

Kleine Gerichte / Small Dishes

Knusprige Frühlingsrollen 16

Asiatischer Salat, Sesam-Limetten-Dressing, Sweet-Chili-Dip

Crispy spring rolls with Asian salad, sesame-lime dressing and sweet chilli dip

Rindstatar

22/30

Klein / Small 70g | Gross / Large 140g

Zwiebeln, Cornichons, Kapernäpfel

Beef tartare with onions, gherkins, caper berries

Bündner Plättli

28

Bündnerfleisch, Rohschinken, Salsiz, Rohspeck, Davoser Bergkäse, Essiggurken, Zwiebeln, Brot

Grisons platter with air-dried beef, raw ham, Salsiz sausage, cured bacon, Davos mountain cheese, gherkins, onions, bread

Chili-Tortilla-Chips

14

Guacamole, Salsa mexicana

VEGETARISCH

Chilli tortilla chips with guacamole and salsa mexicana

Suppen / Soups

Bündner Gerstensuppe

13

Rollgerste, Wurzelgemüse, Bündnerfleisch, Rahm

Traditional Grisons barley soup with root vegetables, air-dried beef, cream

Tomatensuppe

11

Basilikum, Rahm, Croutons

Tomato soup with basil, cream, croutons

Salat / Salad

Grüner Salat 10

Blattsalate, Dressing nach Wahl

VEGETARISCH

Green salad with mixed leaves, choice of dressing

Gemischter Salat 12

Blattsalate, Tomate, Gurke, Karotte, Mais

VEGETARISCH

Mixed salad with lettuce, tomato, cucumber, carrot, sweetcorn

Caesar Salad 14

Romana, Sbrinz, Croutons, hausgemachtes Dressing

Romaine lettuce, Sbrinz cheese, croutons, homemade dressing

Mit Cajun-Pouletstreifen

With ajun chicken strips

22

Wurst-Käse-Salat 16

Cervelat, Emmentaler, Zwiebeln, Essiggurken, Dressing nach Wahl

Sausage and cheese salad with Cervelat, Emmental, onions, gherkins, choice of dressing

Fitness-Salat 22

Blattsalate, gebratene Rindshuftstreifen, Cherrytomaten, Gurke, Avocado, Croutons

Mixed leaf salad with pan-fried beef strips, cherry tomatoes, cucumber, avocado, croutons

Dressing nach Wahl: French, Italienisch oder nur Essig und Öl / Choice of dressing: French, Italian or oil and vinegar

Pasta

Penne Cacio e Pepe 22

Pecorino, schwarzer Pfeffer

VEGETARISCH

Penne with Pecorino cheese, black pepper

Penne Napoli 22

Tomatensugo, Basilikum, Grana Padano

VEGETARISCH

Auf Wunsch Arrabbiata (pikant) / Arrabbiata style (spicy) on request

Penne with tomato sauce, basil, Grana Padano

Hauptgänge / Main Courses

Kräuterschwein-Cordon-Bleu	34
Bauernschinken, Raclettekäse, Pommes frites, grüner Salat	
<i>Herb-fed pork cordon bleu with ham, raclette cheese, french fries, green salad</i>	
Zürcher Geschnetzeltes	44
Butterrösti, Champignons, Rahmsauce	
<i>Sliced veal Zurich style, cream sauce, butter roesti, mushrooms</i>	
Paniertes Schweineschnitzel	28
Pommes frites, Preiselbeeren, grüner Salat	
<i>Breaded pork schnitzel with French fries, lingonberries, green salad</i>	
Gelbes Thai-Curry mit Poulet	29
Zartes Pouletgeschnetzeltes, mildes Kokos-Curry, Sommergemüse, Jasminreis, Cashew-Röstschalotten-Crunch	
<i>Tender sliced chicken in mild yellow coconut curry with summer vegetables, jasmine rice, cashew and crispy shallot crunch</i>	
<i>Auch vegetarisch mit Süsskartoffeln und Kichererbsen</i>	26
<i>Also vegetarian with sweet potato and chickpeas</i>	
Gebratenes Zanderfilet	36
Zucchetti, Rucola-Datterini-Salat, Kartoffel-Rosmarin-Fondant, Zitrus-Sauerrahm	
<i>Pan-fried pike-perch fillet, courgettes, rocket-Datterini salad, rosemary potato fondant, citrus sour cream</i>	
Kalbsbratwurst	22
Zwiebelsauce, Pommes frites	
<i>Veal sausage with onion sauce, French fries</i>	

