

Starters

BREAD SALAD with lettuce hearts, crispy bread and Swiss mozzarella	23
LAMB`S LETTUCE with quail egg, black nut und Sbrinz cheese	22
SALMON with elderflower, peas and sorrel	25
SCALLOPS with fermented vegetables, yuzu and flying fish roe	31
BEEF CARPACCIO with marshmallow, herbs and Parmesan	28
DUO OF FOIE GRAS with rhubarb, meringue and raspberry	33

Soups

ALPINE HAY SOUP with crayfish, hazelnut and dried venison ham	19
SMOKED DUCK ESSENCE with praline, kumquats and pak choi	21

Pasta

RAVIOLS DA TRIN Ravioli filled with dried pear purée, onions, sage and brown butter	26
POTATO DUMPLILNG filled with Burrata, young leek and morel mushrooms	24
RISOTTO AND HONEYDEW MELON with Chorizo, Gin and mint	28
TAGLIOLINI WITH LOBSTER with bisque, cherry tomatoes and marsh samphire	49

Meat

FILLET OF LOCAL ENGADINE ANGUS BEEF with Jerusalem artichoke, potato croquettes and green peppercorn sauce	64
CORN – FED CHICKEN BREAST with wild garlic gnocchi, asparagus and forest mushrooms	39
DUO OF LAMB with chickpeas, salted lemon and oven vegetable	46
FILLET OF MILK-FED VEAL with deep fried sweetbread, creamy Polenta and black garlic	52

Fish

SEA BASS with Fregola Sarda, courgette blossom and vongole	39
ALPIN CHAR Cooked in mountain tea, radish and roe	44
VEGETARIAN AND VEGAN	
LUKEWARM CHICORÉE with goat cheese, walnut and apple cream	22
PEA PUDDING with glazed vegetables, puffed quinoa and herbs salsa	23

Desserts

CHOCOLATE VARIATION

with Felchlin chocolate, smoked pear and yoghurt – bergamot sorbet 21

RHUBARB

with pain perdu, honey parfait and strawberry 19

STRACCIATELLA MOUSSE

with granny smith sorbet, elder blossom foam and wood sorrel 17

GOAT CHEESE

with raspberry sponge, grilled paprika and orange pepper 18

ICE CREAM & SORBET

Vanilla, chocolate, pistachio, yoghurt, raspberry - Fiore di Latte

Strawberry, lemon, cucumber, mango per scoop 4.50

Cheese

SPECIALITY CHEESE FROM SWITZERLAND

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

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

Fish declaration of origin

Char-Ice land
Salmon-Norway
See bass-France
Lobster Nord-West-Atlantic
River crab-France

Meat declaration of origin

Lamb-Australia/United Kingdom
Beef-Switzerland
Veal-Switzerland
Poultry-Switzerland-France
Game-Switzerland