

Starters

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Colourful mixed leaf salad
with Grandma's house dressing
and roasted seeds
12.50

Corn salad with herb croûtons, soft boiled egg
and sautéed organic mushrooms
17.50

Free-range beef tartare
with toasted house bread, butter and salad garnish
23/36

Oven baked beetroot salad with scallions vinaigrette,
pumpkin-walnut purée and fava bean and cumin crackers 🌱
15

Bacon flatbread with onions, crème fraîche, and lettuce salad
16/32

Selection platter of free-range Duroc pig from Davos Klosters
21

P.S:

We source all locally grown and available food such as vegetables,
fruits, meat, and fish products from regional Swiss agriculture.
These are complemented by some spices and products from other climates.

Main

Rösti's veal meatloaf
with mushroom cream sauce
41.50

Jure Mocke (vinegar-braised beef)
as in the good old times
43

Grilled veal cutlet with herb butter on jus
46

Daily special of Black Angus beef from Davos-Klosters served with
assorted salads
Daily price

Whole oven-baked organic trout stuffed with herbs and garlic
42

Seasonal vegetarian homemade ravioli
24/36

Roasted cauliflower on Swiss organic chickpea risotto
with celery apple foam and flaxseed crackers 🌱
36

Homemade buckwheat noodles with seasonal vegetables
in herb vinaigrette with poached organic egg
36

Our meat and fish main courses are served with
seasonal vegetables and a choice of side dish:

Mashed potatoes, spätzle, vegetable salad, or baked potatoes.

🌱 = vegan

All meat and fish main courses are served
with seasonal vegetables and one side dish of your choice
Mashed potatoes, Spätzli, Polenta or Potatoes

Prices in CHF incl. 7.7% VAT / all meat and fish is of Swiss origin
Allergies and intolerances: in this regard, we ask you to inform our employees

Desserts

Seasonal dessert of the day
Daily price

Chocolate mousse
with double cream
12.50

Vegan vanilla tartlet with plum compote 🍷
13.50

Seasonal dessert of the day
Daily price

Homemade organic buttermilk ice cream
different flavors available
5
with whipped cream
+1.80

Trio of regional cheese
served with homemade compot
14

Recommended wine

Tobias Sweet AOC St. Gallen, Tobias Schmid
Bernegg, Pinot Noir and Johanner
1/2 dl 10.50

From the fridge

Jantis Cream 18 Vol%
4cl 9.50

Dinner Menu