







Starters

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

Pumpkin-cabbage salad with apple vinaigrette 
Walnuts and Brinz chips
14.50

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

Celery and chestnut cream soup with Edelweiss-gin 
roasted walnuts and croutons
13.50

Sliced air-dried ham from free-range Duroc piglet
from Galfia-Hof in Davos-Klosters
16.50

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

Home-smoked Bachler organic trout fillet with pickled cucumber curd
Chicory salad and garlic crostini
19

Mains


Rösti's veal meatloaf with organic mushroom cream sauce
41.50



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


Angus beef rump steak (200gr.) from Emmetbürgen
with herb butter and jus
52

Daily special from the Galfia-Hof in Davos-Klosters
DP

Fried salmon steak (160gr.) from Lostallo with buckethorn-butter
46

Homemade vegetarian ravioli with sage butter and Belper-cheese 
"Pumpkin, cream cheese and roasted hazelnuts"
24/36

Swiss organic lentil ragout with root vegetables 
caramelized salsify, beetroot foam and purslane 
36

Buckwheat omelette filled with cabbage and Dallenwiler goat's cheese 
Pumpkin puree and fried organic mixed mushrooms
36

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

Homemade Spätzli, mashed potatoes, rosemary polenta or white wine risotto

 = vegetarian /   = vegan

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

Homemade chestnut vermicelle with cherry brandy and meringue 🌸
14.50

Rösli's chocolate moussé 🌸
double cream
13.00

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

Homemade organic buttermilk ice cream 🌸
or sorbet 🌸🌸
6.50

with whipped cream 🌸
+ 2.-

Trio of regional cheese 🌸
15

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Dinner Menu