

STARTERS

CHF

CANNELLONI FILLED WITH BURRATA (VEGETARIAN)

*TWO KINDS OF CARROTS, VANILLA-ORANGE BROTH, KUMQUATS,
BLACK OLIVE SOIL, OLIVE OIL PEARLS AND TUILE*

28.50

TARTAR OF LOCAL BEEF FROM GRAUBÜNDEN

*SBRINZ ICE CREAM, QUAIL EGG, CAPER APPLES, ANCHOVY FILLET,
BEETROOT CAVIAR, TRUFFLE CREAM, FRESH MICRO GREENS
AND FRENCH BUTTER BRIOCHE*

70 G 27.50
130 G 37.50

SWISS LOSTALLO SALMON MOSAIC

*WITH SWISS SAFFRON, ORANGE, RED CABBAGE AND BEETROOT,
ON WAKAME-SESAME SALAD, BUTTERMILK-HERB EMULSION,
YUZU PEARLS, SOUR CREAM AND SAKURA*

34.50

RAVIOLI OF THREE KINDS OF BEETROOT (VEGAN)

*FILLED WITH SOY CREAM CHEESE, ANGEL-HAIR HERB SALAD,
RASPBERRY DRESSING, APPLE-CELERY SALSA,
GEL AND ORGANIC ALPINE BLOSSOMS*

28.50

VITELLO TONNATO FROM GRAUBÜNDEN MILK-FED VEAL

*MUSTARD SEEDS, TUNA CREAM, KING OYSTER MUSHROOM,
PICKLED VEGETABLES, CRESS, CAPER APPLE AND SALTED LEMON*

34.50

FILLED TRIANGOLO PASTA (WARM, VEGETARIAN)

*RICOTTA & BLACK TRUFFLE IN LIGHT SBRINZ FOAM,
PARMESAN CRUMBLES AND SAKURA CRESS*

½ 26.50 33.50

SOUPS

FOAMY HOKKAIDO PUMPKIN SOUP (VEGAN)

WITH COCONUT FOAM, GINGER GEL, VANILLA CHERRY TOMATO

16.50

VEGETARIAN / VEGAN MAIN COURSE

CHF

FRIED PLANTED BEETROOT-SOYA STEAK

*CHIMICHURRI SAUCE, SWEET POTATO CREAM, FLAMBÉED SHALLOT,
MINI MARKET VEGETABLES AND VEGETABLE CHIPS*

33.00

*INFORMATION ABOUT INGREDIENTS IN OUR DISHES THAT MAY CAUSE ALLERGIES OR
INTOLERANCES*

*IS AVAILABLE FROM OUR STAFF UPON REQUEST.
PRICES IN SWISS FRANCS INCL. VAT.*

DUET OF SWISS CHAR AND PIKE-PERCH

*POACHED IN TWO-COLORED ZUCCHINI COAT WITH SAFFRON BEURRE BLANC,
MINT RISOTTO, ORANGE-OLIVE-OIL CAVIAR AND FENNEL CHIP* 44.50

FLAMED, MARINATED LOSTALLO SALMON FILLET

*LUKEWARM BUTTERMILK-LIME FOAM, WASABI MASHED POTATOES,
RADISHES, PEAS, MINT, AVOCADO CREAM AND SBRINZ CRUMBLE* 45.50

CRISPY FRIED PIKE-PERCH FILLET FROM LAKE LUGANO

*POTATO CRUST, CELERY-BUTTER SAUCE,
COLORFUL BACON-LENTIL VEGETABLES AND BEECH SMOKE* 43.50

MEAT FROM LOCAL FARMERS IN THE REGION AND SWITZERLAND

PINK-ROASTED LAMB ENTRECÔTE

*PISTACHIO CRUST, PORT WINE SHALLOT JUS, MEDITERRANEAN RATATOUILLE
TARTLET, POTATO LAYER CAKE AND THYME FOAM* 49.50

BRAISED VEAL CHEEK

*PORT WINE JUS, CHICKPEA PEPERONATA, GREMOLATA AND
FRIED POLENTA SLICE* 43.50

GRAUBÜNDEN PASTURE-RAISED BEEF FILET “ROSSINI” (160G)

*TRUFFLE JUS, FOIE GRAS, ROOT VEGETABLES PARISIENNE AND
POMME PONT NEUF* 58.50

EXTRABLATT CLASSIC

VEAL CORDON BLEU

*FILLED WITH GRUYÈRE CHEESE AND GRAUBÜNDEN HAM,
HOMEMADE POTATO-CUCUMBER-RADISH SALAD,
COLD-STIRRED LINGONBERRIES AND LEMON GARNISH* ½ 39.50 49.50

ZURICH-STYLE SLICED VEAL

*HOMEMADE BUTTER SPAETZLE, MUSHROOM-HERB CREAM SAUCE,
FRESH MARKET VEGETABLES* ½ 37.50 47.50

BEEF STROGANOFF

*EGG LINGUINE, BELL PEPPERS, MUSHROOMS, PICKLES AND
THREE KINDS OF BEETROOT* ½ 36.50 46.50

SWISS VEAL LIVER

POMMERY MUSTARD, MASHED POTATOES, ONIONS AND APPLES ½ 28.00 37.50

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