

Starters

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

Mixed vegetable salad 🌱🌱
Beetroot, cucumber, carrot, celery and cabbage
pear vinaigrette and roasted canola seed
14.50

Cold tomato consommé with goat's cream cheese flute 🌱
12

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

Home-smoked "Bachler" organic trout fillet
dill mayonnaise and lettuce salad
22

Sliced cold cuts plate from free-range Duroc piglet
from Davos-Klosters
19

🌱 = vegetarian / 🌱🌱 = vegan

Mains

Rösti's veal meatloaf with organic mushroom cream sauce
41.50

Sure Mocke (vinegar-braised beef) with braised vegetables
"as in the good old times"
43

Black Angus beef daily special from Gultia-Hof in Davos-Klosters
DP

Sliced beef liver with sage jus
36

Fried salmon steak from Lostallo with sea buckthorn butter
42

Seasonal vegetarian homemade ravioli 🌱
24/36

Puff-pastry pillows filled with eggplant and dried tomato pesto 🌱🌱
Basil cream and roasted walnuts
36

Buckwheat quark dumplings on tomato sauce 🌱
zucchini and cauliflower
36

All meat and fish main courses are served with
seasonal vegetables and one side of your choice:

mixed vegetable salad, Swiss warm potato salad, "Spätzli" or mashed potatoes

Prices in CHF incl. 8.1% VAT / all meat, fish and bread is of Swiss origin
Allergies and intolerances: in this regard, we ask you to inform our employees

Desserts

Dessert of the day created by our learners 🌸
12.50

Rösti's chocolate mousse 🌸
double cream
13.00

Vegan carrot cake with seasonal fruit compote 🌸🌸
11.50

Homemade organic buttermilk ice cream 🌸
or sorbet 🌸🌸
6.50

with whipped cream 🌸
+ 2.-

Trio of regional cheese served with homemade compote 🌸
15

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Dinner Menu