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BerghausAlpenrösli



To share

Tarte flambée

sour creme, bacon and onions

19

Vegetarian tarte flambée

sour creme, tomatoes, asparagus and kale, alpine cheese from Davos

19

Baked bone marrow

toasted bread, herbs and lime

19

ca. 20 minutes preparation time

Gargellner Jause

Wienerschnitzel-fingerfood with cranberrys

26

Prättigauer platter

alpine cheese from Novai, air dried Grisons beef, salsiz,
ham, bacon and pear bread

29

Starters

Cauliflower-peanut soup

the vegan Alpenrösli soup

14 | 16

Barley soup with “Wienerli” sausage

the hearty Alpenrösli soup

16 | 18

Cabbage lettuce

quail egg from Engadin, raspberry and raspberry vinaigrette

16

Alpenrösli salad

bacon, mushrooms and croutons

18

Cheese & sausage salad

Cervelat sausage, Novaier-Alpcheese
and balsamic shallots

28

Nischi`s beef tartar

cafe de Paris, quail egg from Engadin, herb salad and shallots,
served with toasted local “Zopf” bread

26 / 39

Main courses

Casarecce “Cima di Rapa“

Cima di Rapa, asparagus and wild garlic
19/34

Alpenrösli Rösti

fried egg, ham and alpine cheese
24

Klosterser House- Sausage

local Klosterser sausage accompanied by
traditional rösti and onion sauce
24

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

Pork chop

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

All prices in CHF incl. VAT