

**F
O
O
D**

BerghausAlpenrösli



To share

Tarte flambée

sour creme, bacon and onions

19

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

Porcini mushroom carpaccio

Mushroom mayonnaise, sweet and sour chanterelle mushrooms,
fermented radishes 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

Roasted cauliflower

cauliflower sauce, sweet and sour chanterelle mushrooms,
glazed radishes, sea buckthorn and pomegranate
29

Pork chop

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

Marsala-veal liver

Beetroot mousseline, glazed market vegetables,
romanesco, cauliflower and radish
39

Whole grilled trout from Klosters

sweet potato purée, kefen and carrots
45

Whole baked Thurgauer quail

quail egg, fir, fried king oyster mushroom and beetroot-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