

# Starters

Green leaf salad    
11.00



Mixed salad    
14.00

Oven-baked Tomme Vaudoise   
With pine nuts, fig mustard, leaf salads and homemade walnut bread  
18.00

Lamb's lettuce  
With bacon, egg and croutons  
16.00

Fried black tiger shrimp  
With seaweed, honeydew melon, cucumber and Pane Vallemaggia  
28.00 Starter  
36.00 Main Course

Beef two ways (tartar and carpaccio)  
Swiss beef, parmesan, red marinated onions, spicy mayo, bread crisps  
28.00

Beetroot filled with creamy goat's cheese    
With thyme, balsamic pearls, apple and two types of feta cheese  
18.00

# Soups

Homemade porcini mushroom consommé with marrow dumplings and chives  
16.00

Cream of sweet potato soup with marinated prawns and roasted pistachios   
14.00

Carrot coconut soup with ginger    
14.00

# Our specialities

Homemade potato gnocchi



With taleggio, walnuts, thyme and pumpkin

33.00

Homemade Ravioli del Plin "Carbonara"

Filled with egg yolk, pecorino and bacon "guanciale"

36.00

Risotto Aquarello



With cipolotti, kale, red onion confit and Gorgonzola "Cremoso"

28.00

# Fondue Chinoise

**Only on pre-order.**

With many delicious sauces

From 2 people

62.00 per Person

# Hauptspeisen

## Breaded pork schnitzel (180g)

With vegetables of the day and French fries

34.00

## Cordon bleu of pork

With ham and spicy Parpan raclette cheese, vegetables of the day and French fries

39.00

## Rack of lamb under a herb crust

With thyme jus, flageolet-ragout and creamy sage polenta

43.00

## Roasted fillet of beef with herb butter or green pepper sauce



With vegetables of the day and rosemary potatoes

Small Cut (150gr) 49.00

Big Cut (200gr) 59.00

## Beef fillet cubes "Stroganoff"



With peppers, mushrooms, pickled gherkin, sour cream and pilaf rice

48.00

## Sous vide cooked corn-fed poulard breast



With ragout, spring leek, avocado and bacon potatoes

36.00

## Risotto „Aquarello“



With roast duck foie gras, Granny Smith and veal jus

45.00

## Fish trio with zander, red mullet and prawns

With saffron sauce, and pea variation

43.00

## Homemade curd spaetzle



With various vegetables, cream and Parpan mountain cheese

25.00

## Declarations

Upon request, our staff will be happy to inform you about ingredients in our dishes that may trigger allergies or intolerances.

### Meat declaration

We obtain our meat from local butchers as well as Metzgerei Spiess Davos.

Origin:           Pork Schweiz  
                      Chicken Schweiz, Frankreich<sup>1</sup>  
                      Lamb Schweiz, Australien, Neuseeland  
                      Beef Schweiz, Uruguay<sup>1</sup>  
                      Veal Schweiz

<sup>1</sup>May have been produced with antibiotics and/or other antimicrobial performance enhancers.

### Fish declaration

We get our fish from Bianchi in Zurich

Other

We get the vegetables from our own vegetable garden as well as from Ecco Jäger from Bad Ragaz

As well as the various cheeses from the Puracenter Lenzerheide

Vegetarian dishes 

Gluten-free dishes, please also mention that you are eating gluten-free when ordering 