



Menu 1

CHF 65.-
Without soup CHF 56.-

Bouquet of leaf salad
with honey melon and smoked duck breast
balsamico vinaigrette

Cream soup of field champignons

In Malans red-wine braised fillet of beef shoulder
potato puree
glazed carrots

Crème Brûlée of coconut
sorbet of baby pineapple and chocolate physalis

Fancy biscuits

Menu 2

CHF 65.-
Without soup CHF 56.-

Thin sliced Davos air-dried meat with herb-cheese flan
pear bread and honey sultanas

Potato-leek soup „Prättigau“ style

Stuffed guinea-fowl breast with thyme sauce
porcini-mushroom risotto and sautéed zucchini

Hazelnut-mascarpone Charlotte with balsamico cherries

Fancy biscuits



Menu 3

CHF 72.-
Without soup CHF 63.-

Carpaccio of marinated Monstein brewer beef
white tomato mousse and Mesculine salad
with lime-olive oil

Sweet corn cream soup with Parma ham chips

Oven glazed loin of veal
porcini-mushroom sauce
potato puree
vegetables "Chur" style

Cinnamon ice-parfait
with braised plums in a condiment brew

Fancy biscuits

Menu 4

CHF 82.-
Without soup CHF 73.-

Tatar of marinated swordfish and scallops
on cucumber carpaccio with ginger-sesame dressing

Cappuccino and involtini of guinea fowl

Roasted Prättigau veal steak
balsamico shallots
narjoram-mustard sauce
bramata tartlet
porcini-mushroom spinach

White Toblerone ice-parfait in a bitter coat
sorbet and confit of raspberries

Fancy biscuits



Menu 5

CHF 95.-

Without pike perch CHF 72.-

Mille feuille of dick liver, quail and dried fruits
mit Waldorf salad and port-wine pear ragout

Roasted lake constance pike perch on white bean puree
In a basil brew

Roast beef of Bergell highland beef
bèarnaise sauce
potato soufflé "Sils" style
potpourri of seasonal vegetables

Tartlet of Thai mango, Gianduja cream and coconut cookie
with Ivoire chocolate praliné

Fancy biscuits

Menu 6

CHF 85.-

Without pappardelle CHF 73.-

Smoked Davos veal
with porcini-mushroom parfait
herb salad with pine nut vinaigrette

Pappardelle with gamberone
and white thyme-tomato sabayon

Roasted rack of mountain lamb with a herb crust
and spicy sauce
green flageolet beans "Niçoise" style
potato gratin

Exotic passionfruit tartlet
with strawberry sorbet and chocolate-ginger fondant

Fancy biscuits



Menu 7

CHF 95.-

Without pigeon CHF 75.-

Marinated red tuna, crab tatar and dim sum
with lemon grass-soy sauce

Candied breast of Meleta pigeon and sweet potato puree
in a Tonka bean brew

Mariage of loin of veal and saddle of venison
with flamed morels and cranberries
potato blinis

Savoy cabbage with bacon

Grand Marnier parfait in a tree-cake coat
marquise of Valrhona chocolate and kumquat compote

Fancy biscuits

Menu 8

CHF 98.-

Without soups CHF 83.-

Timbale of Atlantic lobster and caipirinha salmon in wasabi cream
with mango salad

Two different soups
essence of wild duck and parsley-root soup

Tender roasted beef fillet „Wellington“ style
truffle sauce
accompanied by vegetables

Ricotta crème brûlée with Indian fig sorbet and Vin Santo
and perfumed berry tartlet

Fancy biscuits

Fish main dishes or entremets

Roasted sea bass on truffled celery cream sauce
with green asparagus

Grilled turbot on Florentine vegetable compote
rosemary-potato spuma
sabayon of Aragan oil

Please look also at our Gourmet Menus in the Restaurant

Grisons farmer buffet

min. 40 pers. CHF 85.- p.p.

Cold hors d'oeuvre buffet

Cold smoked salmon trout with horseradish cream
Marinated stripes of char with apple sour cream
Filletts of honey melon with raw ham from Puschlav
Carpaccio of Monstein brewer beef with chipped mountain cheese and garden rocket
Smoked deer with mountain-honey sultanas
Chicken praliné „Zernez“ style with pear confit
Terrine of rabbit and prunes
Choice of fresh salads and soft dressings

Hot dishes

Glazed Prättigau flank of veal
Roasted Grisons rack of lamb with Alpine herbs
Young country-chicken breast with fresh sage
Potato gratin
Pizokels with chard
Porcini-mushroom polenta
Vegetables “Chur” style
Glazed cranberry red cabbage

Desserts

Salad of fresh seasonal fruits and berries
Crème brûlée
Mousse of brown and white chocolate
Davos Röteli ice-parfait
Caramelized Engadine walnut cream
Apple strudel „Maienfeld“ style
Fancy biscuits, Home-made ice-creams
Rich choice of cheese with grapes, nuts, wood-oven and pear bread