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BerghausAlpenrösli



## **Starters**

### **Riesling black salsify soup**

the winterly Alpenrösli classic

14 | 16

### **Lamb's lettuce**

quail egg from Engadin, blueberries and blueberries vinaigrette

16

### **Alpenrösli salad**

bacon, mushrooms and croutons

18

### **Tarte flambée**

sour creme, bacon and onions

19

### **Baked burratina**

Sweet and sour beetroot, rucola, fermented blueberries  
and caramelized walnuts

25

### **Nischi`s beef tartar**

Cafe de Paris, quail egg from Engadin, herb salad and shallots,  
served with toasted local "Zopf" bread

26 | 39

### **Duck carpaccio**

Herb salad, tarragon cream, fermented blueberries and sea buckthorn

28

### **Ceviche from Klosters mountain trout**

Appenzeller noble crayfish, trout rye, granny smith apple and saffron broth

28

## Main courses

### **Gatschiefer Capuns**

Swiss chard, air dried Grisons beef, cheese, fermented blueberries and chervil  
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

### **Braised Appenzeller duck leg**

Barley risotto, Brussels sprouts, Engadine quail egg and Arvenjus  
37

### **Prättigauer Chnödli**

on Swiss stone pine jus with beetroot mousseline,  
herb oyster mushrooms and glazed winter vegetables  
37

### **Pork chop**

Jerusalem artichoke puree, Alpenrösli-fries, oven vegetables  
yellow carrots, beetroot and parsnip  
39

### **Marsala-veal liver**

Beetroot mousseline, winter vegetables  
romanesco, cauliflower, radish  
39

### **Whole baked trout from Klosters**

Balsamic mountain lentils, saffron fennel and herbs velouté  
45

### **Swiss veal steak**

Jerusalem artichoke puree, Alpenrösli-fries, oven vegetables  
yellow carrots, beetroot and parsnip  
55

**All prices in CHF incl. VAT**