

# Starters

<b>BREAD SALAD</b> with lettuce hearts, crispy bread and Swiss mozzarella	23
<b>BEETROOT SALAD</b> with spinach leaves, goat cheese mousse and hazelnut brittle	22
<b>SELECTION OF SALMON</b> with cucumber, fennel and orange	25
<b>SCALLOPS</b> with vegetable salad, finger limes, chervil foam	31
<b>BEEF CARPACCIO</b> with Belper Knolle cheese, porcini and meadow herbs	28
<b>DUO OF FOIE GRAS</b> with chestnut, brioche and apple chutney	33

# Soups

<b>ALPINE HAY SOUP</b> with crayfish, hazelnut and venison ham	19
<b>ESSENCE OF POULTRY</b> with swiss chard, Vacherin praline and bergamot	21

# Pasta

<b>RAVIOLS DA TRIN</b> Ravioli filled with dried pear purée, onions, sage and brown butter	26
<b>PUMPKIN GNOCCHI</b> with sage butter, balsamic vinegar and pumpkin seeds	22
<b>ARTICHOKE RISOTTO</b> with broad beans, crispy pork belly and lemon foam	28
<b>TAGLIOLINI WITH LOBSTER</b> with bisque, cherry tomatoes and marsh samphire	49

# Meat

<b>CORN-FED CHICKEN BREAST</b> with purple carrots, corn and traditional Pizokel dumplings	39
<b>FILLET OF LOCAL ENGADINE ANGUS BEEF</b> with Jerusalem artichoke, potato croquettes and green peppercorn sauce	64
<b>SADDLE OF VENISON AND HIS BRAISED SHOULDER</b> with red cabbage, traditional dumplings and pumpkin	46
<b>VEAL CUTLET</b> with ratatouille, forest mushrooms and potato cakes	58

# Fish

<b>PIKE-PERCH</b> with beetroot, green apple and poached oyster	39
<b>MOUNTAIN TROUT</b> with kohlrabi, blood orange and watercress	44
<b>BRAISED CAULIFLOWER</b> with colourful braised florets, panna cotta and raisins	28

# Desserts

<b>VERMICELLES</b> with cherry ice cream and meringue	17
<b>WARM CHOCOLATE CAKE</b> with banana and passionfruit sorbet, kaffir lime cream	18
<b>CARROT CAKE</b> with lemon cream, cream cheese ice cream and walnut	16
<b>CHOCOLATE CREAM</b> with beetroot, Felchlin chocolate and wild rice	17
<b>ICE CREAM &amp; SORBET</b> Vanilla, chocolate, pistachio, yoghurt, gingerbread Strawberries, lemon, blood orange-rosemary, mango	per scoop 4.50

# Cheese

## SPECIALITY CHEESE FROM GRISONS

Portion 1–3 cheeses	18
Portion 4–5 cheeses	23

The cheese is served with fruit mustard, homemade chutney bread and fruit bread from Laax.

### Meat declaration of origin

Lamb · beef · veal · chicken · pork: CH

All prices are quoted in Swiss Francs (CHF) including 8 % VAT.