Käsefondue / Cheese Fondue

	p. Person / per person
Davoser Käsefondue	34
Hausgemischt aus Vacherin, Gruyère AOP und Davoser Bergkäse, mit Weisswein und Kirsch	
<i>Davos cheese fondue, blended in-house from Vacherin, Gruyère AOP and mountain cheese from Davos, with white wine and kirsch</i>	

Fleisch vom „Heissen Stein“

Meat from the "hot stone"

Rinds-Entrecôte 180 gr / Lady's Cut	40
Rinds-Entrecôte 250 gr / Gentlemen's Cut	50
<i>Beef entrecôte</i>	

Kalbs-Ribeye 180 gr / Lady's Cut	48
Kalbs-Ribeye 250 gr / Gentlemen's Cut	60
<i>Veal ribeye</i>	

Serviert mit Café de Paris Butter und Fleur de Sel

Dazu unsere feinen hausgemachten Saucen:

Served with Café de Paris butter and fleur de sel, accompanied by our homemade sauces:

Barbecue / Chimichurri / Tartar

Barbecue sauce, chimichurri, tartare sauce

Beilagen

Side dishes

Beilagen werden separat verrechnet

Side dishes are charged separately

Reis	6
<i>Rice</i>	
Pommes frites	7
<i>French fries</i>	
Grillgemüse	7
<i>Grilled vegetables</i>	
Süsskartoffel-Pommes	9
<i>Sweet potato fries</i>	

Steinofen-Pizza / Stone Oven Pizza

Pizza Margherita	20
Tomatensauce, Mozzarella, Basilikum	
<i>VEGETARISCH</i>	
<i>Tomato sauce, mozzarella, basil</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, arugula, Grisons raw ham, Sbrinz cheese</i>	

Kindergeschichte / Children's Menu

Pizza Margherita klein Tomatensauce, Mozzarella, Basilikum <i>Small pizza Margherita with tomato sauce, mozzarella, basil</i>	13
Penne Napoli Tomatensauce, Parmesan <i>Penne with tomato sauce, Parmesan</i>	13
Chicken Nuggets Pommes frites <i>Chicken nuggets with French fries</i>	15
Paniertes Schweineschnitzel klein Pommes frites <i>Small breaded pork scallop with French fries</i>	15

Sorbet

Zitrone *Lemon*

Blutorange *Blood Orange*

Glacé / Ice Cream

Vanille *Vanilla*

Erdbeer *Strawberry*

Schokolade *Chocolate*

Café Krokant *Coffee Crunch*

Walnuss *Walnut*

Pistazie *Pistachio*

pro Kugel / per scoop 4 // Rahm / Whipped cream 1.-

Coupes / Sundaes

Coupe Romanoff

14

Vanille-Glacé, marinierte Erdbeeren, Grand Marnier, Rahm

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

Coupe Dänemark

14

Vanille-Glacé, 70% Kakao heiße Schokoladensauce, Fleur de Sel, Rahm

Vanilla ice cream, 70% cocoa hot chocolate sauce, fleur de sel, whipped cream

Dessert

Tiramisu Klassisch, mit Mascarpone und Amaretto <i>Classic tiramisu with mascarpone and Amaretto</i>	12
Davoser Sauerrahm-Mousse Beerenspiegel, Mandelkrokant <i>Davos sour cream mousse with berry sauce, almond brittle</i>	9
Affogato Vanille-Glacé, Espresso <i>Vanilla ice cream, espresso</i>	8

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