

## **Starters**

**Mixed winterly salad with tomatoes, cucumbers, bell pepper  
and home made French or Italian dressing**

CHF 11.50

**Classic beef tartar with capers, red onions,  
cornichons and focaccia bread**

CHF 24.50

**Marinated beef-carpaccio with truffle ice cream, Sardinian flat bread  
and garlic-Parmigiano-mayonnaise**

CHF 23.50

**Italian burrata-mozzarella with confit cherry tomatoes,  
basil oil and arugula**

CHF 16.50

**Fried tuna sashimi on teriyaki-sauce,  
avocado salad and sakura cress**

CHF 23.50

## **Soups**

**White tomato soup with tomato-vinaigrette**

CHF 12.50

**Vietnamese „Pho Bo“ with  
beef fillet slices, rice-noodles, spring onions, sprouts,  
Thai-chili, fish sauce, coriander and lime**

CHF 18.50

## Traditional Swiss Dishes

### **„Grison's plate“**

**Grison's meat, raw ham, Salsiz, Grison's raw ham,  
cheese from Davos mountains, pear bread and mixed pickles**

CHF 22.50

**Traditional barley soup  
with Grison's meat**

CHF 13.50

**without Grison's meat**

CHF 11.50

**Grison's veal slices in cream „Zurich style“  
with hash browns and fresh vegetables**

CHF 42.50

**Vegetarian capuns Sursilvans gratinated with „Brauer“ cheese from Monstein  
and roasted onions**

CHF 24.50

**Crispy hash browns with buttered vegetables,  
mountain cheese from Davos and fried egg**

CHF 21.50

## Sandwiches and Burgers

**Classic „Club Sandwich“ with grilled Swiss chicken breast, bacon,  
egg, lettuce, tomatoes and homemade cocktail sauce  
served with French fries or small salad**

CHF 24.50

**Mexican tortilla with  
pork fillet, wheat-tortilla, red onions, bell pepper,  
avocado, coriander and lime served with sour cream**

CHF 27.50

## **Main dishes**

**Viennese veal escalope with  
cranberries, lemon, anchovies and French fries  
served with fresh vegetables or small mixed salad**

CHF 41.50

**Green curry with wok vegetables  
bell pepper, sweet peas, Thai-basil, kaffir lime leaves, coconut milk, basmati rice**

**vegetarian – CHF 21.00**

**with chicken stripes – CHF 24.00**

**with shrimps – CHF 25.50**

**Beef cheeks braised in Pinot Noir wine from Malans  
with roasted root vegetables and Parmigiano-herbs-risotto**

CHF 39.50

**Confit duck leg  
with red cabbage, fried bread dumplings,  
glazed kumquats and orange-demi glace**

CHF 35.50

**Poached fillet of red trout with  
cream spinach, buttered carrot stripes,  
potatoes and Pommery mustard sauce**

CHF 32.50

**Homemade mountain cheese ravioli with sage butter,  
roasted pine kernels and arugula**

CHF 26.50

## **Desserts**

**Chocolate brownie with mascarpone cream and sea buckthorn sorbet**

CHF 13.50

**Spicy pumpkin parfait with mocca biscuit**

CHF 12.50

**Cheese variation**

**Soft and hard types of cheese with fig chutney and pear bread**

CHF 16.00

**Different types of ice cream and sorbet**

**Let you inspire from our service team**

**per 1 scoop**

CHF 3.50

**Dear Guests**

**WE PURCHASE OUR MEAT FROM THE FOLLOWING COUNTRIES**

**Beef: CH // Veal: CH // Pork: CH // Chicken: CH/BRA // Duck: FR //**

**Fish: VN/IT // Shrimps: VN**