

# 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

<b>BREAD SALAD</b> with a tomato variation, lettuce hearts, mozzarella and crispy bread lactose, gluten	24
<b>VAIARTY OF BEETROOT</b> with tofu, oats and blood orange gluten	22
<b>SALMON</b> with a cucumber variation, burrata cream, oranges – vanilla jelly and brioche fish, lactose	26
<b>CARPACCIO FROM SWISS BEEF</b> with mushrooms, Belper tuber, chestnut and herbs lactose	27

# Soups

## **POULTRY ESSENCE**

with quail-chard-Praline, bergamot and vacherin  
celery, lactose, egg,

19

## **PUMPKIN CREAM SOUP**

with pumpkin seed oil, amaretto, ricotta-mushroom-ravioli  
celery, gluten, lactose, egg

18

# Pasta

**CARNAROLI RISOTTO WITH CRISPY PORK BELLY**

with artichoke, tonka bean and citrus foam

nuts, lactose, celery

27

**TAGLIOLINI WITH LOBSTER**

with sepia noodle, cherry tomatoes, mild bisque and salicorn

fish, crustaceans, lactose, gluten, celery, molluscs

35

# Main Courses

<b>FILET OF LOCAL ENGADINE ANGUS BEEF</b> with Jerusalem artichokes, potato croquettes and green peppercorn sauce gluten, lactose, celery	65
<b>CORN - FED CHICKEN BREAST</b> with glazed parsnip, creamy polenta from Ticino and morels lactose, celery	39
<b>SEA BASS</b> with olive gnocchi, almond cream and salicorn lactose, fish, molluscs, crustaceans, celery, gluten, egg	39
<b>CRISPY PIKE-PERCH</b> with beetroot, champagne foam, green apple and poached oyster fish, molluscs, crustaceans, lactose, celery, gluten, egg	37
<b>LUKEWARM CHICORY</b> with goat cheese, walnut and apple cream gluten, Lactose, celery, egg	24
<b>SALSIFY</b> with cabbage, mushroom and sea buckthorn jelly celery	26

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# Desserts

<b>BLACK N WHITE</b> with fennel panna cotta, cacao sorbet and white chocolate ice cream lactose, egg, gluten	20
<b>OVOMALTINE PARFAIT</b> with caramelito mousse, banana and granola Lactose, gluten, egg, nut	22
<b>PECAN TART</b> with orange-buttermilk ice cream and orange-blossom chantilly lactose, gluten, egg, nut	18
<b>BAKED APPLE</b> with olive oil biscuit, calvados apple sorbet and chocolate cream nut, gluten	18
<b>ICE CREAM &amp; SORBET</b> vanilla, chocolate, pistachio, yoghurt, nut strawberry, lemon, mango, banana - passion fruit lactose, egg	per scoop 4.50

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# Cheese

## SPECIALITY CHEESE FROM SWITZERLAND

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

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

Lactose

## FISH DECLARATION OF ORIGIN

Mountain char - Island  
Salmon - Norway  
Sea Bass - France  
Lobster – Nord-West-Atlantic  
River crab – Switzerland / France  
Pike perch – Swiss/Estonia  
King crab – Pacific Northwest  
Mackerel – France  
Tuna – Western Pacific

## MEAT DECLARATION OF ORIGIN

Wagyu beef – USA  
Beef - Switzerland  
Quail – Switzerland/France  
Chicken – Switzerland / France  
Game – Switzerland  
Pork - Switzerland