

Starters

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

Root-spinach salad with Swiss organic chickpeas 🌱
date tomatoes and "Brinz"-clips
14.50

Lamb's lettuce with egg and croutons 🌱
Grandma's house dressing
16
with creamy Brie from "Gerzensee" wrapped in bacon
+3.50

Sliced cold cuts from free-range Duroc piglet
from Gultia-Hof in Davos-Klosters
19

Swiss beef tartare
toasted dark bread, butter and salad garnish
23/36

Clear game bouillon with egg and dices
16

🌱 = vegetarian / 🌱🌱 = vegan

Main

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

Trilogy of Zurich venison: schwitzel, chop and ragout
red cabbage, Brussels sprouts and poached apple
48

Fallows deer strips from Emmetbürgen with mushrooms
red cabbage, Brussels sprouts and poached apple
45

Whole Bachler organic deer oven baked, filled with herbs
42

Seasonal homemade vegetarian ravioli 🌱
24/36

Roasted cauliflower on pumpkin puree with organic mixed mushrooms 🌱🌱
Puffed quinoa and walnut polenta
36

«Valais cholera» with sweet and sour kohlraabi salad and herb crème fraîche 🌱
"Shortcrust cake with potatoes, leek, apple and cheese / 30min wait"
36

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

"Spätzli", mashed potatoes, Swiss warm potato salad or rosemary polenta

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 moussé 🌸
double cream
13.00

Vegan pear tart with plum sorbet 🌸🌸
"15min wait"
13.50

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