Menu du jour



Henri de Toulouse Lautrec, «A la Mie»

WALDHOTEL
DAVOS
FOR BODY & SOUL

Buolstrasse 3 | 7270 Davos Platz | +41 81 415 15 15

Drink recommendation

White wine

L'énigme, St. Saphorin AOC Lavaux, Dom. des Faverges, 2020 7.5dl 58
Grape variety: Chasselas
Ripe apple, slightly bitter notes and ripe fruit, perfect balance
Production and cultivation: Demeter certified, unfiltered, natural yeast

Red wine

Humagne Rouge AOC Valais, Christian Crittin 2022 7.5 dl 57
Wild berries, fruity, harmonious Humagne Rouge with a medium-long finish
Production and ageing: Conversion phase to organic viticulture

As an alcohol-free alternative, we recommend our premium juices:
White: Gelber Muskateller, Weingut Gross, Flein 1 dl 8
Red: Wild cherry juice, Obsthof Retter 1 dl 9

Friday evening menu

White asparagus cream soup
wild garlic oil | sorrel

or

Mixed leaf salad «Waldhotel»
with dressing of your choice

or

Tomato juice

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Sea bass fillet
saffron balsamic sauce | tomato risotto
herbs radishes | romanesco

or

Creamy Fregola Sarda
pepper and honey sauce | Davos cottage cheese
Ratatouille

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Chocolate brownie
peanut cream | marinated cranberries | white chocolate
walnuts | marzipan ice cream

or

Cheese plate
Roquefort | Urchiger mild mountain cheese | Kreuz cheese
Sbrinz | Prättigauer sheep's cheese | Taleggio
Pear bread and fig mustard