

Starters

Green leaf salad
with granny's dressing
and roasted seeds
9.50

Lettuce salad with fresh curd cheese dressing
with medium-cooked egg
and bacon croutons
14.50

Fribourg cheese bacon cake
with salad and red radishes
15.50

Tatar of Swiss free range beef
served with crunchy house bread
butter and salad bouquet
19/33

Home-smoked Bremgartner deer with tartar sauce
Pickled icicle vegetables and rocket salad
17.50

Sliced platter from the Davoser farmyard pig
(coppa, bacon, ham)
15.50

Seasonal soup of the day
9

Mains

Rösti's meatloaf
with mushroom cream sauce
34

Swire Mokka (vinegar-braised beef)
as in the good old times
36

Grilled veal sweetbread
with thick-pear rosemary jus
30

Homemade fried sausage from the charcoal grill
with beer mustard
(beef, pork, veal)
29

Trout file from Bachli 2H Bio
of brown butter
34

Seasonal homemade ravioli 🌱
20/30

Homemade buckwheat noodles
with sage oil
and colorful spring vegetables and roasted almonds 🌱
28

Baked asparagus in fresh curd cheese batter on creamy watercress
with seasonal vegetables 🌱
30 minutes
29

🌱 = vegetarisch, 🌿 = vegan

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

mashed potatoes, small flour dumplings, herb pilaf rice, baked potatoes

Prices in CHF incl. 7.7% VAT / All meat and fish is of Swiss origin
Allergies and intolerances: in this regard, we ask you to inform our employees

Desserts

«Zürich Triätt cut!»
with rhubarb compote and wine foam
12

Chocolate mousse
with double cream
11

Wine pie cut
Ircheldwöpfer ice cream and hazelnut crumble
14.50

Homemade buttermilk ice cream
our service staff recommends
4.50

Trio of regional cheeses
served with homemade compote
12

Recommended wine

Tobias Sweet AOC St. Gallen, Tobias Schmid
Berneck, Pinot Noir and Johanner
1 dl 10.50

From the fridge

Säntis Cream 18 Vol%
4cl 9.50
%
4cl 9.50

Dinner Menu