

STARTERS

CHF

CAPRESE BURRATA (VEGETARIAN)

GLAZED COLORFUL CHERRY TOMATOES, VANILLA-ORANGE VINAIGRETTE
BLACK OLIVE SOIL, OLIVE OIL CAVIAR, BURRATA FOAM

28.50

« SIGNATURE DISH BY MARKUS LINDER «

TARTARE OF LOCAL BEEF FROM THE GRISONS REGION

PEMMERY MUSTARD ICE CREAM, QUAIL EGG, CAPER

APPLES, ANCHOVY FILLET, BEETROOT CAVIAR, TRUFFLE CREAM,

FRESH MICROGREENS SERVED WITH FRENCH BUTTER BRIOCHE



70 G 27.50

130 G 37.50

« MEMBER OF THE CIRCLE OF CHEFS DE CUISINE DAVOS »

SUMMER DELIGHT OF LOSTALLO SALMON

MARINATED LOSTALLO SALMON, PICKLED NOSTRANO CUCUMBERS,
DILL CRÈME FRAÎCHE, DILL OIL, SPRING ONIONS, AND
SWISS CAVIAR OONA 103

35.50

VEGAN GARDEN AND PEA-LIME PANNA COTTA (VEGAN)

FILLED WITH MEADOW HERB AND BLOSSOM SALAD, YOUNG GREEN ASPARAGUS,
RADISHES AND ARTICHOKE CHIPS

28.50

VITELLO TONNATO OF GRISONS DAIRY VEAL

WITH MUSTARD SEEDS, TUNA CRÈAM, KING OYSTER MUSHROOM, PICKLED
VEGETABLES, CRESS, CAPER APPLE, AND PRESERVED LEMON

34,50

TRUFFLED EGG LINGUINE PASTA (WARM, VEGETARIAN)

IN PARMESAN FOAM, WITH FRESHLY SHAVED SUMMER TRUFFLE FROM PIEDMONT,
SBRINZ CRACKER, AND GARDEN CRESS

½ 29.50 38.50

SOUPS

CAULIFLOWER-COCONUT SOUP WITH SPINACH (VEGETARIAN)

WITH BAKED QUAIL EGG, EDIBLE FLOWERS, AND CRÈME FRAICHE

16.50

ESSENCE OF SWISS SPRING CHICKEN

WITH TRUFFLED QUENELLES, VEGETABLE PUREE,
AND CRISPY CHICKEN BITES

16.50

MAIN COURSE VEGETARIAN/VEGAN

CHF

VEGAN SUMMER PAELLA

WITH MEDITERRANEAN VEGETABLES, ARTICHOKE, OLIVES, SWISS SAFFRON, PEAS,
SNOW PEAS, AND FRESH HERBS

33.00

ÜBER ZUTATEN IN UNSEREN GERICHTEN, DIE ALLERGIEN ODER INTOLERANZEN AUSLÖSEN KÖNNEN,
INFORMIEREN SIE UNSERE MITARBEITENDEN AUF ANFRAGE GERNE.

PREISE IN FRANKEN INKL. MWST.
EXECUTIVE CHEF MARKUS LINDNER

MAIN COURSES

CHF

PAN-SEARED SWISS CHAR FILLET SMOKED OVER BEECHWOOD

WITH TARRAGON BEURRE BLANC, SAUTEED POINTED CABBAGE,
POTATO-PEA PUREE, AND DUKKAH-SPICED BABY CARROTS

44.00

GENTLY COKKED SWISS SALMON FILLET IN A CRISPY HERB CRUST

WITH HERB FARCE, GINGER FOAM, GLAZED BABY FENNEL,
AND SAFFRON-ORANGE RISOTTO

45.50

SOUS-VIDE COOKED PIKE-PERCH FROM THE GOTTHARD REGION

ON BELUGA LENTIL-SEPIA PUREE, SHALLOT AND HERB SALAD,
SEARED CHICORY, RANCH DRESSING, AND OLIVE OIL CAVIAR

43.50

MEAT FROM LOCAL FARMERS IN THE REGION AND ACROSS SWITZERLAND

PINK ROASTED LAMB ENTRECÔTE

WITH A PISTACHIO CRUST, PORT WINE-SHALLOT JUS, MEDITERRANEAN RATATOUILLE
TARLET, POTATO BAUMKUCHEN SLICE, AND THYME CLOUD

49.50

PAN-SEARED CORN-FED POULARD SUPREME WITH TRUFFLE

IN PORT WINE JUS, STUFFED MORELS, «LEIPZIGER ALLERLEI» VEGETABLES WITH
YOUNNG PEAS, SNOW PEAS, AND POMMES DAUPHINE

43.50

SWISS BLACK ANGUS BEEF “FROM NOSE TO TAIL”

RAGOUT, PINK ROASTED TENDERLOIN, AND CRISPY OXTAIL WITH TWO PREPARATIONS
OF CARROT, FLAMBEED SHALLOT, AND BLUE ST. GALLEN POTATO MOUSSE

58.50

EXTRABLATT CLASSIC

VEAL CORDON BLEU

FILLED WITH GRUYERE CHEESE AND CURED BÜNDNER STRAW-FED PORK HAM,
SERVED WITH HOMEMADE POTATO-CUCUMBER-RADISH SALAD, CHILLED
LINGONBERRIES, AND LEMON GARNISH

½ 39.50 49.50

ZÜRICH-STYLE SLICED VEAL

WITH HOMEMADE BUTTER SPÄTZLI, MUSHROOM-HERB CREAM SAUCE, AND FRESH
MARKET VEGETABLES

½ 37.50 47.50

BEEF STROGANOFF

WITH EGG LINGUINE, BELL PEPPERS, MUSHROOMS, CORNICHONS, AND A TRIO OF
BEETS

½ 36.50 46.50

SWISS VEAL LIVER

WITH POMMERY MUSTARD, MASHED POTATOES, ONIONS, AND APPLES

½ 28.00 37.50

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INFORMIEREN SIE UNSERE MITARBEITENDEN AUF ANFRAGE GERNE.

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