

Welcome
benvenuto
Willkommen
Bienvenue
Beinvegni

Dear guests

Welcome to the **Alpina Stube & Obertorstübli!**

We are delighted to welcome you to our restaurant. Together with our team we would like to offer you a cosy atmosphere and culinary moments of pleasure.

Our dishes are prepared with love and care, inspired by regional specialities and classic to modern cuisine. Let us spoil you and enjoy your time with us.

We wish you a good appetite!

Markus Beckmann & Mirjam Käser and the entire Hotel Alpina Parpan team

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, Frankreich¹
 Lamb Schweiz, Australien, Neuseeland
 Beef Schweiz, Uruguay¹
 Veal Schweiz

¹May 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 