

STARTERS

CHF

CAPRESE BURRATA (VEGETARIAN)

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

28.50

BEEF TARTARE FROM LOCAL GRISONS CATTLE

POMMERY MUSTARD ICE CREAM, QUAIL EGG, CAPER APPLES, ANCHOVY FILLET,
BEETROOT

CAVIAR, TRUFFLE CREAM, FRESH MICROGREENS SERVED

70 G 27.50

WITH FRENCH BUTTER BRIOCHE

130 G 37.50

MOUSSE OF SWISS SBRINZ CHEESE

CRISPY BÜNDNER RAW HAM, SPICED CANTALOUPE MELON BROTH SEARED SWISS
SHRIMP, LEMON GEL, CHILI OIL, MICROGREENS

32.50

VEGAN GARDEDN PEA-LIME PANNA CORRA (VEGAN)

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

28.50

VITELLO TONNATO OF LOCAL MILK-FED VEAL (GRISONS)

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

34.50

CREAMY RAGOUT OF LOCAL CHANTERELLES (WARM, VEGETARIAN)

WITH HOMEMADE MINI BREAD DUMPLINGS AND FRESH CHIVES ½ 25.50 32.50

SOUPS

FOAMY SOUP OF LOCAL CHANTERELLES (VEGETARIAN)

WITH POTATO RÖSTI, LEEK STRAWS, AND LEMON THYME

16.50

ESSENCE OF SWISS MISTKRATZERLI

WITH TRUFFLED QUENELLES, PUREES, AND CHERVIL

16.50

MAIN COURSE VEGETARIAN/VEGAN

CHF

VEGAN SUMMER PAELLA

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

33.00

PAN-SEARED SWISS CHAR FILLET SMOKED OVER BEECH WOOD

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

44.00

GLOSSY, POACHED SWISS SALMON FILLET IN A CRISPY CRUST

WITH HERB STUFFING ON GINGER FOAM, GLAZED MINI FENNEL, AND SAFFRON-ORANGE RISOTTO

45.50

POACHED PIKE-PERCH FILLET FROM LAKE LUGANO

WITH ZUCCHINI SCALES, LEMON FOAM, CREAMY SUMMER VEGETABLES, SWISS OONA CAVIAR 103, AND OLIVE POTATOES

43.50

MEAT FROM LOCAL FARMERS IN THE REGION AND SWITZERLAND

MEDIUM-RARE ROASTED LAMB ENTRECOTE

UNDER A PISTACHIO CRUST WITH PORT WINE SHALLOT JUS, MEDITERRANEAN RATATOUILLE TARTLET, POTATO BAUMKUCHEN SLICE, AND THYME FOAM

49.50

ROASTED CORN-FED CHICKEN SUPREME WITH TRUFFLE

WITH PORT WINE JUS, STUFFED MORELS, LEIPZIG MIXED VEGETABLES WITH YOUNG PEAS, BROAD BEANS, AND POMMES DAUPHINE

43.50

DUET OF SWISS MILK-FED VEAL

MEDIUM-RARE ROASTED VEAL FILLET MEETS CRISPY SWEETBREAD, SERVED WITH JUS, QUINOA DUMPLING, LETTUCE CHIP, CHANTERELLES, EMMENTAL CREAM, AND CHERVIL OIL

58.50

EXTRABLATT CLASSIC

VEAL CORDON BLEU

FILLED WITH GRUYERE CHEESE AND CURED HAM FROM GRISONS STRAW-FED PORK, HOMEMADE POTATO, CUCUMBER & RADISH SALAD, COLD-STIRRED LINGONBERRIES, AND LEMON GARNISH.

½ 39.50 49.50

ZÜRICH-STYLE SLICED VEAL

HOMEMADE BUTTER SPÄTZLI, CREAMY MUSHROOM AND HERB SAUCE, FRESH MARKET VEGETABLES.

½ 37.50 47.50

BEEF STROGANOFF

EGG LINGUINE, BELL PEPPERS, MUSHROOMS, GHERKINS, AND TRIO OF BEETS

½ 36.50 46.50

LIVER FROM SWISS VEAL

POMMERY MUSTARD, MASHED POTATOES, ONIONS, AND APPLES

½ 28.00 37.50