



RESTAURANT  
+  
*Vero*  
— ◆ —  
KONGRESS HOTEL DAVOS





## STARTERS

Two-tone asparagus salad 18.-  
balsamic vinaigrette | cherry  
tomatoes | strawberries | almonds

Hand-cut beef tartare 24.-  
egg | truffle mayonnaise  
| potato chips

## SOUPS



Cold beetroot gazpacho 14.-  
yoghurt | lemon  
| cashew nuts

Soup of the day 12.-  
freshly prepared daily from  
seasonal ingredients



## VEGETARIAN MAIN COURSES

Creamy asparagus risotto 18.-  
brown butter | crispy breadcrumbs  
| thyme foam

Bündner Maluns 24.-  
sauerkraut | cranberry jam  
| Alpine cheese shavings | fresh chives

## MEAT MAIN COURSES

Sliced veal "Zurich style" 18.-  
Spätzle | baby vegetables

Schweine-Ossobuco 33.-  
ginger-demi-glance |  
sweet potato purée | broccoli



## FISH MAIN COURSES

Grilled pike-perch fillet 34.-  
barley risotto | subtle citrus notes  
| baby vegetables

Poached cod fillets 39.-  
Jerusalem artichoke purée  
| artichoke hearts | baby potatoes  
| spicy red pepper sauce



## DESSERTS

Homemade Apfelstrudel  
vanilla ice cream

14.-

Sicilian Cannoli  
ricotta cream | notes of orange

13.-



## ICE CREAM & SORBET

Sorbet

4.5

raspberry | mango | lemon

Eis

4.5

chocolate | vanilla | strawberry