

**L
U
N
C
H**

BerghausAlpenrösli



To share

Tarte flambée

sour creme, bacon and onions

19

Vegetarian tarte flambée

sour creme, tomatoes, radish, romanesco, 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

Roasted pumpkin-caraway soup

the vegan Alpenrösli soup

14 | 16

Grisons barley soup

the hearty Alpenrösli soup

16 | 18

Lamb's lettuce

quail egg from Engadin, blueberries and blueberries vinaigrette

16

Alpenrösli salad

bacon, mushrooms and croutons

18

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

Pumpkin, macadamia nuts and blueberries
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 blueberries and herbs
29

Braised cauliflower

Pumpkin-caraway sauce, sweet and sour pumpkin,
glazed radishes and cranberries
29

Pork chop

rosemary potatoes, pumpkin puree, oven vegetables
yellow carrots, beetroot and parsnip
39

All prices in CHF incl. VAT