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BerghausAlpenrösli



Starters

Grisons barley soup

the hearty Alpenrösli classic

16 | 18

Alpenrösli salad

bacon, mushrooms and croutons

18

Tarte flambée

sour cream, bacon and onions

19

Vegetarian tarte flambée

sour cream, tomatoes, rocket salad, alpine cheese from Davos

19

Cuore di Bue con Burrata

Oxheart tomatoes, onions and basil

19

Baked bone marrow

toasted bread, herbs and lime

19

ca. 20 minutes preparation time

Nischi`s beef tartar

café de Paris and shallots

served with toasted local "Zopf" bread

26 | 39

Prättigauer platter

alpine cheese from Novai, air dried Grisons beef, salsiz,

ham, bacon and pear bread

29

Main courses min. 2 persons

Davoser Cheese Fondue

Davoser cheese, bread cubes and pickles

34

Fondue Chinoise

with meat from beef, veal and venison,

served with french fries and various sauces

59


Main courses

Gatschiefer Capuns

Swiss chard, air dried Grisons beef and cheese

29

Also available vegetarian and vegan

(Vegan with tomato sauce) 

Casarecce

with salsiccia, saffron and tarragon

34

Prättigauer Fleischknödli

meatballs with pizokel

39

Swiss meat and specialities

served with a side dish of choice

Corn-Chicken-Breast

with café de Paris

39

Pork tomahawk

with herb butter

39

King prawns

with cocktail sauce

49

Veal steak

with café de Paris

59

Beef fillet

with thyme jus

150 gr. 59 | 180 gr. 69

Side dishes CHF 8.-

seasonal salad, seasonal vegetables, taglierini, rösti, pommes allumettes, pizokel

All prices in CHF incl. VAT.