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BerghausAlpenrösl



To share

Tarte flambée

sour creme, bacon and onions

19


Baked bone marrow

toasted bread, herbs, and lime

19

ca. 20 Minutes preparation time

Starters

Cauliflower-peanut soup 
the vegan Alpenrösli classic
14 | 16

Lettuce Salad
quail egg from Engadin, raspberry and raspberry vinaigrette
16

Alpenrösli salad
bacon, mushrooms and croutons
18

Around the herb garden
fresh peas, chervil, lovage, dill, raspberry and sea buckthorn
20

Nischi`s beef tartar
Cafe de Paris, quail egg from Engadin, herb salad and shallots,
served with toasted local "Zopf" bread
26 | 39

Baked burratina
sweet and sour beetroots, rocket salad and caramelized walnuts
28

Duck carpaccio from Appenzell
mushroom mayonnaise, herb salad, fermented apricot,
blackberry and sea buckthorn
28

Main courses

Gatschiefer Capuns

Swiss chard, air dried Grisons beef, alpine cheese, fermented apricot and herbs
29

Braised red cabbage

caraway-vegetable gravy, cauliflower-couscous, macadamia nuts
and fermented apricot
29

Mushroom variation

morel, chanterelle, king oyster mushroom, common mushroom and mushroom-gravy
35

Pork chop

fried potatoes, sweet potato purée, roasted vegetables
yellow carrots, beetroot and parsnip
39

Marsala-veal liver

Rösti, glazed vegetables
broccoli, parsnip and yellow carrots
39

Whole grilled trout from Klosters

sweet potato purée, cima di rapa and carrots
45

Whole baked quail

quail egg, fir, fried king oyster mushroom and tarragon-mousseline
47

Various cuts from Kloster lamb

sweet potato purée, fried king oyster mushroom
49

Swiss veal steak

Café de Paris, pommes allumettes, sweet potato purée, roasted vegetables,
yellow carrots, beetroot, parsnip
55

Alle Preise in CHF inkl. Mwst