

## Salads and starters

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

## Soups

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

## Tartes Flambees





	<b>Tarte flambée Alsace Style</b> bacon   onions	19.5
	<b>Tarte flambée Waldhotel Style</b> 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

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

## Ice cream

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

**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

<b>Cheese plate</b> Roquefort   Urchiger mild mountain cheese   Kreuz cheese   Sbrinz   Prättigauer sheeps cheese   Taleggio	18
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