

## STARTERS

CHF

### **TWO WAYS WITH ASPARAGUS SPEARS** (VEGETARIAN)

*TWO-COLOURED PANNA COTTA*

*FILLED WITH TWO-COLOURED ASPARAGUS-SALAD, YOUNG FRISEE*

*MINT, PEAS, AVOCADO-WASABI GLAZE, POTATO CHIPS*

26.50

### **BEEF TATAR FROM LOCAL GRISONS**

*WITH SBRINZ ICE CREAM, QUAIL EGG, CAPER APPLES,*

*ANCHOVY FILLET, PUMPERNICKEL BREAD-CRUMBLES,*

*TRUFFLE CREAM, FRESH MICRO GREENS*

70 G 27.50

*AND FRENCH BUTTER-BRIOCHE*

130 G 37.50

### **SWISS LOSTALLO SALMON MOSAIC**

*WITH SWISS SAFFRON, ORANGE, RED CABBAGE, SWISS BEETROOT,*

*FRESH HERBS, BUTTERMILK-HERBS EMULSION, CRESS AND*

*SWISS BOTTARGA DE CAVIAR OONA 103*

34.50

### **THREE WAYS OF BEETROOT PIROSHKI** (COLD, VEGAN)

*STUFFED WITH SOY CHEESE AND DRIED FRUITS IN RASPBERRY*

*VINAIGRETTE, APPLE-CELERY TATAR, WALNUTS, APPLE GEL AND*

*APPLE CRISPS*

28.50

### **SWISS RAW-MARINATED, STAINED PASTURED LAMB**

*ON PICKLED, COLOURFUL BEANS SALAD WITH COFFEE GEL*

*ROSEMARY SPONGE, PORT WINE VINAIGRETTE, CONFIT*

*DATE TOMATO AND ROASTED FOCACCIA BREAD*

32.50

### **HOMEMADE ASPARAGUS RAVIOLI** (WARM, VEGETARIAN)

*IN SAFFRON-LEMON BUTTER, GLAZED ASPARAGUS SPEARS*

*SBRINZ CHEESE FOAM, DRIED MEADOW FLOWERS*

*AND FRESH SAKURA CRESS*

½ 26.50

34.50

## SOUPS

### **CREAMY ASPARAGUS CREAM SOUP** (VEGETARIAN)

*WITH BAKED QUAIL-ONSEN EGG, LEEK STRAW, AND ALMOND CREAM*

16.50

### **GRISONS FREE RANGE-BEEF ESSENCE**

*WITH TRUFFLED SEMOLINA DUMPLINGS, ROOT VEGETABLES AND CHERVIL*

15.50

About ingredients in our dishes that may trigger allergies or intolerances, please inform our staff upon request.  
Prices in Swiss francs including VAT.

EXECUTIVE CHEF MARKUS LINDNER - CHEF DE SERVICE RICARDO SOARES

## MAIN COURSES

CHF

### **VEGAN FREGOLA SARDA RISOTTO (VEGAN)**

*WITH BELUGA LENTILS, ROOT VEGETABLES, THYME, VIOLET CARROT CHIPS,  
GINGER, YELLOW CARROT- COCONUT CREAM, HERBAL OILS  
AND AFFILLA CRESS*

31.00

### **POACHED PIKE-PEARCH FROM GOTTHARD**

*IN WILD HERBS-COATING, ON MASHED BLACK SEPIA LENTILS,  
ROASTED GREEN ASPARAGUS SPEARS,  
CRISPY SHALLOTS AND SHELLFISH FOAM*

43.50

### **SMOKED, GRILLED LOSTALLO-SALMON FILET**

*ON LUKEWARM ORANGE VINAIGRETTE, PECAN NUTS,  
COLOURFUL BEETROOT CARPACCIO, TANGERINES, HONEY  
TURNIP-POTATO STOCK*

42.50

## **LOCAL FARMERS´ MEAT FROM OUR REGION AND SWITZERLAND**

### **BRAISED RABBIT LEG WRAPPED IN BACON**

*WITH WHITE WINE SAUCE, YOUNG SPRING VEGETABLES,  
CAULIFLOWER PUREE, POTATO-PUMPKIN MASH, AND FRESH HERBS*

41.50

### **GRISONS VEAL-FILET MEETS TONGUE**

*ON CREAMY MINI VEGETABLES WITH CARROT, COURGETTE, PEAS,  
SUGAR PEA, THYME JUS, AND POTATOES PONT NEUF*

44.50

### **GRISONS FREE RANGE BEEF FILLET «ROSSINI» (160G)**

*ON JUS WITH FRENCH TRUFFLES, FOIE-GRAS,  
ROOT VEGETABLE BATONNETS, AND POTATO LASAGNE*

56.50

## **EXTRABLATT CLASSICS**

### **VEAL-CORDON BLEU**

*FILLED WITH GRUYERE CHEESE AND GRISON STRAW-PORK HAM,  
POTATO-CUCUMBER-RADISH SALAD, COLD-STIRRED CRANBERRIES  
AND LEMON GARNISH*

½ 39.50 49.50

### **VEAL CUTLETS ZURICH STYLE**

*WITH HOMEMADE BUTTER-SPAETZLI, CREAMY BUTTON MUSHROOM-HERBS SAUCE  
AND FRESH MARKET VEGETABLES*

½ 37.50 47.50

### **BEEF MEAT STRIPS STROGANOFF STYLE**

*EGG-LINGUINI, PEPPERONI, BUTTON MUSHROOMS, CORNICHONS  
AND THREE KINDS OF BEET*

½ 36.50 46.50

### **SWISS VEAL LIVER**

*POMMERY-MUSTARD, MASHED POTATOES,  
ONIONS AND APPLES*

½ 28.00 37.50

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