WALDHOTEL
DAVOS
FOR BODY & SOUL

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

Menu du jour



Ernst Ludwig Kirchner, «Davos im Winter»

Drink recommendation

White wine

Petite Arvine " Séléné ", AOC Valais, Domaine C. Crittin, 2022 7.5dl 62
Grape variety: Petite Arvine
Grapefruit, rhubarb, elegant, stylish, aromatic, mineral
Production and ageing: Conversion phase to organic viticulture

Red wine

Lagrein Classico, I Vignetti, DOC Alto Adige, Peter Sölva, 2019 7.5dl 63
Grape: Lagrein
Delicate cherries, violets, elegant, balanced
Production and ageing: natural

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

Saturday evening menu

Smoked salmon steak
pumpernickel breadcrumbs | salmon roe | cucumber pearls
horseradish sour cream | herb oil

or

Mixed leaf salad “Waldhotel”
with dressing of your choice

or

Pomegranate juice

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Lamb loin with Marsala cranberry jus
Oriental-spiced couscous | kohlrabi | spring onions

or

Herb risotto
snow peas | pepperoncini | pomegranate | sorrel

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Coupe “Squirrel”
Hazelnut, chocolate, vanilla ice cream,
cream | nuts

or

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