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BerghausAlpenrösli



## Starters

### **Grisons barley soup**

the hearty Alpenrösli classic

16 | 18

### **Alpenrösli salad**

bacon, alpine cheese and croutons

18

(Choice of house sauce, Italian or raspberry vinaigrette)

### **Tarte flambée**

sour cream, bacon and onions

19

### **Vegetarian tarte flambée**

caramelised walnuts, pear, gorgonzola and rucola

19

### **Cuore di Bue con Burrata**

Oxheart tomatoes, basil and onion marmalade

19

### **Baked bone marrow**

toasted bread, lime and herb crumble

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

### **Deer carpaccio**

with porcini, arugula and roasted pistachios

27

### **Chestnut and porcini cream soup**

with caramelized chestnuts

16 / 18

## **Main courses min. 2 persons**

### **Davoser Cheese Fondue**

Davoser cheese, bread cubes and pickles

34

### **Fondue Chinoise with rosmarin broth**

meat from beef, veal and venison,

served with french fries and various sauces

59

(Soup with or without sherry on request)


## Main courses

### Homemade Capuns

Swiss chard, air dried Grisons beef, cheese and cranberry

29

vegetarian with tomato sauce and mountain cheese

vegan with tomato sauce and vegan chees 

### Prättigauer Fleischknödli

meatballs with pizokel

39

### Deer-Pot-au-feu

with root vegetables, potatoes and horseradish

37

### Pumpkin polenta

with chanterelles and arugula

30

## Swiss meat and fish

served with seasonal vegetables

and a side dish of your choice

### Corn-Chicken-Breast

café de Paris

39

### Pork tomahawk

herb butter

39

### Sliced veal

«Zurich style»

49

### Venison pepper

with red cabbage, caramelized chestnuts and cranberry apple

37

### Wild boar entrecôte

with fried chanterelles and cherry jus

56

### Side dishes CHF 8.-

seasonal salad, tagliatelle, pommes allumettes,

french fries, spaetzli and polenta

**All prices in CHF incl. VAT.**