

## STARTERS

CHF

### **KOHLRABI PANNA COTTA** (VEGETARIAN)

WITH PICKLED ROOT VEGETABLES, BLACK WALNUT  
BUTTERMILK-HERB OIL EMULSION, AFFLILA CRESS

24.50

«SIGNATURE DISH BY MARKUS LINDNER»

### **TARTAR OF LOCAL BEEF FROM GRISONS**

WITH SBRINZ ICE CREAM, QUAIL EGG, CAPER APPLES, ANCHOVY FILLET,  
PUMPERNICKEL SOIL, TRUFFLE CREAM, FRESH MICROGREENS  
AND FRENCH BUTTER-BRIOCHE

70 G 27.50

130 G 37.50

« MEMBER OF THE CIRCLE DES CHEF DE CUISINE DAVOS »



### **SWISS LOSTALLO SALMON CEVICHE**

MARINATED IN « TIGER MILK », WITH RADISH, AVOCADO,  
TAPIOCA CRACKER, CRESS, SALSA CRIOLLA, AND  
SWISS CAVIAR OONA 103

34.50

### **TRIO OF BEETROOT RAVIOLI (VEGAN)**

FILLED WITH SOY-CREAM CHEESE, ANGEL HAIR SALAD,  
WITH RASPERBBYDRESSING, APPLE-CELERY SALSA,  
AND ORGANIC ALPINE BLOSSOMS

28.50

### **FINELY SLICED VENISON FROM LOCAL FORESTS**

WITH POMEGRANATE, BURRATA, HAZELNUT OIL, MICROGREENS,  
FRISÉE, BORAGE BLOSSOMS, AND GRAPE POMACE GEL

34.50

### **TRUFFLED FINE EGG LINGUINE** (WARM, VEGETARIAN)

IN PARMESAN FOAM, WITH FRESHLY SHAVED WINTER TRUFFLE  
FROM PERIGORD, AND FRESH CRESS

HALF

29.50

Full

38.50

## SOUPS

### **CREAMY HOKKAIDO PUMPKIN SOUP** (VEGAN)

WITH BALSAMIC CAVIAR, COCONUT, CANDIED & CONFIT PUMPKIN

16.50

### **ESSENCE OF SWISS OXTAIL**

WITH STEAMED OXTAIL POUCH, FAVA BEANS, AND SHERRY

16.50

REGARDING INGREDIENTS IN OUR DISHES THAT MAY CAUSE ALLERGIES OR INTOLERANCES, OUR  
STAFF WILL GLADLY PROVIDE INFORMATION UPON REQUEST.

PRICES IN SWISS FRANCS, INCLUDING VAT.

EXECUTIVE CHEF MARKUS LINDNER

## MAIN COURSES

CHF

### VEGAN PUMPKIN RISOTTO (VEGAN)

WITH VEGAN MUSHROOM "SCALLOPS, PUMPKIN SEED OIL  
TURMERIC, ALMOND BUTTER, CHILI PEPPER, ORANGE, AND AFILIA CRESS 31.00

### DUO OF SWISS CHAR AND PIKE-PERCH

POACHED IN A TWO-TONED ZUCCHINI WRAP, WITH SAFFRON FOAM,  
CARROT-POTATO MOUSSE, ORANGE-OLIVE OIL "CAVIAR",  
AND FENNEL CHIP 44.50

### TORCHED, MARINATED LOSTALLO SALMON FILLET

WITH WARM BUTTERMILK-LIME FOAM, WASABI POTATO PURÉE,  
RADISH, PEAS, MINT, AVOCADO CREAM, AND SBRINZ CRUMBLE 43.50

### MEAT FROM LOCAL FARMERS FROM OUR REGION AND SWITZERLAND

#### PINK-COOKED SIMMENTAL VEAL FILLET

IN AN HERB CRUST, WITH PORT WINE JUS,  
CREAMY MINI WINTER VEGETABLES, POMMES DAUPHINE  
AND GLAZED CHESTNUT 47.50

#### SOUS VIDE HERB-FED PORK BELLY

WITH BBQ SAUCE, CARAMELISED ONIONS GEL,  
GRILLED KING OYSTER MUSHROOMS, AND MASHED SWEET POTATO 41.50

#### «FILLET ROSSINI» OF GRISONS PASTURE BEEF (160G)

WITH JUS, FRENCH TRUFFLES, FOIE GRAS, ROOT VEGETABLE BATONNETS  
AND POTATO LASAGNE 58.50

## EXTRABLATT CLASSICS

#### VEAL CORDON BLEU

WITH GRUYÈRE CHEESE AND STRAW-PIG HAM FROM GRISONS,  
POTATO-CUCUMBER-RADISH SALAD, COLD-STIRRED  
CRANBERRIES, AND LEMON GARNISH ½ 39.50 49.50

#### ZURICH-STYLE VEAL STRIPS

HOMEMADE BUTTER SPÄTZLE, MUSHROOM-HERB SAUCE,  
FRESH MARKET VEGETABLES ½ 37.50 47.50

#### BEEF STROGANOFF

EGG LINGUINI, BELL PEPPERS, MUSHROOMS, CORNICHONS,  
AND THREE TYPES 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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