

Salads and starters

	Green leaf salad radish sprouts crispy croutons		11
	Lamb's lettuce salad green asparagus chopped Davos egg salted walnuts Dressings of your choice: Rhubarb French Italian		19
	Marinated green asparagus goat's cheese and thyme mousse blood orange watercress gel crispy pastry leaves		20
	Norwegian smoked salmon lemon dill panna cotta salmon roe cucumber rolls Venere rice chip herb oil		21
	Marinated Swiss beef tartare Waldhotel style brandy cream radish sprouts capers butter toast	70g	23
		140g	34

Soups

	Truffled celery cream soup sautéed salsiz diced porcini mushrooms		15
	White asparagus cream soup wild garlic oil malt croutons		15
	Green curry-coconut soup black sesame seeds puffed quinoa		14

Tartes Flambees

	Tarte flambée Alsace Style bacon onions		19.5
	Tarte flambée Waldhotel Style seven vegetables with fresh rocket salad on tarte flambée		19.5 +2

All prices are in CHF and include VAT.

 vegetarian

 vegan

Vegetarian and vegan

-  **Ravioli filled with antipasti vegetables** 34
white wine sauce | green and white asparagus
-  **Spinach falafel** 30
golden millet | red curry sauce | herb salad
-  **Hazelnut pizokel** 32
cranberries | white wine sauce | pear wedges
-  **Blue potato gratin** 32
tarragon-balsamic sauce | Kohlrabi | herb seedlings | radish

Fish

- Char filet** 44
tarragon-balsamic sauce | golden millet | crispy kale | green and white asparagus
- Black tiger prawns** 43
soy agave sauce | Sepia noodles | leek strips | sorrel | pea and mint puree
- Swiss salmon from Lostallo** 46
orange beurre Blanc | Beluga lentils | red pointed pepper | coral chip | herb oil

Meat

- Braised veal shoulder** 44
braised sauce | creamy polenta | pointed bell peppers | coco beans | red onions
- Lamb loin with Porto Jus** 49
herb dumpling | green asparagus | herb seedlings | elderberry gel
- Coq au vin 'Waldhotel style'** 44
carrot and potato mash | green and white asparagus | pea and mint puree | radishes
- Swiss beef entrecôte medallion** 52
brandy cream sauce | blue potato gratin | kohlrabi | romanesco

Desserts

Grand Marnier parfait	14
Breton sable crumble marinated oranges vanilla-yoghurt espuma	
Homemade Tiramisu	15
strawberries ginger-lime sorbet strawberry-prosecco gel	
Piedmont hazelnut mousse with crispy strudel leaves	15
marinated cranberries vanilla ice cream	
Chocolate brownie	14
rhubarb compote sour cream ice cream strawberries basil gel walnuts	

Ice cream

	small	large
Coupe "Spring dream"	10	15
strawberry sorbet ginger-lime sorbet fresh strawberries strawberry prosecco gel		
Coupe "hot love"	10	15
vanilla ice cream hot wild berries whipped cream		
Coupe squirrel	10	15
hazelnut, chocolate and vanilla ice cream roasted salted walnuts caramel sauce whipped cream		

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

Glace:	vanilla chocolate hazelnut sour cream honey	per scoop	4.50
Sorbet:	strawberry ginger-lime plum-cinnamon	per scoop	4.50

Cheese

Cheese plate	18
Roquefort Urchiger mild mountain cheese Kreuz cheese Sbrinz Prättigauer sheeps cheese Taleggio	