

★ ★ ★ ★ ★
WALDHOTEL
— DAVOS —
FOR BODY & SOUL
- RESTAURANT ATRIUM -

Our food philosophy:

We process first-class food produced as close to nature as possible and, wherever possible, source our products from regional suppliers we know.

We maintain an honest and cooperative relationship with our suppliers.

Meat:

We buy our meat from the following companies: **Albert Spiess** and **Stiffler Metzgerei** from Davos, as well as **Merat** from Landquart.

Beef CH / Chicken CH / Veal CH / Lamb (NZ)

Fish:

We only process saltwater fish, crustaceans and shellfish that represent sustainable fishing and follow the WWF fish guide. We buy our fish from the following companies: **Rageth** and **Bianchi**.

Catch areas: Salmon (CH) / Arctic char (ISL) / Tuna (VN)

Vegetables and fruits:

Our fruit and vegetables are delivered fresh every day by **Früchte Waser Davos** and **Adank**. Both suppliers take care to buy mainly Swiss produce.

Coffee:



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

Dairy and egg products:

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

Wines:



In our wine list you will find a selection of choice wines and producers. Most of the winegrowers are **small producers** who produce their excellent wines according to organic guidelines, **close to nature and sustainably**.

Allergies:

The dishes on offer may contain allergenic ingredients. Please note the list at the back of the menu.