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BerghausAlpenrösli



To share

Tarte flambée

sour creme, bacon and onions

19

Vegetarian tarte flambée

sour creme, tomatoes, kale, radish, 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

Riesling black salsify soup
the winterly Alpenrösli classic
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

Alpenrösli Rösti

fried egg, ham and alpine cheese

24

Klosterser House Sausage

local Klosterser sausage accompanied by
traditional rösti and onion sauce

24

Prättigauer pizzoccheri

uckwheat noodles, savoy cabbage, mountain potatoes
and Novaier alpine cheese

29

Gatschiefer Capuns

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

29

Roasted cauliflower



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

29

Davoser Cheese Fondue

Davoser cheese, bread pieces and pickles

34

Pork chop

Alpenrösli-fries, oven vegetables
yellow carrots, beetroot and parsnip

39

All prices in CHF incl. VAT