



Starters

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

Mixed vegetable salad with Birnel-Linaiquette 🌹🌹
rapeseeds and shallots
14.50

Cold pea soup with Edelwhite Vodka and lemon drops 🌹🌹
13.50

Coppa and raws ham from the "Duroc Free-Range pig"
directly from the Gulfia-farm in Dabot-Klosters
16.50

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

Sautéed "Lucky" Shrimp from Wintertthur
date tomatoes and garlic
24.50

🌹 = vegetarian / 🌹🌹 = vegan

Mains

Rösti's local 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 Gulfia-farm in Dabot-Klosters
DP

Alpstein corn-fed poulard with rosemary jus
42

Whole Bachler organic trout oven baked, filled with herbs
43

Homemade vegetarian ravioli with sage butter 🌹
"sun-dried tomatoes, cream cheese, hazelnuts"
24/36

Gratinated buckwheat "Pizzocheri" with glazed onions 🌹
spring onions, cherry tomatoes, and Swiss chard
36


Caramelized sugarloaf with lemon and Birnel-yogurt 🌹🌹
organic black chickpeas and watercress
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 vegetable salad

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


Desserts

Rösli's chocolate mousse 
double cream
13.00


Vanilla pudding with berry compote 
roasted almonds and whipped cream
11.50

Vegan rapeseed & poppyseed cake  
two kinds of strawberries
13.50

Homemade organic buttermilk ice cream 
or sorbet  
6.50

with whipped cream 
+ 2.-

Trio of regional cheese 
15

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