

APPETIZERS

CHF

BEETROOT PANNA COTTA (VEGETARIAN)

WITH PISTACHIO SPONGE CAKE, KEFIR GRANITA, BETROOT ESCABECHE,
CARPACCIO, HIBISCUS AND PISTACHIO CRUMBL

26.50

«MARKUS LINDNER'S SIGNATURE DISH «

TATAR OF LOCAL BEEF FROM GRISONS

SBRINZ ICE CREAM, QUAIL EGG, CAPER APPLES, ANCHOVY FILLET, PUMPERNICKEL
EART, TRUFFLE CREAM, FRESH MICRO GREENS
AND FRENCH BUTTER-BRIOCHE



70 G 27.50

130 G 37.50

« MEMBER OF THE CIRCLE DES CHEF DE CUISINE DAVOS »

CARPACCIO OF SWISS MASU SALMON FROM SINS

MARINATED WITH MIRIN, SOY SAUCE, SESAME, CORIANDER, AND
GINGER,
WITH RADISH, ANGEL HAIR, AVOCADO, SPRING ONION AND
SWISS CAVIAR OONA 103

34.50

STUFFED ZUCCHINI CANNELLONI (VEGAN)

WITH SOY CREAM CHEESE, TOMATO SALSA, OLIVE OIL CAVIAR SAKURA CRESS, AND
CHICKPEA CREAM

28.50

VITELLO TONNATO FROM GRISONS MILK VEAL

WITH MUSTARD SEEDS, TUNA CREAM, KING OYSTER MUSHROOMS
PICKLED VEGETABLES, CRESS, CAPER APPLE, AND
SALTY LEMON

34.50

HOMEMADE STUFFED ASPARAGUS RAVIOLI (WARM, VEGETARIAN)

IN PARMESAN FOAM WITH FRESHLY SHAVED ASPARAGUS SALAD
MARINATED IN YUZO VINAIGRETTE

½ 29.50

38.50

SOUPS

CREAMY SOUP OF LOCAL ASPARAGUS (VEGETARIAN)

WITH BAKED QUAIL EGG, BLOSSOMS, AND CRÈME FRAÎCHE

16.50

ESSENCE OF SWISS MISTKRATZERLI

WITH TRUFFLED QUENELLES, PURÉE, AND CRISPY CHICKEN SKIN

16.50

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 COURSE VEGAN

CHF

PORTION OF RHEINTAL ASPARAGUS SPEARS (300G GROSS WEIGHT)
WITH MELTED BUTTER OR SAUCE HOLLANDAISE AND NEW POTATOES 33.00

MAIN COURSES

FLAMBÉED OF SWISS LOSTALLO SALMON
WITH WILD GARLIC FOAM, MARINATED ASPARAGUS VEGETABLES, SPICED FENNEL, AND BASIL MASHED POTATOES 44.00

CACCIUCCO OF SWISS ALPINE FISH
(SALMON, PIKE-PERCH, CHAR, PERCH, GRAYLING & SWISS SHRIMPS) IN TOMATO-ORANGE BROTH, WITH BACON, BASIL, CELERY, AND CINNAMON, SERVED WITH LIGURIAN GARLIC BREAD 45.50

SOUS-VIDE COOKED PIKE-PERCH FROM GOTTHARD
ON BELUGA LENTIL-SEPIA PURÉE, SHALLOTS-HERB SALAD, SAUTÉED CHICORY, RANCH DRESSING AND OLIVE OIL CAVIAR 43.50

PINK ROASTED LAMB ENTRECOTE
WITH A PISTACHIO CRUST, PORT WINE SHALLOT JUS, MEDITERRANEAN RATATOUILLE TART, LAYERED POTATO-BAUMKUCHEN SLICE, AND THYME FOAM 49.50

ROASTED, CORN-FED POULARDE «SUPREME» WITH TRUFFLES
IN PORT WINE JUS, STUFFED MORELS, «LEIPZIGER ALLERLEI» VEGETABLES WITH ASPARAGUS, YOUNG PEAS, SNOW PEAS, AND POMMES DAUPHINE 43.50

EXTRABLATT CLASSIC

VEAL CORDON BLEU
STUFFED WITH GRUYÈRE CHEESE AND GRISONS STRAW PIG HAM SERVED WITH CRISPY POTATO BATONNETS, COLD-STIRRED LINGONBERRIES AND LEMON GARNISH ½ 39.50 49.50

ZURICH-STYLE VEAL STRIPS
HOMEMADE BUTTER SPÄTZLI, MUSHROOM-HERB SAUCE, FRESH MARKET VEGETABLES ½ 37.50 47.50

BEEF STROGANOFF
EGG LINGUINI, BELL PEPPERS, MUSHROOMS, GHERKINS AND 3 TYPES OF BETROOT ½ 36.50 46.50

SWISS VEAL LIVER
WITH POMMERY MUSTARD, MASHED POTATOES, ONIONS, AND APPLES ½ 28.00 37.50

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

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