

Welcome

Buna sera
Good evening

From the alps to the sea,
our restaurant takes you on a journey for your senses

All prices are quoted in Swiss Francs (CHF) including 7.7 % VAT.

Starters

TOMATO SALAD with lettuce hearts, buffalo mozzarella and crispy bread Lactose, gluten	24
SPINACH SALAD with country ham, fig and Burrata Lactose, gluten	22
MELON SALAD with goat cheese, dandelion and hazelnut brittle Lactose, nuts	21
SALMON with cucumber variation, sorrell and orange Lactose, fish	26
SCALLOP CEVICHE with avocado, mango and tortilla chips Molluscs, fish, celery	32
CARPACCIO FROM SWISS BEEF with grison meat, tatar, Sbrienz and quail egg Lactose, egg	29
TRILOGY FROM GOOSE LIVER with guava jelly, brioche and cereal crumble Lactose, gluten, egg	35

All prices are quoted in Swiss Francs (CHF) including 7.7 % VAT.

Soups

ALPINE HAY SOUP with crayfish, hazelnut and dried venison ham <i>Molluscs, crustaceans, nuts, celery, lactose</i>	19
MUSHROOM CONSOMME with nature yogurt from vals, woodruff and beetroot <i>Lactose, celery</i>	21
GREEN COLD DISH smoked eel, granny smith apple and sour cream <i>Lactose, celery, fish</i>	20

Pasta

RAVIOLS DA TRIN filled with dried pear purée, onions and red wine pear <i>Lactose, gluten, celery</i>	27
LASAGNETTE with scampi, zucchini and bottarga of tuna <i>Lactose, gluten, crustaceans, fish, celery</i>	24
RISOTTO CARNAROLI with pea, black truffle and belpier tuber <i>Lactose, celery</i>	29
TAGLIOLINI WITH LOBSTER with cherry tomatoes, mild bisque and salicorn <i>Fish, crustaceans, lactose, gluten</i>	49

Meat

FILLET OF LOCAL ENGADINE ANGUS BEEF with Jerusalem artichoke, potato croquettes and green peppercorn sauce Gluten, lactose, celery	65
CORN – FED CHICKEN BREAST with nettle pizokel, corn creme and wild mushrooms Gluten, lactose, celery	39
VENISON poppy potato dumplings, porcini and spruce bud Gluten, lactose, celery, nuts	46
FILET FROM CALF with fried sweetbread, morels and tropea onion ravioli Gluten, lactose, celery	53
LUMA BEEF STEAK WITH «HANDSELECTED SWISS BEEF» bone marrow, parsnip and confected cherry tomatoes Gluten, lactose, celery	66

Fish

SEA BASS with salicorn, cerignola olive and peach Lactose, fish, molluscs, crustaceans, celery	39
MOUNTAIN ALIBLE SIMMERED IN ALPS TEA with elder, watercress and chanterelles Lactose, fish, molluscs, crustaceans, celery	45
GRILLED OCTOPUS with La Ratte potatoes, passion fruit and smoked paprika Lactose, fish, molluscs, crustaceans, celery	36
VEGETARIAN AND VEGAN	
LUKEWAR CHICORY With goat cheese, walnut and apple-cream Gluten, lactose, celery	24
BRAISSED URKAROTTE with sea buckthorn, tapioca and chamomile	25

Desserts

FELCHLIN CHOCOLATE PARFAIT

with caramel kernel, berries marinated in woodruff
and quinoa tulle

22

Lactose

NR 27

with apricot sorbet, gin jelly and marinated cucumber

20

Lactose

PEACH

with sheep's milk panna cotta, champagne mousse and lavender

18

Lactose

CHERRY COMPOTT

with feta, tarragon sorbet and poppy biscuit

19

Lactose, gluten, nuts

GLACE & SORBET

Vanilla, chocolate, pistachio, yoghurt, nut

per scoop 4.50

Strawberry, lemon, mango, banana passion fruit

Lactose

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.

Lactose

FISH DECLARATION OF ORIGIN

Mountain char–Island
Salmon–Norway
Sea bass–France
Lobster–Nord-West-Atlantic
River crab–Swiss/France
Octopus–Italy
Scampi–Scotland
Eel–New-Zealand

MEAT DECLARATION OF ORIGIN

Lamb–Australia/United Kingdom
Beef–Switzerland
veal–Switzerland
Poultry–Switzerland/France
Game–Switzerland
Luma Beef–Switzerland/USA
Pork–Switzerland