

## Starters

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

Mixed salad  
12.50

Gruyère-cornichons melting bread  
on date tomato ragout  
15.50

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

Home smoked organic trout fillet with pickled cucumber mayonnaise  
on frisée salad  
18.50

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

Seasonal soup of the day

## Mains

Rösti's meatloaf  
with mushroom cream sauce  
34

Jure Mucke (vinegar-braised beef)  
as in the good old times  
36

Grilled strips of beef heart  
with rosemary jus on celery and carrot salad  
28

Day special of Black Angus from Galfia farm  
Daily price

Roasted salmon steak (150gr) from Lostallo (Grisons)  
with lemon herb oil  
35

Seasonal homemade ravioli 🌱  
20/30

Homemade buckwheat rolls  
filled with spinach, champignons and almonds  
tomato sauce and colorful summer vegetables 🌱  
29

Baked Tomme Vandoise with cherry compote  
on raws marinated cabbage salad and baked potatoes 🌱  
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, baked potatoes or mixed salad

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

Ginépi cake on mocha cream  
12

Chocolate mousse  
with double cream  
11

Caramelized plums  
with homemade  
sparkling wine - ice cream  
12.50

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

## Dinner Menu