Salads and starters

Green leaf salad «Waldhotel» 11
colourful sprouts | crispy croutons

Colourful leaf salad «Waldhotel» 14
tomatoes | cucumber | corn | crispy croutons | colourful sprouts

Dressings of your choice: Fig | French | Italian

Italian goat's cheese au gratin 19
pickled pumpkin | pumpkin gel | pumpkin florentines | leaf salad | walnuts

Lamb's lettuce salad 19
Pickled pumpkin | blue figs | pine nuts

Smoked salmon tartare 24
pumpernickel crumble | salmon roe | cucumber pearls | horseradish sour cream | herb oil

Marinated Swiss beef tartare Waldhotel style
brandy cream | radish sprouts | capers | butter toast 70g 24
140g 36

Soups

Spicy tomato soup 14
«*Ras el hanout» croutons | Davos sour cream

Davos cream cheese soup with Prosecco 15
peach chutney | ham chip

Pumpkin-orange soup 15
pumpkin oil | salted pumpkin seeds

* Moroccan spice blend

Tartes Flambées

Tarte flambée Alsace style 19.5
bacon | onions

Tarte flambée Waldhotel style 19.5
seven vegetables
with fresh rocket salad on tarte flambée +2

All prices are in CHF and include VAT.

vegetarian vegan

Vegetarian

Ravioli stuffed with chanterelles 34
truffle sauce | pine nuts| homemade herb oil

Sweet potato flan with thyme butter 29
Brussels sprouts | red cabbage | parsnip purée | heritage carrots

Open vegetable lasagna filled 32
buffalo mozzarella | tomato and cashew nut pesto | Chervil mashed potatoes

Bündner Capuns with mountain cheese sauce 32
herb salad | vegetable crisps | herb oil

Fish

Sea bass fillet 42
saffron–balsamic sauce | light tarragon risotto | herb radishes | Romanesco

Seared yellowfin tuna fillet 46
soy–lime sauce | glass noodles | sesame | snap peas | pepperoncini

Swiss salmon from Lostallo 46
basil and olive sauce | thyme risoni | beetroot, apple and ginger gel | heritage carrots

Meat

Braised beef cheek in Graubünden Pinot Noir 44
sweet potato flan | braise root vegetables | Romanesco

Venison entrecôte with elderberry cream sauce 48
chestnuts | red cabbage with grapes | quinces | spätzli

Coq au vin 'Waldhotel style' 42
Chervil mashed potatoes | heritage carrots | radishes | peach gel

Swiss veal loin steak with 'Vieille Prune' cream sauce 59
Dauphine potatoes | Brussels sprouts | parsnip purée | grape spice gel

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Desserts

Cinnamon parfait with 'Vieille Prune' 15
Breton sablé | meringues | plum compote | grape spice gel

Homemade tiramisu 15
Physalis | mandarin gel | Torroncino ice cream | white chocolate | roasted pistachios

Orange Panna Cotta 15
gingerbread crumble | bitter orange marmalade | pomegranate | sour cream ice cream

Chocolate brownie 15
peanut cream | marinated cranberries | white chocolate | walnuts | marzipan ice cream

Ice cream

	small	large
Coupe «Winter Dream» grape sorbet | ginger-lime sorbet | plum sorbet fresh figs and fig gel	11	16
Coupe «Hot Love» vanilla ice cream | hot wild berries | cream	11	16
Coupe «Squirrel» hazelnut, chocolate and vanilla ice cream roasted salted walnuts | caramel sauce | whipped cream	11	16

We offer the following ice creams and sorbets from the Grisons company Balnot «Glatsch» from Filisur at your choice:

Glace:	vanilla | chocolate | hazelnut | sour cream torroncino | marzipan	per scoop	4.5
Sorbet:	grape | ginger-lime | plum	per scoop	4.5

Cheese

Cheese plate 19

Roquefort | Davoser mild mountain cheese | Kreuz cheese | Sbrinz | Prättigauer sheep's cheese | Taleggio

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