

## STARTERS

CHF

### SUMMERLY LEAF SALAD

SEASONAL LETTUCE, BABY SPINACH, ARUGULA  
GARLIC-CROÛTONS, RADISH,  
YOGURT DRESSING OR RASPBERRY DRESSING

14.50

### TOMATO SALAD WITH MELONE AND FETA

10 YEARS OLD BALSAMIC, CANTALOUPE MELON,  
DATTERINI TOMATOES, SHEEP AND GOAT FETA CHEESE,  
FLEUR DE SEL, OLIVE OIL FROM VALLÉE DES BAUX

16.50

### HAND CUT TARTAR

#### FROM ORGANIC GRISONS BEEF FILLET

LEMON-OIL, CONFIT EGG YOLK, CAPERS,  
ANCHOVIES, JUMI'S OLD «KNOLLE» FROM BEMP  
HOMEMADE FRENCH BRIOCHE

60 G 26.50

110 G 36.00

### SALMON TROUT FROM EAST SWITZERLAND

OONA CAVIAR °103, SALMON TROUT MEDALLIONS,  
SMOKED MOUSSE, RYE BLINIS, HORSERADISH SORBET,  
PRESSED CUCUMBER, HONEY-MUSTARD JELLY

24.50

### SWEETBREAD OF VEAL

BARLEY, BACON FROM DAVOS, CORNICHONS,  
CHIVE SAUCE WITH SHALLOTS

17.50

### DAVOS MOUNTAIN CHEESE RAVIOLI

DRIED PEARS, ARVE OIL, PINES  
LEMON-THYME-VELOUTÉ

½ 19.50 27.50

### TAGLIATELLE «CACIO & PEPE»

SUMMER TRUFFLE, PECORINO, BLACK PEPPER,  
24 MONTHS AGED PARMIGIANO REGGIANO CHEESE

½ 24.50 29.50

## SOUPS

### TOMATO GAZPACHO

CHERRY TOMATO-TARTE, HOMEMADE CRÈME FRAÎCHE

13.50

### PRIME BOILED BEEF

CHIVES, WHEAT SEMOLINA DUMPLINGS,  
VEGETABLES, POTATOES, FRESH HORSERADISH

12.50

### BABY SPINACH VELOUTÉ

POACHED EGG FROM DAVOS, BLACK SUMMER TRUFFLE

14.50

## MAIN DISHES

WITH FISH FROM SWISS AQUA CULTURE OR WILD CATCH  
AND MEAT FROM LOCAL FARMERS

### FISH OF THE DAY

SAUCE VIERGE, POTATOES,  
BABY SPINACH, GARLIC BAGUETTE 36.50

### SWISS SALMON FROM LOSTALLO

FAVA BEANS, BEETROOT, ELDERBERRY MUSTARD,  
TARRAGON, CHERVIL OIL 39.50

### EUROPEAN PERCH FROM RARON «LA PERCHE LOË»

FENNEL-JAM, LEEK, SPICY RADISH, CUCUMBER  
CAMARGUE RICE, MASCARPONE 39.50

### WHITE ALPINE LAMB FROM DAVOS

ENTRECÔTE, BRAISED SHOULDER,  
SMOKED EGGPLANT, CARAMELIZED HAZEL NUT,  
POTATO DUMPLINGS, LAMB JUS, TOMATO JELLY, SOUR CREAM 48.50

### RIBEL CORN GUINEA FOWL FROM EAST SWITZERLAND

(AVAILABLE ALSO AS VEGETARIAN DISH)  
ZUCCHINI TERRINE, PIMENT D'ESPELETTE, CUCUMBER-YOGURT  
RELISH, KALAMATA OLIVES, PARFAIT, GUINEA FOWL JUS 38.50

### ENTRECÔTE CAFÉ-DE-PARIS (180G)

FROM SWISS BLACK ANGUS BEEF  
GREEN BEANS, POMMES DAUPHINE,  
GRATINATED TOMATO, CAFÉ-DE-PARIS 55.00

### GRANDMA'S CABBAGE ROLL

(AVAILABLE ALSO AS VEGETARIAN DISH)  
SWISS BEEF & PORK FROM MONSTEIN,  
SMOKED BELL PEPPER, MONSTEIN BEER-JUS 35.50

### VEAL CORDON BLEU

JUMI CHEESE «GROSSVÄTU» AND «C'EST BON»,  
SEASONAL VEGETABLES  
FRENCH FRIES, LEMON GARNISH ½ 36.50 47.50

### SLICED VEAL ZURICH STYLE

EGG-TAGLIATELLE, MUSHROOM CREAM SAUCE  
SEASONAL VEGETABLES ½ 33.50 44.50

### PHILOSOPHY

WE ARE ALSO HAPPY TO INTEGRATE FINE THINGS FROM FAR – IF IT PLEASES. WE ENJOY THE COFFEE FROM SOUTH AMERICA AS MUCH AS THE BEEF FROM JAPAN. BUT OUR PRODUCTS FROM THE REGION AND FROM SWITZERLAND WHICH COME FROM OUR HANDPICKED FARMERS, FARMS AND PRODUCERS WILL ALWAYS PLAY THE MAIN ROLE.

ABOUT INGREDIENTS IN OUR DISHES THAT CAN TRIGGER ALLERGIES OR INTOLERANCES,  
OUR EMPLOYEES WILL INFORM YOU ON REQUEST.  
PRICES IN SWISS FRANCS INCL. VAT