



Starters

Colourful mixed leaf salad with roasted seeds 🌹
Grandma's house dressing
13

Root spinach salad with organic Swiss chickpeas 🌹
cherry tomatoes, Dallenwil goat's cheese, and Birnel-vinaigrette
16

Lamb's lettuce with egg and croutons 🌹
Grandma's house dressing
15

with cream brie from Gerzensee, fried in a ham coating
+ 4

Pumpkin cream soup with roasted seeds and pumpkin seed oil 🌹
14

Coppa and raw ham from the "Duroc Free-Range pig"
directly from the Gulfia-farm in Davos-Klosters
17

Swiss beef tartare
toasted dark bread, butter and salad garnish with Grandma's house dressing
24/36

🌹 = vegetarian / 🌹🌹 = vegan

Mains

Rösli's veal meatloaf with organic mixed mushroom cream sauce
42

Suure Mocke (vinegar-braised beef) with braised vegetables
"as in the good old times"
44

Deer escalope from northeastern Switzerland with berry jus
Red cabbage, glazed chestnuts, Brussels sprouts and poached apple
49

Northeastern Swiss venison pepper with bacon, pearl onions, and croutons
Red cabbage, glazed chestnuts, Brussels sprouts and poached apple
41

Whole Bachser organic char oven baked, filled with lemon and herbs
43

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

Roasted cauliflower on pumpkin puree with organic mixed mushrooms 🌹🌹
Puffed quinoa, rosemary polenta and walnut
36

Swiss organic lentil ragout with root vegetables 🌹🌹
roasted celery puree and walnut -rosemary-cracker
36

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

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

Desserts

Rösli's Chocolate Mousse 🌸
with Double Cream
13

Homemade Vermicelli 🌸
with Kirsch, whipped cream, and meringue
15

Vegan Rapeseed Poppy Seed Cake 🌸🌸
with cherry compote and vegan lemon yogurt
14

Ice cream 🌸 or sorbet 🌸🌸
produced by Sorbetto in Zurich
5

with whipped cream 🌸
+ 2

Trio of regional cheeses 🌸
15

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