

Kleine Gerichte / Small Dishes

- Rindstatar** 24/32
Klein 70g | Gross 140g
Hausgemachte Tatarsauce, Zwiebeln, Cornichons, Kapernäpfel
Beef tartare with homemade tartare sauce, onions, gherkins, caper berries
- Bündner Capuns** 23
In Mangoldblättern, Trockenfleisch, leichte Bouillon, Bergkäse
Chard leaf rolls with dried meat, light bouillon, mountain cheese
- Gambas al Ajillo** 25
Knoblauch, Olivenöl, Chili, Weisswein, Brot
Garlic prawns with olive oil, chilli, white wine, bread

Salat / Salad

- Caesar Salad** 14
Romana, Sbrinz, Croutons, hausgemachtes Dressing
Romaine lettuce, Sbrinz cheese, croutons, homemade dressing
Mit Cajun-Pouletstreifen oder Gambas 22
With Cajun chicken strips or prawns
- Gemischter Sommersalat** 14
Wassermelone, Rucola, Tomate, Gurke, Avocado, Blattsalat
VEGETARISCH
Mixed summer salad with watermelon, rocket, tomato, cucumber, avocado, lettuce
Mit Chèvre Chaud 19
With warm goat cheese

Pasta

- Linguine Aglio e Olio** 22
Olivenöl, Chili, Knoblauch, Petersilie
VEGAN
Olive oil, chilli, garlic, parsley

Hauptgänge / Main Courses

- Mais-Pouletbrust** 28
Ratatouille, Kartoffel-Rosmarin-Fondant, Olivencrumble, eingelegte Zwiebeln, Basilikumöl
Corn-fed chicken breast with ratatouille, rosemary potato fondant, olive crumble, pickled onions, basil oil

- Kräuterschwein-Cordon-Bleu** 34
Bauernschinken, Raclettekäse, Pommes frites, grüner Salat
Herb-fed pork cordon bleu with ham, Raclette cheese, French fries, green salad

- Zürcher Geschnetzeltes** 44
Butterrösti, Champignons, Rahmsauce
Sliced veal Zurich style, cream sauce, butter rösti, mushrooms

- Wiener Kalbsschnitzel** 46
Pommes frites, Preiselbeeren, grüner Salat
Breaded veal schnitzel with French fries, lingonberries, green salad

- Gebratene Doradenfilets** 36
Wurzelgemüse-Julienne, Rucola-Datterini-Salat, Rosmrinkartoffeln, Zitrus-Sauerrahm
Sea bream filet, root vegetable julienne, rocket-Datterini salad, pan-fried potatoes, citrus sour cream

- Ratatouille Provençale** 26
Cannellini-Bohnen, schwarze Polenta-Schnitte, geröstete Kichererbsen, Rucola-Datterini-Salat, Basilikum
VEGAN
Cannellini beans, black polenta slice, roasted chickpeas, rocket-Datterini salad, basil

Dessert

Tagesdessert Tägliche Variation <i>Daily variation</i>	12
Davoser Sauerrahm-Mousse Beerenspiegel, Mandelkrokant <i>Davos sour cream mousse with berry sauce, almond brittle</i>	9
Sorbet und Glacé Auswahl <i>Sorbet and ice cream, selection</i>	4
Affogato Vanille-Glacé, Espresso <i>Vanilla ice cream, espresso</i>	8

Steinofen Pizza / Stone Oven Pizza

Pizza Margherita	20
Tomatensauce, Mozzarella, Basilikum	
<i>VEGETARISCH</i>	
<i>Tomato sauce, mozzarella, basil</i>	
Pizza Marinara	20
Tomatensauce, Knoblauch, Oregano, Olivenöl	
<i>VEGAN</i>	
<i>Tomato sauce, garlic, oregano, olive oil</i>	
Pizza Prosciutto	23
Tomatensauce, Mozzarella, Bauernschinken, Basilikum	
<i>Tomato sauce, mozzarella, ham, basil</i>	
Pizza Salami	25
Tomatensauce, Mozzarella, Salami mild oder scharf	
<i>Tomato sauce, mozzarella, salami mild or spicy</i>	
Pizza Victoria	28
Tomatensauce, Mozzarella, Champignons, Ei, Rohspeck, Zwiebel	
<i>Tomato sauce, mozzarella, mushrooms, egg, cured bacon, onion</i>	
Pizza Grischuna	28
Tomatensauce, Mozzarella, Rucola, Bündner Rohschinken, Sbrinz	
<i>Tomato sauce, mozzarella, rocket, Grisons raw ham, Sbrinz cheese</i>	

Kindergerichte / Children's Menu

Pizza Margherita klein Tomatensauce, Mozzarella, Basilikum <i>Small pizza Margherita with tomato sauce, mozzarella, basil</i>	13
Linguine Napoli Tomatensauce, Parmesan <i>Linguine with tomato sauce, Parmesan</i>	13
Chicken Nuggets Pommes frites <i>Chicken nuggets with French fries</i>	15
Kleines Wiener Kalbsschnitzel Pommes frites <i>Small breaded veal schnitzel with French fries</i>	20

Alle Kindergerichte inklusive einer Kugel Glacé nach Wahl.

All children's dishes include a scoop of ice cream of their choice.

Glacékarte

Sommer 2026

Sorbet

Zitrone *Lemon*

Blutorange *Blood Orange*

Glacé / Ice Cream

Vanille *Vanilla*

Erdbeer *Strawberry*

Schokolade *Chocolate*

Café Krokant *Coffee Crunch*

Walnuss *Walnut*

Pistazie *Pistachio*

Sommerspecial / Summer Special

Coupe Romanoff 14

Vanille-Glacé, marinierte Erdbeeren, Rahm

Vanilla ice cream, marinated strawberries, Grand Marnier, whipped cream

Coupe Dänemark 14

Vanille-Glacé, heisse Schokoladensauce 55%, Fleur de Sel, Rahm

Vanilla ice cream, hot chocolate sauce 55%, fleur de sel, whipped cream

pro Kugel / per scoop 4 Rahm / Whipped cream 1

Alle Preise in Schweizer Franken, inklusive Mehrwertsteuer

All prices in Swiss Francs, including VAT

Herkunft unserer Produkte gemäss Deklaration Origin of our products according to declaration

Bitte informieren Sie uns über Allergien und Unverträglichkeiten

Please inform us about any allergies or intolerances