

Starters

Green leaf salad
with Grammy's dressing
and roasted seeds
10.50

Beetroot and radish salad
with a apple vinaigrette
served with walnut crackers
14.50

Mashed potato cake with bacon,
dill cream and two colored cabbage salad
17

Tatar of Swiss free-range beef
served with crunchy house bread
butter and salad bouquet
23/36

Home smoked whitefish fillet
with pickled cucumber-quark sauce
served with salad and garden radish
20.50

Oxtail soup with roasted marrow bone
18

Mains


Rösti's veal meatloaf
with mushroom cream sauce
41.50


Swire Mocke (marinated and braised in red wine)
as in the good old times
43


Fried sweetbread with onion sauce
39.50

Day special of Black Angus Beef from Davos-Klosters
Daily price

Whole organic trout from Bachli Zuerich
stuffed with herbs, bicolor carrots and celery
41

Seasonal homemade ravioli 
22/35

Filled gnocci with roasted vegetables on a red wine sauce.
Celery puree, sweet and sour beetroots and crunchy onions 
37

"Cholera" from Oberwallis a savoury pastry filled with potatoes, leeks,
onions, cheese, apples served with parsnip foam and cabbage 
36

 = vegetarian  = vegan

All meat and fish main courses are served
with seasonal vegetables and one side dish of your choice
Mashed potatoes, Spätzli, Potatoes or Polenta

Desserts

Vegan vanilla tartlet with poached pears
13.50

Chocolate mousse
with double cream
12

Seasonal dessert of the day
Daily price

Homemade buttermilk ice cream
different flavors available
5
with whipped cream
+1.80

Trio of regional cheese
served with homemade compot
14

Recommended wine

Tobias Sweet AOC Jf. Gallen, Tobias Schmid
Bernegg, Pinot Noir and Johanner
1/2 dl 10.50

From the fridge

Säntis Cream 18 Vol%
4cl 9.50

Dinner Menu