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BerghausAlpenrösli



to share

Tarte flambée

sour cream, bacon and onions

19

Vegetarian tarte flambée

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

19

Baked bone marrow

toasted bread, herbs and lime

19

ca. 20 minutes preparation time

Prättigauer platter

alpine cheese from Novai, air dried Grisons beef, salsiz,
ham, bacon and pear bread

29

Starters

Grisons barley soup

the hearty Alpenrösli classic

16 | 18

Alpenrösli salad

bacon, mushrooms and croutons

18

Cuore di Bue con Burrata

Oxheart tomatoes, onions and basil

19

Nischi`s beef tartar

café de Paris and shallots

served with toasted local "Zopf" bread

26 | 39

Main courses

Alpenrösli Rösti

fried egg, ham and alpine cheese

24

Klosterser seasonal sausage

with rösti and onion sauce


29

Gatschiefer Capuns

Swiss chard, air dried Grisons beef and cheese

29

Also available as vegetarian or vegan

(Vegan with tomato sauce) 

Piz Picuogl Pizokel

with salsiz, onions and Davos mountain cheese

29

Davoser Cheese Fondue

Davoser cheese, bread cubes and pickles

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

Side dishes CHF 8.-

seasonal salat

seasonal vegetables

taglierini

röstii

pommes allumettes

pizokel

Our dishes are inspired by the alpine mountains.

The contact with local producers and the use of their products is very close to our hearts.

The balance between rustic and down-to-earth, but nevertheless elegant
and original, is what sets us apart!

All prices in CHF incl. VAT.