergies:

Our dishes may contain allergenic ingredients. We will be happy to provide you with information orally.