



Starters

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

Kale salad with dill vinaigrette 🌱🌱
Pear chutney and puffed rapeseeds
14.50
with organic poached egg 🌱
+3.50

organic lentil soup with herb oil 🌱🌱
pickled onions and dark bread croutons
13.50

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

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

Home-cured salmon from Costallo with honey mustard
on a two-tone cabbage salad
21.50

🌱 = vegetarian / 🌱🌱 = vegan

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

Black Angus Beef Daily special from Gulfiar-Hof in Davos-Klosters
DP

Roasted Alpsteiner cornedicken
spiced with raw ham and sage
46

Whole Bachler organic trout baked in the oven
stuffed with herbs and garlic
43

Homemade vegetarian ravioli with sage butter and Belper-cheese 🌱
"Apple, celery, hazelnuts and cream cheese"
24/36

Buckwheat spätzli, gratinated with Dallenwil goat's cheese 🌱
creamed saboy cabbage, kale and fried onions
36

Swiss organic chickpea ragout with root vegetables 🌱🌱
Jerusalem artichoke, parsnip foam and purslane
36

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

Homemade spätzli, mashed potatoes, potato wedges or white wine risotto

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

Rösli's chocolate mousse 🌱
double cream
13.00

Semolina dumpling 🌱
with pickled plums, berries and whipped cream
11.50

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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